



CLUB ROYAL DES
GASTRONOMES
DE BELGIQUE

GACADÉMIE
INTERNATIONALE
DE LA GASTRONOMIE

Gourmet travel in the Black Forest

Wednesday 18 - Saturday, October 21, 2017

Semi-automated translation into English.



Preamble

It is Dany Alen, one of the members of the Royal Club of Gastronomes in Belgium who suggested we discover Baiersbronn and its restaurants. Grace be given to him. End of August, we had a four-day trip to rehearse in its entirety the stages of this journey, we hope, you will find exceptional.

In the Black Forest, far from mass tourism, we will travel in an area that offers beautiful landscapes with an almost untouched nature: vast forests of conifers, vineyards and valleys crossed by clear rivers.

The accommodation in a luxury 5 star hotel led by a German member of the Club des Cent (Paris), is exceptional in the region. You will find it very comfortable, especially by the space and volume of the rooms. The welcome is warm.

Exceptional will the gastronomic level be: we will visit seven restaurants, all listed in the Michelin guide. Six of them have stars.

Exceptional finally is the variety of proposed visits: they range from the wine tasting of the wine-grower who received the title of best winemaker of Germany for the year 2017, to a visit of ham smoking house, without forgetting the cultural aspect. In particular the visit of the Cathedral of Freiburg (in the same red sandstone as that of Strasbourg) and Baden-Baden, summer capital of Central Europe with its casino, its recent constructions like the Festspielhaus, biggest concert in Europe, the Burda Museum and the Fabergé Museum with the thousand pieces of jewellery.

We will be more than fifty sharing this journey, from Belgium, Brazil, France, Germany, Greece, Lebanon, Poland, Spain, Syria, and the United States.

Gérald Heim de Balsac

Fabien Petitcolas

Administrator of the Royal Club of
Gastronomes in Belgium,
General Secretary of the International
Academy of Gastronomy

President of the Royal Club of
Gastronomes in Belgium

Practical details



Even if there is no control at the border with Germany, it is preferable to keep a proof of identity. It will be also requested in the Baden-Baden Casino.



The trip begins and ends at the central station of Strasbourg. Departure no later than 11.45 on Wednesday, October 18 and return by around 4 pm on October 21.



For the Gala Dinner at the Schwarzwaldstube, dress code is black tie. Also wear comfortable shoes. A swimsuit to enjoy the pool.



Electrical outlets in Germany use the UNECE 7 standard and are compatible with the rest of Europe. An adapter is required for people coming from the United States.



Germany is in the GMT +1 time zone. On our trip, we will still be in the summer time. Lag with the Black Forest: U.S.A. side is (-6 h), Brazil (- 5 h), Greece (+ 1 h), Lebanon (+ 1 h), Syria (+ 1 h).



Local contacts:

Fabien Petitcolas

Jacques Mallard

Travel summary

Wednesday, October 18

Morning	11:15 – Loading of the luggage on the bus
	11:45 – Departure of the coach
Lunch	13:00 – Rebstock 🍷 (Volker Baumann)
	14:45 – Visit Siegfried Spinner Smokehouse
Afternoon	16:15 – Tasting at the Alexander Laible vineyard
	18:15 – Check-in at the hotel and rest
Gala dinner	19:30 – Schwarzwaldstube 🍷🍷 (Torsten Michel)

Thursday, October 19

Morning	09:15 – Departure of the coach
	09:45 – Visit the marketplace of Freudenstadt
Lunch	11:45 – Dollenberg (Martin Herrmann 🍷)
	14:30 – Visit of the Dorotheenhutte (glassworks)
Afternoon	16:00 – Museum of the Alpirlbacher brewery and tasting
	18:00 – Rest at the hotel
Dinner	19:15 – Departure of the coach
	19:30 – Morlokhof (Klaus-Peter Lump 🍷🍷 and his team)

