

# WINERIES

Domaine Girard, 11240, Chemin de la Garriguette, Alaigne (3 min)

Mon-Fri 8h30-12h00, 13h30-17h30

Saturday, with appointment

[www.domaine-girard.eu](http://www.domaine-girard.eu)

+33 (0) 46869052



Chateau Belveze, 2 Chemin de Ronde, 11240 Belvèze-du-Razès, (8 mins)

10am - 12.30pm, 4-7pm

<https://en.chateaubelveze.com>

+33 (0) 6 21 14 26 2



Domaine Gayda, Chemin de Moscou, 11300, Bruguairolles, (11 mins)

<https://www.gaydavineyards.com/en/visit-domaine>

+33 (0) 46831 64 14



Sieur d'Arques, Avenue du Mauzac, 11300 Limoux, (13 mins)

They are a major player in the Languedoc wine industry. Endowed with the latest technical expertise and a long and rich tradition of winemaking. Discover the functioning of the cooperative, the work in the vineyard, the harvest and the production of Limoux wines.

Finally, a wine tasting around the different wines of the Limoux region.

Each year, they organize four walks to discover the wines of Toques et Clochers.

Monday to Saturday 9:30 a.m. to 12:30 p.m., 2:00 p.m. to 6:30 p.m. Sun 10 am-12:30pm

<https://www.sieurdarques.com/index.cfm>

+33 (0) 4 68 74 63 45



Domaine de l'Herbe Sainte, Route de Ginestas, 11120 Mirepeisset, (1hr 17 mins)

Open Monday to Saturday and Sunday, by appointment.

April-Oct: 10h-12h, 16h-19h.

Nov-March: - 10h-12h, 14h-17h

<http://www.herbe-sainte.fr/en/>, +33 (0) 4 68 46 30 37



Visites de vignobles

<http://www.tastedulanguedocwinetours.com>

# RESTAURANTS

## BELVEZE-DU-RAZES

Pizzeria Le Rol, 11240, Belveze-du-Razes (8 min)

Pizzas and various other dishes offered. Fish and chip promotions during the summer. They sell out quickly so reservation is recommended.

+33 (0) 4 68 31 07 54



## POMY

Domaine de Capiès, Pomy, 11300 (11 mins)

Run by Will and Tilly, a lovely British couple.

Every Tuesday and Friday evening, they light their homemade clay oven at the Barn Bar and serve a small selection of wood-fired pizzas, cakes and homemade ice cream. These evenings are open to guests staying in Capiès and to other inhabitants of the region. Open from April to October.

<https://www.domainedecapies.com>, +33 (0) 6 8841 5929.



## BRUGAIROLLES

Domaine Gayda, Chemin de Moscou, 11300, Brugairolles (11 mins)

The restaurant at the vineyard is called Côté Resto. It serves a variety of foods including burrata, Caesar salad, beef tartare, entrecote steak and duck.

<https://www.facebook.com/coteresto>

+33 (0) 4 68 20 57 75



## RESTAURANTS IN LIMOUX (16 mins)

In Place de la République there are a number of restaurants to try. The Italian at the end (La Bellavita) is always a hit with children and adults.

La Bellvita, 12 Place de la République, 11300 Limoux,

Pizza, pasta, entrecot steak.

+33 4 68 74 49 36



Le Concept, Place de la République, 11300 Limoux

Cassoulet, salade, steak and chips, goats cheese salad etc.

+33 (0) 4 68 31 79 28



Bar a Vin Tapas 22 Place de la République, 11300 Limoux  
Always very busy (good sign) and good for small tasty bites.



Le Grand Cafe, 25 Place de la République, 11300 Limoux  
French, Bar, European. Serve cassoulet, steak and fries, omelettes, onion soup, goat salad, etc.  
+33 (0) 4 68 31 08 14



Cafe gourmand , 6 Place de la Republique, 11300 Limoux

French, Bar, European, Spanish, Wine bar. They have burgers, charcuterie platters, scallops, steaks and fries, tapas

+33 (0) 6 25 80 07 76



La Goutine, 10 Rue de la Goutine, 11300 Limoux

European, French, lots of tasty things to offer. May not be suitable for picky eaters (although they sometimes have a burger and fries on the menu). More French gastronomic style. Caters well for vegetarian and vegans.

