

This experience provides you with an introduction to Guadeloupe's archipelago and then immerses you in the French cuisine and its local flavors! The activity begins with local syrups and plant jellies, as well as a traditional homemade "Punch" crafted by our local artisans. You will then be served delicacies such as local Foie gras, flavored with aged rhum, ginger, and vegetarian pepper, Creole-style smoked duck breast toast, Smoked local fish toast with an old rhum barbecue sauce.

What would a gastronomic taste experience be without sweets and rhum? You will be served rhum from some of Guadeloupe's oldest distilleries, white and aged rhum. To accompany this, you will receive the local treat "Coconut sik," which is coconut crystallized in syrup. Alongside the dark rhum, you will also be served chocolate with variants of flavors from the local chocolate factory, Les Suprêmes.

This gastronomic journey concludes with a tasting of freshly ground coffee from Guadeloupe. In the end you will have a souvenir and the opportunity to buy local products that you can bring home and share with friends and family.

## **Highlights**

- Authentic flavors from Guadeloupe
- Experience the culture & history
- Gift/souvenir

The exursion is in English, quide, early breakfast, transport, fruits and water, are included in the price.



## Info

Meeting point outside the restaurant, sign up latest 12:00 the day before. Bring Camera/phone

Price: 60 €/Person



## (2) When

Day: Monday

Time: 10.00-12.00 (2 hours)