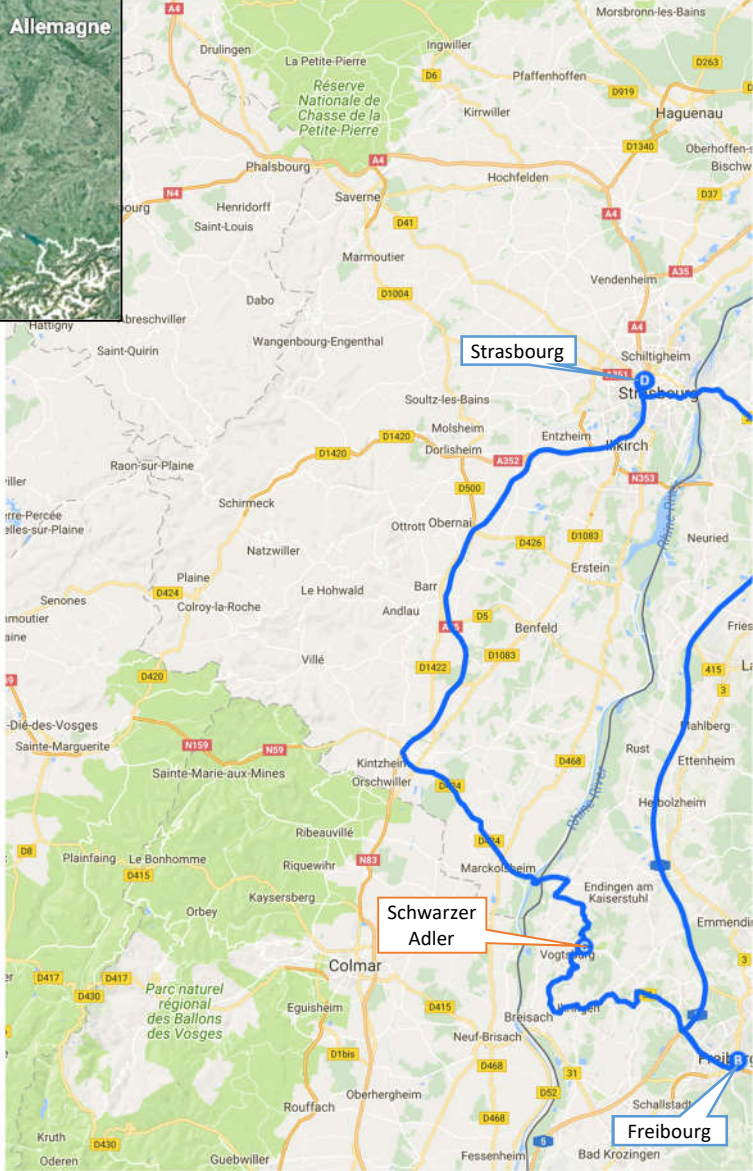
Friday, October 20

Morning	08:45 – Departure of the coach for Baden-Baden
	10:00 – Visit of the Festspielhaus
	11:10 – Visit of the Casino
Lunch	12:10 – L'Orangerie du Brenners Park Hotel (Rudolf Pellkofer)
	14:00 – Exhibition Rodney Graham at the Burda Museum
Afternoon	15:15 – Visit of the Fabergé Museum
	16:00 – Return to the hotel via the Badische wine route and the Schwarzwaldhochstraße
	18:00 – Rest at the hotel
Dinner	19:15 – Departure from the coach
	19:45 – Schlossberg (Jörg Sackmann 🍷)