<https://la-goutine.business.site>

+33 4 68 74 34 07



La Ciboulette, 3 Avenue Fabre d'Eglantine, 11300 Limoux

It has a very eclectic decor - displays of teapots, glassware, pictures and a mass of locally grown apples, squash and pumpkins. Serves French dishes such as duck confit, fish, onion soup, beef with red wine sauce.

+33 4 68 31 73 00



Moderne et Pigeon, 1 Place du Gén Leclerc, 11300 Limoux

Set French menu for example; Millefeuille Rossini style with local truffle juice, meat cassoulet, sweetbread fondant with lemongrass and mango cream

<http://www.grandhotelmodernepigeon.fr>

+33 4 68 31 00 25



## RESTAURANTS IN MIREPOIX (25 mins)

Hotel Relais, No. 8, Rue Maréchal Clauzel, 09500 Mirepoix  
Salmon, pork belly, etc.

<https://www.relaisdemirepoix.com/welcome.html>

+33 (0) 5 61 60 19 19



### L'autre Jardin

Nice French cuisine. They also offer sushi on Friday lunchtime.

<https://lautre-jardin-mirepoix.net>

<https://www.facebook.com/lautrejardinamirepoix/?ref=ts&fref=ts>

+33 (0) 5 34 02 15 37



Hotel Commerce, 20 cours du Docteur Chabaud, 09500  
Cassoulet, charcuterie, duck etc.  
<http://le-commerce.fr>  
+33 (0) 5 61 68 10 29



## FANJEAUX

La Table Cathare, 7 route de Mirepoix, 11270 Fanjeaux, (17 mins)

In addition to a weekly schedule, they offer Sunday evening tapas during the summer.  
French-style from the provinces such as duck confit, foie gras, goat salad, cassoulet.

<https://www.facebook.com/La-Table-Cathare-chez-Angel-490732440985995/>

+33 (0) 4 68 24 62 46



## PEZENS

L'ambrosia - Carrefour la madeleine - 11170 - PEZENS (31 mins)

For fine dining.

Open Tuesday to Sunday from 12 p.m. to 2 p.m. and from 7:30 p.m. to 10 p.m.

Closed Sunday evening. Closed all day Monday and Wednesday lunches.

<https://www.facebook.com/LAmbrosia-1429503713928058/>

<http://ambrosia-pezens.com/?>

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+33 (0) 4 68 24 92 53



## ALET-LES-BAINS

Les Marguerites, 57 Rue Nicolas Pavillon, 11580 Alet-les-Bains (27 mins)

Restaurant and tea garden. Examples of foods include; Pâté, feta and onion salad, mozzarella and tomato salad, lamb cofta, fish of the day, spicy chicken balls with noodles, basil and broth.

<https://www.les-marguerites.fr>

+33 4 68 20 53 56



## COUIZA

Lou Cantou, Rue du Stade, 11190 Couiza (30 mins)

Depending on the season, they make curries on Wednesdays. Serve a mix of cuisines - French, Italian, Seafood, Mediterranean, European, British. For example, fried eggplant, vegetable tagine with lemon couscous, homemade spicy hummus, gazpacho, steak, duck, crowning chicken, poke, roast beef with all the garnishes.

<https://www.loucantoucouiza.com>

+33 4 68 31 89 54



Chateau des Ducs Joyeuse, Allée Georges Roux, 11190 Couiza (30 mins)

Gastronomy and local products are at the heart of the Château. Examples; Pan-fried sea bass with glazed vegetables, hake fillet with summer vegetables, spinach cream and short almond bread, veal, cooked in a sauté pan, melted potato, garlic condiment and rosemary juice, pan-fried langoustines , guacamole with green peas, candied lemon and its bisque, foie gras, and a saddle of lamb cooked at low temperature, conchiglioni pasta stuffed with confit shoulder and spices, coriander juice.

