

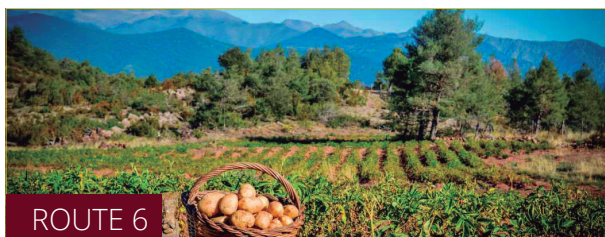


ROUTE 5

The fermentation route: bread, beer and cheese

Montferrer, Bellestar, Arfa, Adrall.
Minimum 6 people, maximum 20.
Season: year-round.

The visit starts at the Montferrer flour museum, which includes machinery from the 19th century. Then onto the Ecofranch farm, which produces cereal, spelt flour, potatoes, and cow milk. Afterwards, there is a guided tour to the VIP craft brewery in Bellestar. Lunch will be at the Mas d'Eroles cheese factory, followed by a visit of its workrooms and cellar.



ROUTE 6

The route of cheeses and artisan chips potatoes

Oliana, Peramola, Masía La Penella.
Minimum 6 people, maximum 25.
Season: year-round.

Discover the southern part of the region. In Oliana, visit the farmhouse of the l'Oliva cheese factory and its goat pens, as well as the workshop of the family-owned Sastret's potato chips business. Lunch will be at La Masia de Peramola restaurant, followed by a visit to the Castell-Llebre cheese factory in the La Penella farmhouse, one of the oldest in the region.



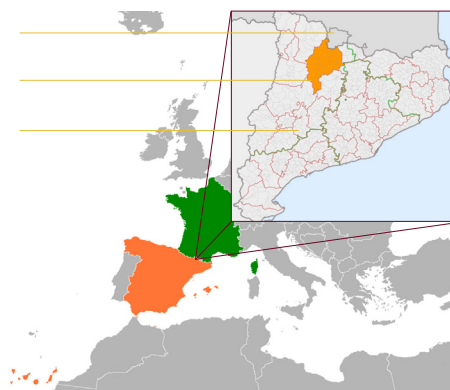
ROUTE 7

Route of the gastronomic heritage in Seu d'Urgell

La Seu d'Urgell.
Minimum 8 people, maximum 15
Season: year-round.

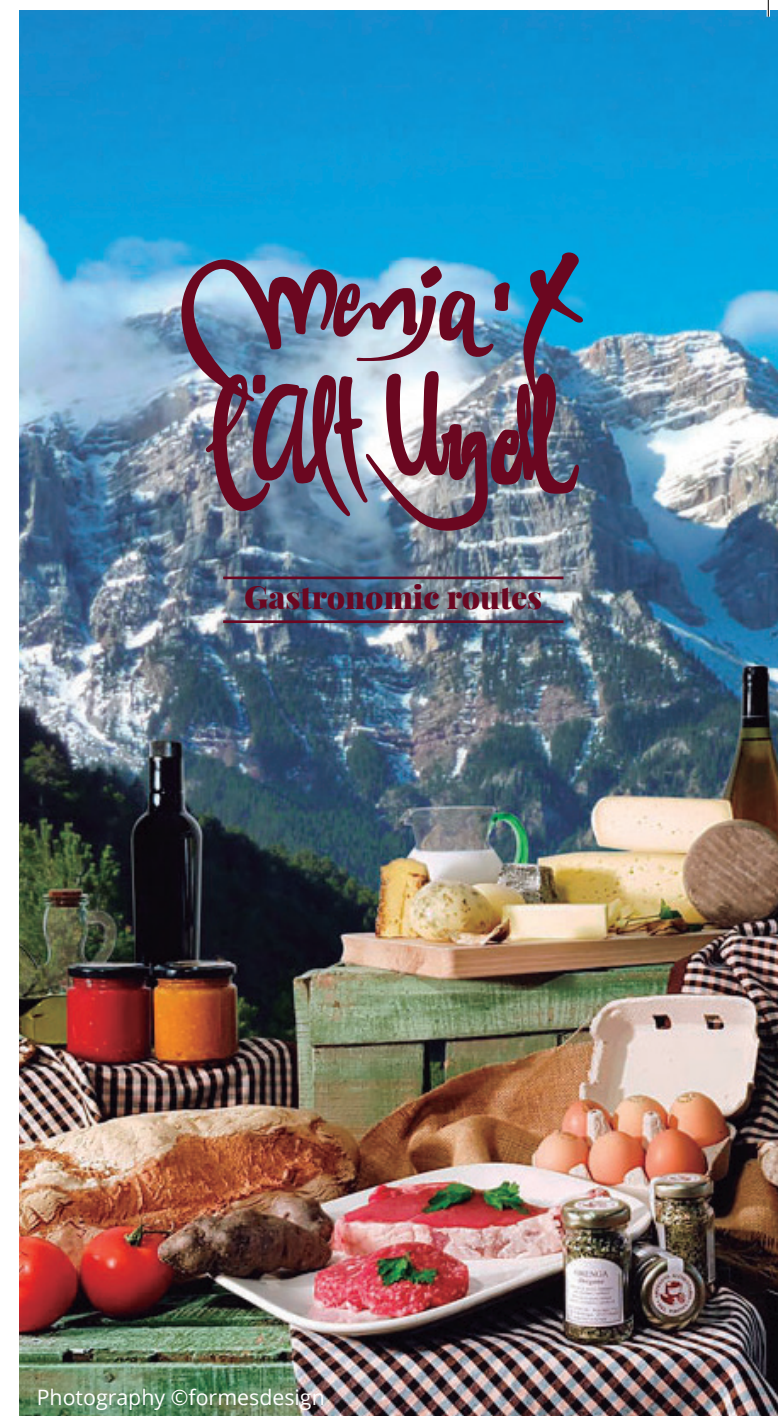
Discover the region's capital. In the Espai Ermengol, visit Cooperativa del Cadí to get a taste of one of its cheeses paired with Pyrenean infusions made by l'Infús. Then visit the workrooms of the l'Abadessa cheese factory, located in the old town. Lunch will be at El Rastell, the restaurant of a local sausage producer. The route ends with a visit to the store Menja't l'Alt Urgell, carrying artisanal products from the whole region.