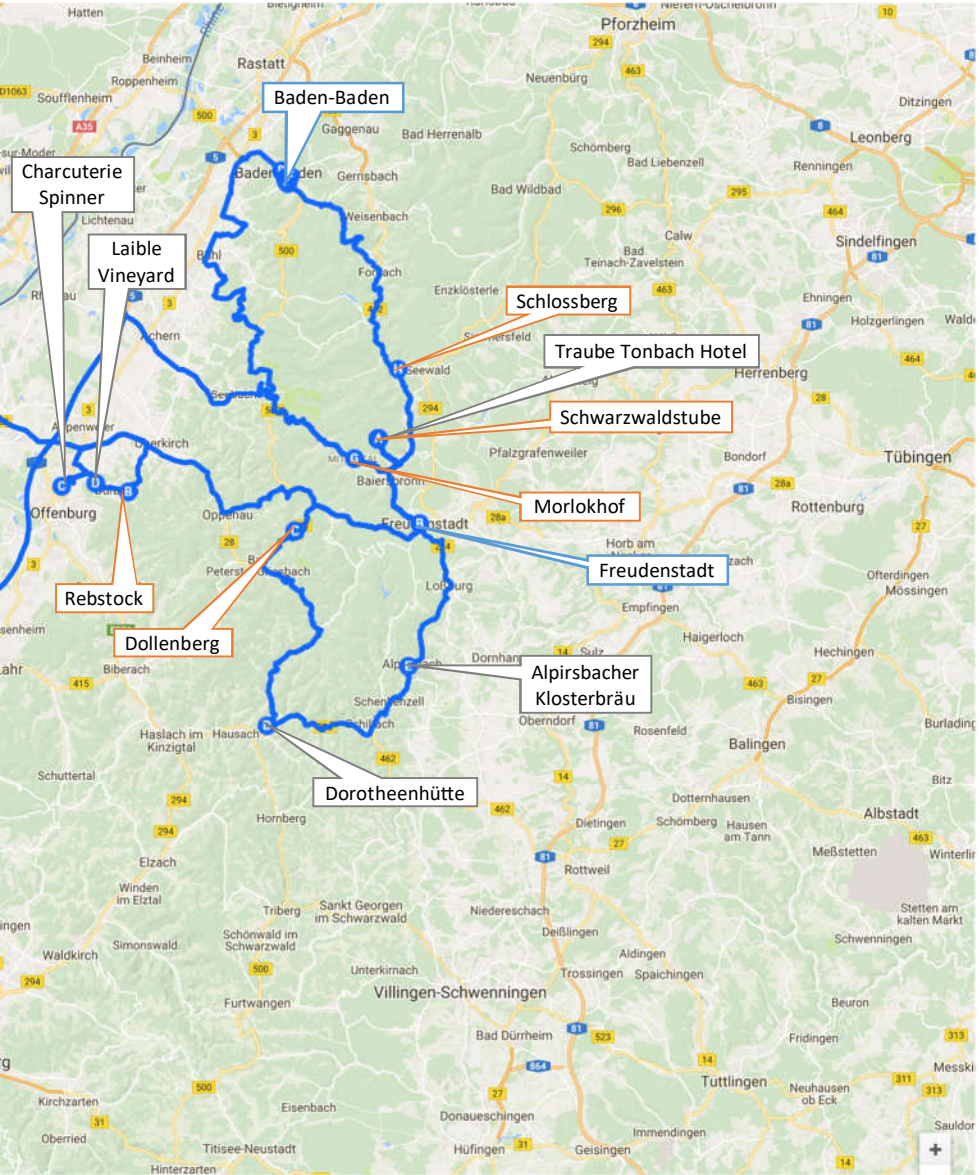
Saturday, October 21

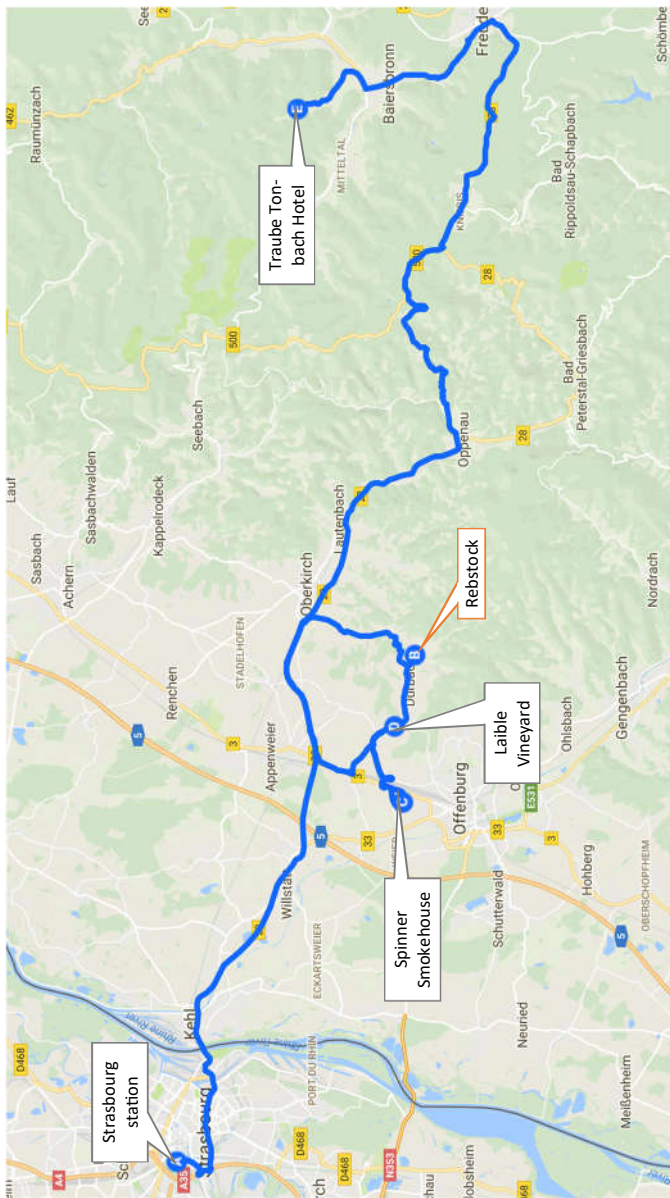
Morning	08:00 – Loading of luggage
	08:30 – Departure of the coach
	10:15 – Visit of the Cathedral of Freiburg
Lunch	10:45 – Transfer by bus via the Kaiserstuhl vineyards
	11:45 – Schwarzer Adler (Anibal Strubinger 🍷)
Afternoon	14:00 – Departure of the bus to the train station in Strasbourg
	15:30 – Arrival in the station of Strasbourg

Overview of the



complete route





Wednesday, October 18

Morning

From the station of Strasbourg

- 11:15 - After the arrival of participants by TGV from Brussels and Paris, the group meets near the bus, registered in Germany and bearing in large letters the name of “Klumpff”. It will be stationed right out of the large glass roof of the station and at the beginning of the Boulevard de Metz.
- 11:00 - Departure from the coach for Durbach 30 km. Cross of the Franco-German border on a bridge over the Rhine.



Strasbourg station: Interior under the glass roof.



A coach similar to the one that will be chartered for our trip by society Klumpff of Baiersbronn.

Déjeuner du mercredi

Rebstock 110

Halbgütle 30, 77770 Durbach
<http://www.rebstock-durbach.de>



The Clevnerstube (left). The establishment in his green (right).

Around 12:45, we arrive for lunch at the Rebstock restaurant located in the important wine-growing village of Durbach. Surrounded by a garden of flowers and with a fountain in the Center, the hotel enjoys a beautiful setting.

The meals prepared by Volker Baumann will be served in the Clevnerstube. If time permits we will take an aperitif on the terrace.

Aperitif

Durbacher Plaelrain Riesling – Sekt Extra-Trocken
Durbacher Winzergenossenschaft



Hare

Wild Hare & goose liver terrine - root of parsley - cranberries



Zander

Zander winemaker style - sauerkraut - bacon
Spätburgunder – Alter Rebe trocken, Weingut Alexander Laible, Durbach, 2015



Greengages

Greengages pie, red wine sorbet



Tea and coffee

Wednesday afternoon

Siegfried Spinner Smokehouse

Festhallenstraße 1, 77652 Offenburg

<http://www.schwarzwaelder-schinken-spinner.de/>



Bacon in a smoking room (left). Siegfried Spinner (right).

The Siegfried Spinner company has 20 employees. It is a family business that has grown rapidly since 1981. Headed by Siegfried Spinner, 64, graduated butcher.

We will be divided into two groups, the French led by Pascale, French sister-in-law of Siegfried, and the other anglophone led by Anne-Kristine, his daughter. The steps will be commented: unloading of pieces of pork bred in country of Baden, salting, drying in the cold, smoking, etc.