<https://www.chateau-des-ducs.com/fr/hotel-restaurant-carcassonne>  
+33 4 68 74 23 50



## RENNES LE CHATEAU

Le Jardin de Mairie Rennes le Chateau, Rue de l'Eglise, 11190 Rennes-le-Chateau (37 mins)

French, European, Grill. For example, tuna steak, cassoulet, potato steak, fish, salad, cheese.

<https://jdmrlc.com>  
+33 4 68 20 99 7



# CARCASSONNE

L'escargo - 7 Rue Viollet le Duc, 11000 Carcassonne (39 mins)

<https://restaurant-lescargot.com>

+33 (0) 46 84 712 55



Hotel de la Cite - Cité médiévale, Place Auguste-Pierre Pont,  
11000 Carcassonne Centre, (37 mins)



There are two restaurants located here:



### The Barbican

The Hôtel de la Cité is located inside the fortified castle and has earned a reputation as a leading gastronomic destination thanks to its Michelin-starred restaurant La Barbacane. In the heart of the medieval city of Carcassonne, the restaurant has a neo-Gothic dining room that will leave you enchanted with its superb fireplace, stained glass windows, high ceilings and cathedral chairs.

In this authentic setting, you can indulge in tasty and colourful cuisine created by chef Jérôme Ryon. Originally from Bourg-en-Bresse, the former second-in-command of the renowned Franck Putelat successfully took over La Barbacane a few years ago. Jérôme Ryon's cuisine highlights key ingredients, including fish and vegetables from the Mediterranean region, as well as products from the region around Lyon (a reminder of its mountain roots). Following seasonal models, he produces traditional cuisine reinvented with elegance and finesse, bringing a daring to the classics. Holder of a Michelin star, the restaurant La Barbacane also benefits from a terrace with a breathtaking view of the ramparts of the city.

+33 (0) 4 68 71 98 71

### Brasserie Le Donjon.

Just 50 meters from the Château Comtal and a short walk from one of the city's main streets, discover the Brasserie Le Donjon. With a central canopy covering what was once an interior courtyard, you can enjoy natural light whatever the weather or time of year. Our young and dynamic team will be happy to welcome you in a setting where medieval and contemporary meet. On its 80-seat terrace, under the wisteria-covered pergola or under the glass roof, you can indulge in seasonal regional cuisine made from fresh produce and prepared on site for lunch and dinner. Here you can taste delicacies such as the traditional Languedoc cassoulet, a specialty of the house.

+33 (0) 4 68 25 95 72



## SAINT FERRIOL

Petanque et Poulet Bicyclette, 94 À Luc, 11500 Saint-Ferriol, (45 mins)

The food is average but the atmosphere and the place itself is magical. Located in the forest with natural pools filled with fish and surrounded by flowers and reeds. Food cooked in a wood-fired oven - go for the dish of the day.

+33 6 31 15 09 60



## NARBONNE

A little further in Narbonne....

Les Grands Buffets, (1 hour 8 minutes)

Freedom Space, Rond-Point de la Liberté, 11100 Narbonne, France

Phone. 04 68 42 20 01

It's an "all you can eat" with a difference! Foie gras, lobster and oysters are all included. They won the Guinness World Record for the most varieties of cheese in a restaurant in the world.



## ARGELIERS

Le Chat Qui Pêche (1 hour 19 mins)

Rue du Port, 11120 Argeliers, France

Located on the banks of the Canal du Midi, just outside the village of Argeliers. They offer great value for money, well presented and good food, friendly service and excellent wine from the Argeliers Cave cooperative. You can sit inside in a beautifully decorated room, with an old record player in the background providing the perfect ambiance or under the vines along the canal.

Tel. 04 68 45 37 42