Andorra
Alt Urgell
Catalonia



Information and booking

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L'ALT URGELL

La Seu d'Urgell
Turisme de La Seu

Consell Comarcal
de l'Alt Urgell



Who are we?

Menja't L'Alt Urgell is a legally registered non-profit association of small producers and artisans from the Alt Urgell region in Catalonia. The producers are involved in a variety of sectors, such as food, crafts, cosmetics, and restoration of rural houses.

The goal of the association is to promote and provide public outreach to the group of local quality products made in the Alt Urgell region, as well as to enhance the environment that surrounds them.

In 2019, the association has made a priority of promoting and managing gastronomic routes that allow access to different farms and workplaces, bringing products closer to consumers. The routes are one-day trips and include tastings of different products and a programmed lunch.



ROUTE 1

The route of smells and the Trementinaires

Ossera, Tuixent.
Minimum 6 people, maximum 20.
Season: May-October.

Discover Ossera through the work of three artisan women. The ecological aromatic plants of Herboristeria Nogué, the artisanal goat cheese from Serrat gros, and the homemade jams of cal Casal. Lunch will be in the village of Tuixent in the restaurants Cal Gabriel or Peritxola. Finish the day with a visit to the Museum of the Trementinaires, and get to know about the women who made healing creams based on aromatic plants.

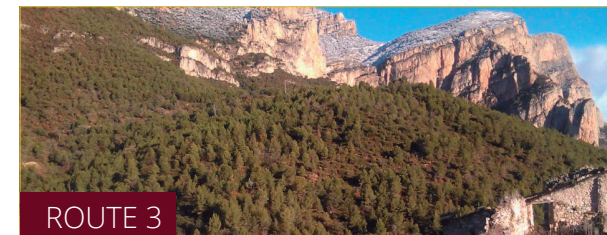


ROUTE 2

The route of the restoration and safeguarding of Food Heritage

Alàs, Bar, Calbinyà.
Minimum 8 people, maximum 20.
Season: year-round.

The route starts at ca l'Andreu, in Alàs, an ecological livestock farm for veal. Then onto the Formatgeria Baridà, in Bar, to visit its workrooms and meet their goats. Lunch will be at cal Serni in the village of Calbinyà, a 15th-century country house where more than 80% of what is consumed is produced in the premises.

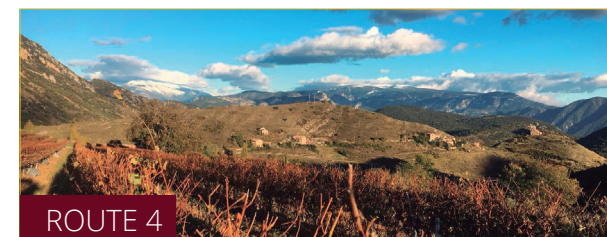


ROUTE 3

The route of the heritage and pairing

La Penella, Coll de Nargó, Montanissell.
Minimum 8 people, maximum 25.
Season: year-round.

Visit one of the oldest artisan dairies in the region, Castell-Ilebre in the La Penella farmhouse (Peramola). In the Coll de Nargó, discover the Museum of the Raiers, a now-extinct trade, where there is a tasting of Raiers' coca from Reig Bakery. In Montanissell, discover the Carisma wine, a high altitude white wine with aromas from the Pyrenees. Lunch will be an array of local products at Cal Borda restaurant.



ROUTE 4

The route of the high altitude products and the dairy producers

Montan de Tost, la Reula.
Minimum 10 people, maximum 25-30.
Season: year-round (depending on snow in winter months)

Discover Montan de Tost through visits to Cal Margarit, a lavender production farm, and the Carisma winery, with its high-altitude vines. Lunch will be at the tasting space of the Mas d'Eroles artisanal cheese factory in Adrall. The route ends with a visit to La Reula dairy farm in The Pyrenees.