We will have to take coats, headband and shoes (provided on site). This will remind certain members of the Royal Club of Gastronomes in Belgium, the memorable visit of the international market of Rungis. An opportunity to take pictures with good humor and laugh at our accouterments.

The visit will conclude with a tasting comparing hams, depending on the type of smoking.

Vineyard Alexander Laible

Unterweiler 48, 77770 Durbach

<http://www.weingut-alexanderlaible.de/>



Corinne and Alexander Laible receiving the award Feinschmecker 2017.

After the visit of the smoking room, we return to Durbach for the visit of the vineyards of Alexander Laible. It represents the 13th generation of a family of winemakers in the region since 1672.

We will be welcomed in their home by Corinne and Alexander Laible (40 years). The *Feinschmecker* magazine handed them the price of the best selection of wines for the year 2017, a first for a Baden vineyard. Alexander will present four wines from different grapes: chardonnay, Riesling old vineyards, pinot noir and pinot blanc.

Tasting completed, it will take a little more than one hour to get to Baiersbronn, the largest commune (14,000 km²) of the land of Baden, which is why its Michelin restaurants are sometimes distant from 20 minutes coach.

Check-in at Tonbach Hotel

Tonbachstraße 237, 72270 Baiersbronn-Tonbach
<http://www.traube-tonbach.de/>

Our luggage will be handled by the hotel and brought to our rooms. We will have about an hour to rest and change for the Gala dinner in the Schwarzwaldstude restaurant of the hotel.



Entrance to the hotel (left). The breakfast room, overlooking the Valley (right).

Directed by Heiner Finkbeiner and his wife Renate, ambitious and very personal way the hotel Traube Tonbach offers high quality services. The atmosphere is full of warm hospitality. The spa is a haven of beauty and relaxation. The property includes the famous three-star restaurant “Schwarzwaldstube”.



One of the heated swimming pools of the hotel.

Gala dinner

Schwarzwaldstude ❁❁❁

Tonbachstraße 237, 72270 Baiersbronn-Tonbach

<http://www.traube-tonbach.de/>



Salle du restaurant (gauche). Un plat de homard (centre). Le Chef Torsten Michel (droite).

Our Gala dinner, in evening dress, will start at 7.30 pm with an aperitif of welcome with a Rhine country, cuvée Catharine crémant, 2014. We will take place around the tables around 8pm.

Dr. Knut Günther, President of our sister Academy “ Akademie für gesunde Ernährung und Kochkunst “, will joins us.

Manager: Torsten Michel

Sommelier: Stéphane Gass

Apéritif

Crémant Rheinland, cuvée Catharine, 2014



Brittany lobster

Crustaceans, asparagus, cream of coconut jelly,
paprika-passion marinade

*Neuweierer “The Loch,” Riesling Qualitätswein trocken,
Weingut Schloss Neuweier, Baden-Baden, 2015*





Other accomplishments of Torsten Michel.

Polar Sea cod

Confit in a seaweed butter, shellfish, fell from watercress,
oysters and oscietra caviar sauce

*“Vom Muschelkalk” Weißburgunder, Qualitätswein trocken.
Weingut Okonomierat Rebholz, Siebeldingen, 2014*



Back of deer of the Black Forest

Roast, crust of olives, artichokes, mushrooms, barolo and balsamic sauce

*Bombacher Sommerhalde, Spätburgunder Qualitätswein trocken “R”,
B. Huber, Malterdingen, 2010*



Sweet Pearl

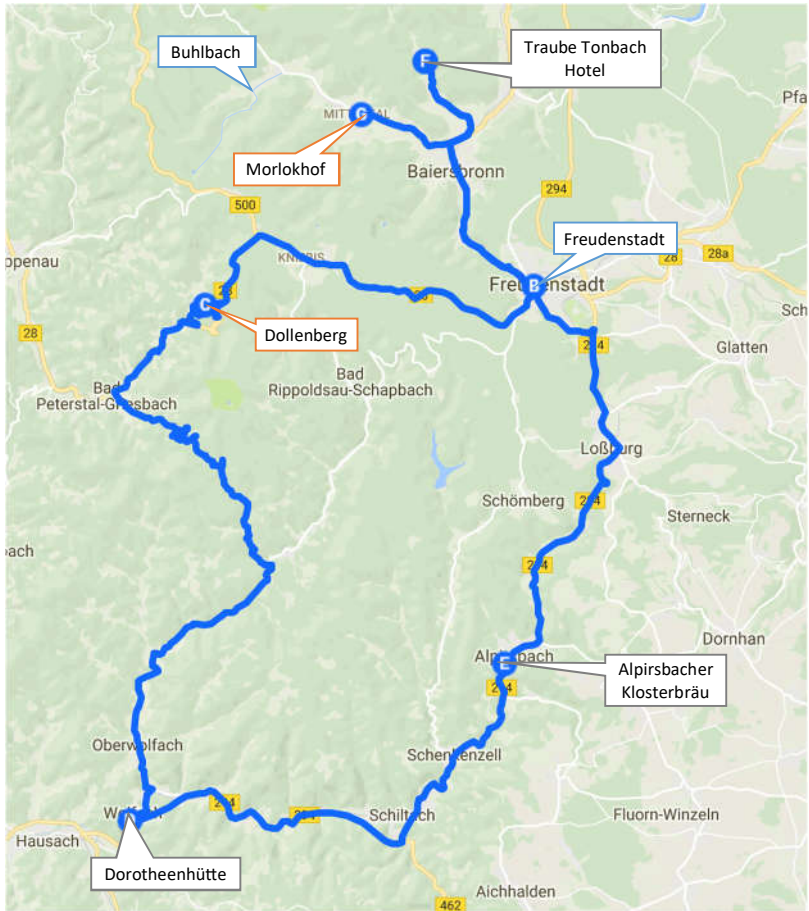
Plums, Wild Apple sweet sorbet.

Compote of plums, Walnut streusel

*Durbacher Plauelrain, Traminer Auslese
Andreas Laible, Durbach, 2015*



Tea/coffee



Thursday, October 19

Morning

Freudentstadt



Aerial view of Freudentstadt. In the foreground there is the huge market place.

Freudentstadt is a thermal station renowned since the end of the XIX^e century: George V, the Queen of Sweden, John Rockefeller Sr and Mark Twain stayed there. With its many hotels, its guest houses, its renowned restaurants, Freudentstadt is a vacation spot popular with the Germans.

On 16 April 1945, three weeks before the German surrender, the 1^{ère} French army, under the command of general John of Tassigny (future Marshal of France) bombed then took over the city. It was 95 percent destroyed. The reconstruction will last nine years using ancient plans; the result is very good.



The place of the market of Freudenstadt.

Today with its 23,000 inhabitants Freudenstadt is twinned in Courbevoie (Hauts-de-Seine). Freudenstadt is proud of its *Marktplatz*, the largest market of Germany, long 219 m and wide 216 m is an area of 4 hectares 70. Its flower pots, ornamental fountains, including one newly created 50 jets, and, on the periphery, its arcades sheltering shops, are a real city-planning success.

Close to the square, is the Protestant Church (*Stadtkirche*) that we will visit. Built in 1608, and having a form of square with two towers, it has doors Renaissance, the Medieval Gothic Windows, or the Roman caps on the towers. Note pictures that give an idea of the ruins of the war destruction near the entrance.



Outside and inside of the Protestant Church of Freudenstadt.

Lunch on Thursday

Dollenberg

Dollenberg 3, 77740 Bad Peterstal-Griesbach

<http://www.dollenberg.de/>



Valley below the restaurant (left); Dining room (Center); Fun collection of clocks in the hotel (right).

About 20 kilometres from Freudenstadt, the Dollenberg, Member of the Relais & Châteaux Collection, has the restaurant “the Pavilion 🏡.” We will have lunch in a large room overlooking a Valley populated by softwood.

Chef: Martin Herrmann - Sommelier: Christophe Meyer

Aperitif

Crémant “Dollenberg” gross



Char-Knight

Leek / tomato

Weißer Abt trocken, Gengenbacher, 2015



Deer

Cèpes mushrooms / broccoli / pear / spätzle
*Furore vintage Rotwein, Qualitätswein trocken,
 Weingut Schloss Ortenberg, 2015*



Burnt cream

Compote of plums

Thursday afternoon

Dorotheenhütte

Glashüttenweg 4, 77709 Wolfach
<http://www.dorotheenhuetten.info/>

In Wolfach, the Dorotheenhütte is the last activity of the Black Forest glassworks. The Crystal is worked by hand then blown with the mouth, to form the most varied objects. We revel contemplating a fusion furnace in which the sand melts at 1,400 degrees. A video on the history of glassware, a museum covering 2,000 years of history of glass and a shop of artistic crystal objects complete the visit.



*A blower in front of molten glass in a furnace (left).
 Two-tone glass size, typical of the achievements of the Dorotheenhütte (right).*

Alpirsbacher Brauwelt

Klosterplatz 1, 72275 Alpirsbach
<https://www.alpirsbacher.de/>

The next step is about 30 minutes away in the city of Alpirsbach, proud of his Museum of beer. It is installed in a former brewery now unused. The visit, at different levels, to understand the sequence of operations of beer making. We will finish our visit with a tasting in a private room.



Thursday dinner

Morlokhof

Weg zum Weissenbach 12, 72270 Baiersbronn

<https://www.bareiss.com/>



The Bareiss family, owner of the hotel and restaurant (3 stars Michelin) namesake, organizes every Thursday an evening in an annex, recently renovated. This old house, named Morlokhof, was built in wood in 1792; it remained until recently in this family.

The Bareiss family invites us for an aperitif before enjoying a menu created by Chef Claus-Peter Lumpp and its restaurant directors.

The Buhlbach trout

Small root vegetables in winter in a salad, confit Buhlbach Trout Fillet



Herbs from the garden of the Morlokhof

Soup with herbs, Pike mini-quenelles



Halibut and Jerusalem artichoke

Steamed halibut, dialogue of Jerusalem artichoke with aromas of smoked fish



Farmer's duck of Baden

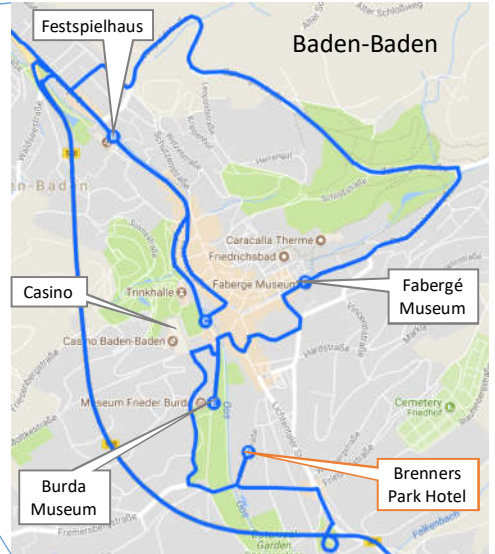
Cabbage red and chestnuts



Cherries and hazelnuts



Tea/coffee



Interior of the Festspielhaus of Baden-Baden.

Friday, October 20

The day will be dedicated to the discovery of Baden-Baden, the elegant spa town Germany. We will leave early because we have an hour and a quarter drive (65 km). Access to the city is highly regulated and requires the prior authorization of the police - to a coach.

Morning

Festspielhaus

Beim Alten Bahnhof 2, 76530 Baden-Baden

<https://www.festspielhaus.de/>

Opened in 1998, the *Festspielhaus* (Festival Hall) of Baden-Baden, with 2,500 seats, is the largest concert and opera hall in Germany. It was the first European company of this kind to be financed by the private sector. In addition to the sale of tickets, donations and payments from patrons complete resources.

Our group will be divided into two for the visit which will include that of the lobby, administration, technical center and the stage.



The old station Neo-Renaissance style with Baroque elements, is the input of the Festspielhaus - a very modern building.

Casino Baden Baden

Kaiserallee 1, 76530 Baden-Baden
<https://www.casino-baden-baden.de/>

Another remarkable institution: the Casino founded in 1838 by a Parisian, Jacques Bézazet, famous gambling business man. His son Edward made four of the rooms of the Second Empire: the “winter garden”, which recalls the Louis XVI style, the “red room”, arranged in the style of the Palace of Versailles in the time of Louis XIV, “Florentine Hall” with its 5 large chandeliers and famous for balls that were given and finally “Salon Pompadour” with decorations loved the Marquise.

Reopened in 1950, the Casino’s management depends today on the State of Baden-Württemberg. Don’t forget to take an ID to justify your 21 years. We will be divided into two subgroups and we will go through this opulent hotel, furnished in the style of Napoleon III.



The main entrance to the casino of Baden-Baden.



One of the richly decorated casino gaming rooms.

Lunch on Friday

L'Orangerie at the Brenners Park Hotel

Schillerstraße 4, 76530 Baden-Baden

<https://www.oetkercollection.com/>



The hotel seen from the Park (left). The Orangery (Center). The Chief Rudolf Pellkofer (right).

The bus we will continue to bring us to the Brenners Park Hotel, flagship of the Oetker Group also owns the hotel Bristol in Paris. Lunch in "l'Orangerie", facing the Park, a menu prepared by the Chef Rudolf Pellkofer. The gourmet restaurant is not available to groups at the moment, following the unexpected departure of Paul Stradner, whom some of us had admired the talent in Paris, at the dinner German organised by the International Academy of gastronomy.

Aperitif

*Durbacher Schloss Staufenberg, Riesling Qualitätssekt gross.
Classic Flaschengarung, Weingut Markgraf Von Baden Ortenau*



Porcini and Oyster Mushrooms

Grilled, salad of herbs, the pips of grapes dressing, croutons



Hind

Roasted hind, juniper sauce, apple and cabbage gratin, spätzle with hazelnuts
Spätburgunder, Martin Wassmer, Marktgrafterland, 2013



Stephanie Soufflé

Chilled Grand-Marnier soufflé served for more than 135 years



Tea/coffee



The Burda Museum, designed by New York architect Richard Meier.



"Chef in Smoke-Break" (2011) a work of the artist Rodney Graham, currently on display at the Burda Museum.

Friday afternoon

Burda Museum

Lichtentaler Allee 8b, 76530 Baden-Baden

<http://www.museum-frieder-burda.de>

After drinking coffee, we get out for a short walk (200 m) from the Brenners Park to a few tens of meters the famous *Lichtentaler Allee*, bordered by a stream (which the bed was covered by flat rocks blocks) before entering the Frieder Burda Museum.

Opened in October 2004 with the support of the foundation of Frieder Burda, Member of a family of German printers, the Museum is considered the “jewel in the Park.” Designed by New York architect Richard Meier, it has a remarkable architecture flooded with light, within which spaces inside and outside, modern art and romantic landscape of the Park have a dialogue in an ongoing exchange.

The Frieder Burda Collection comprises about 1,000 works of modern and contemporary art - paintings, sculptures, objects, photographs and works on paper. It is one of the largest and qualitatively valued private art collections in Europe.

In the Frieder Burda Museum, the collection is presented to the public, alternating with special exhibitions, constantly new aspects or in new contexts, so that the Museum has created a place of lively contemplation and exploration of works art.

Until November 2017, the Museum presents an exhibition of 20 monumental photographs by Canadian conceptual artist Rodney Graham (see example left page). They occupy a special position in the eclectic work of the artist. Their visual language is opulent, glamorous and deeply comic. They are refreshing and amazing, with the ironic complexity of Graham and references to the history of civilization.

Fabergé Museum

Sophienstraße 30, 76530 Baden-Baden

<http://www.faberge-museum.de/>

After the visit of the Burda Museum, we will join the Fabergé Museum, opened in May 2009 thanks to a private initiative. Carl Fabergé (born in 1846 in St. Petersburg) is from a family of French, Huguenot, exiled in Germany and then in Russia, as a result of the revocation of the edict of Nantes (1685). Goldsmith and jeweler, he created original pieces, made of stone and precious or semi-precious metals, reflecting a spirit of refinement.

From 1884, the famous and Nicolas II were made. We can Easter 1917, made of Karelian birch, silver rabbit-shaped decanter and of 1917, Faberge fled to Germany and died in 1920 in Lausanne.



Goldsmith and jeweler, he created original pieces, made of stone and precious or semi-precious metals, reflecting a spirit of refinement.

Easter Eggs for Tsars Alexander III and Nicolas II were made. We can admire, one of them created for gold and diamonds. There is also a silver rabbit-shaped decanter and many crowns. Hunted by the revolution of 1917, Faberge fled to Germany and died in 1920 in Lausanne.



Different objects in the collection, including a jewel with the imperial arms of Russia.

The choice of Baden-Baden by the art collector Alexander Ivanov, to establish the Museum is the result of a situation: "it is close to France, is a vacation spot for the rich and it is also historically, the most popular resort for the Russians. »

To return to the hotel, our bus will borrow part of the *Badische Weinstraße* and of the *Schwarzwaldhochstraße* (Black Forest Ridge Road) which will allow us to admire vineyards, forests and untouched natural sites.

Friday night dinner

Schlossberg ❁❁

Murgtalstraße 602, 72270 Baiersbronn

<http://www.hotel-sackmann.de>



Pigeon in a quail (left). Chief Jörg Sackmann (Center). Dining room (right).

The Sackmann family will welcome us warmly in his restaurant Schlossberg. A lounge, Wilhelm Hauff, the name of the Baden poet, will be privatized for our group. The Chief Jörg Sackmann, will communicate us his joviality through his food.

Aperitif

Pinot Brut, Franz Keller Baden, 2014



Shrimp scallops and cold-water shrimps

Zephir tomatoes, cauliflower, lime vinaigrette

Chardonnay Muschelkalk, Alexander Laible, Baden, 2015



Fjord trout in leek

Relish lemons, chanterelles, Zucchini flower

Chardonnay Muschelkalk, Alexander Laible, Baden, 2015



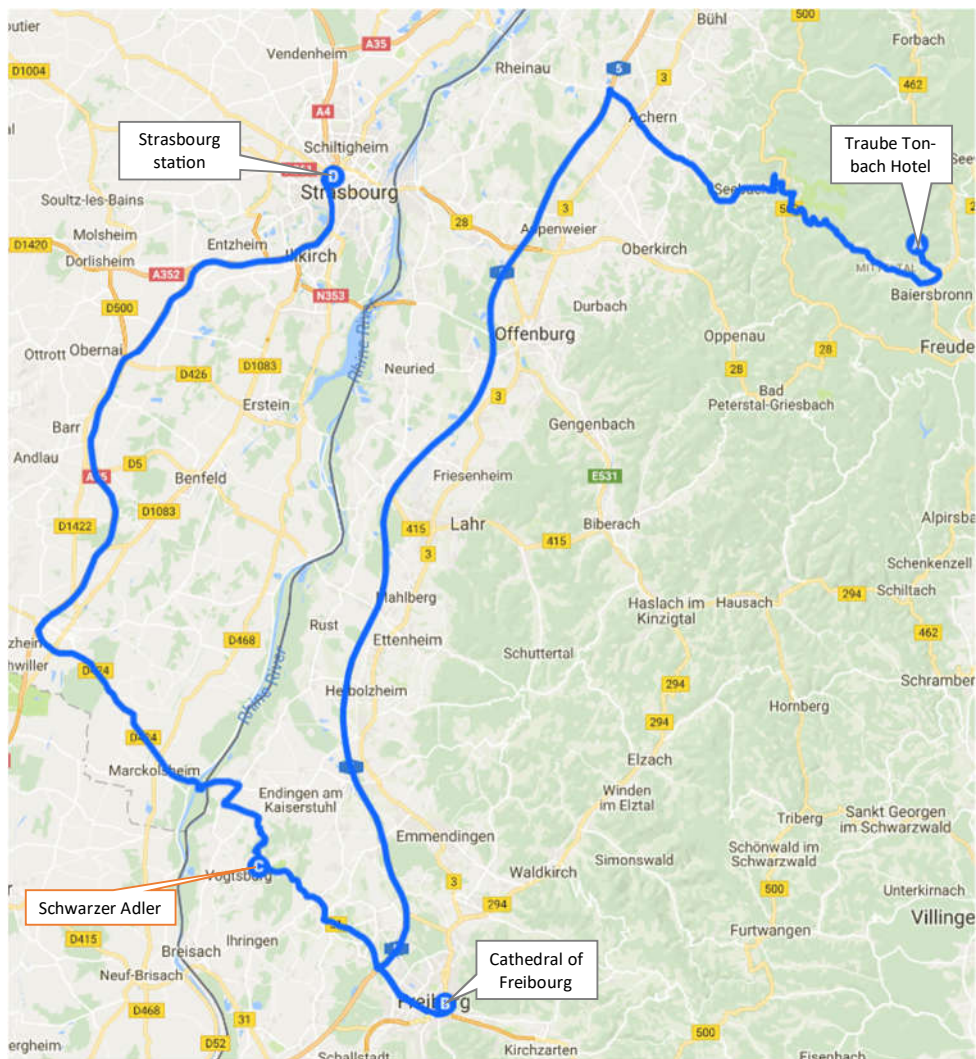
Pigeon in a quail

Old balsamic, nettle, Alb Leisa, potatoes

Black Pinot, field Kopp, Baden, 2014



Surprise seasonal fruit dessert



Saturday, October 21

Morning

After breakfast and settling personal bills at the hotel, suitcases loaded into the bus, we reluctantly leave this so comfortable hotel and welcoming staff. Nearly two hours separates us from our next stop. We are happy not to leave at dawn, as the Cathedral of Freiburg is closed to the public until ten. The driver will probably borrow the A5, strategic axis which connects the South Germany with Switzerland and Italy.

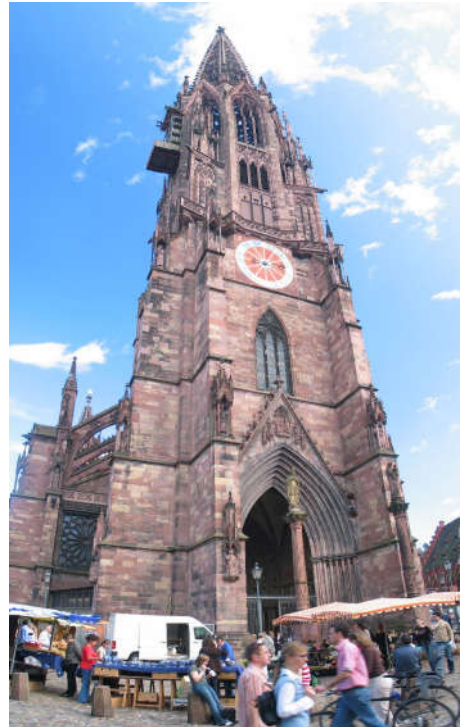
Cathedral of Freiburg

Münsterplatz, 79098 Freiburg im Breisgau

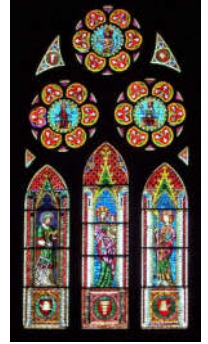
<http://www.freiburgermuenster.info>

In Freiburg, Catholic city, is a city favoured by his students (the University has 14 faculties; Max Weber - author of "the Protestant ethic and the spirit of capitalism" - as well as Husserl and Heidegger taught there) and by retired people attracted by the climate and the proximity of the Black Forest. This is from Freiburg that Marie-Antoinette went to Strasbourg, and there was greeted by Cardinal de Rohan, on behalf of her new homeland.

The Freiburger Münster is one of those cathedrals that was completed in the middle ages (1330). We will contemplate its splendid red sandstone façade. The 116 m high tower is recognized as one of the most beautiful of Christian architecture. It is nearly square at its base, continues in its center by a section with twelve sides, then becomes octagonal and spindle-shaped. An arrow ends it. It is the creation of architect Erwin von Steinbach, designer of the façade of the cathedral of Strasbourg.



In the nave there are two main altars: the high altar of Hans Baldung, and another altar of Hans Holbein the younger in a side chapel. The belfry contains 19 bells, including 15 mudslides in Heidelberg by the master founder Friedrich Wilhem Schilling; the largest weighs 6.8 tons and smallest 79 kg. With four organs, totalling 144 games, spread over four keyboards and a pedal, this set is the largest in Germany.



Kaiserstuhl

It is a small volcanic massif (peak at 556 m), in the middle of the plain of Baden, between the Rhine and the Black Forest, offering out of sight, a show of vineyards that produce the best wines of Baden. We will cross several wine villages, including Ihringen and Achkarren.



The wine village of Vogtsburg, and the Totenkopf (highest point of the Kaiserstuhl) in the background.

Saturday lunch

Schwarzer Adler ❀

Badbergstrasse 23, D-79235 Vogtsburg-Oberbergen
<http://www.franz-keller.de/schwarzer-adler/restaurant/>



Chef Anibal Strubinger in the kitchen (left). The « tunnel » cellar of Franz Keller (right).

Goaded by hunger, we drive to Vogtsburg-Oberbergen, where we are invited to a special aperitif: a tasting of crémant from Baden in a cellar dug under a hill planted with vines. Deep 90 m, at a height of about 10 m it is used for storage in a kind of Ali Baba cave, with hundreds of boxes of wood of Grand crus and crus Bourgeois of Bordeaux wine.

A few dozen meters separate us from the restaurant *Schwarzer Adler*. A very nice menu, composed by the effective Director Hubert Pfingstag, and prepared by Chef Anibal Strubinger, will be served.

Atlantic turbot

White butter, potato stew
Weißburgunder Gutswein, 2016



Gray Partridge of Baden

Cabbage, Schupfnudeln
Spätburgunder Franz Anton, 2012



Gewürztraminer

In plum sorbet parfait
Gewürztraminer Spätlese, 2015

Saturday afternoon

At precisely 2pm, we will be seized by nostalgia. It will be time to return to the France and Strasbourg. We cross the Rhine in Marckolsheim, which houses a hydroelectric E.D.F. spanning a derivation of this river.

Arrival at the train station in Strasbourg is scheduled around 15:30, depending on traffic.

What a goodbye!



The hydroelectric power plant installed on the Grand Canal d'Alsace product annually on average about one billion kWh.

Upcoming event

European Week of gastronomy

Brussels

11-12 June, 2018

80th anniversary of the Royal Club of Gastronomes in Belgium,
with the support of the Deputy Prime Minister and
Minister of Foreign Affairs, Didier Reynders.

Stockholm

13-17 June, 2018

60th anniversary of the Royal Academy of Sweden,
with the participation of King Carl Gustaf XVI and Queen Silvia.

in collaboration with the International Academy of Gastronomy.

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