

**VISITWallonia.be**



# 40 Food-Loving Tours

**Map to download**

# Delicious Wallonia!



Microbrasserie de la Ferme de Mont-Saint-Leon © WBT - Denis Erryauy



© Olivier Pollet  
Artiqua Denis@Artiqua Denis Chocolate

As a food lover's paradise, Wallonia is warm and welcoming. The richness of the region, the quality and diversity of its products, but also the creativity and expertise of its artisans and producers are all assets for a different tour of our regions. This map offers a selection of 40 producers, allowing you to discover their work, the stages of production and the possibility of tasting their produce. Sharing their human passions and values.

## Meet the Brewers

Since November 2016, Belgium's beer culture has been listed as **Intangible Cultural Heritage of Humanity by UNESCO!**

Beer is omnipresent in Wallonia. There are **more than 500 different ones**: blondes, browns, ambers, whites, fruity, stouts, seasonal beers... A great diversity for all tastes. New breweries or microbreweries continue to emerge to the delight of beer lovers.

Three of the world's Trappist beers with the '**Authentic Trappist Product (ATP)**' label are Walloon: **Orval, Chimay** and **Rochefort**. A GR (long distance) discovery trail linking the three abbeys has been created for hikers and cyclists.

## Meet the Winegrowers and Distillers

The planting of **vines in Wallonia** is constantly growing. Wine estates are created each year with their own specificity. Walloon wine has made a name for itself and has nothing to be ashamed of when faced with competition from our foreign neighbours. Several wines regularly receive **international awards**.

Two main approaches characterise Walloon production: **traditional grape varieties** of the Chardonnay or Pinot type, and **hybrid grape varieties** of the Bacchus or Regent type. Sparkling wines represent the most important part of the production, but red, white and rosé wines are also enjoying a keen interest.

With the growing success of spirits, distilleries in our regions are diversifying their varieties of produce: **gin, pekèt, brandies** and also **rum, pastis, liqueurs** or **fruit wines**, not to mention the **100% Belgian whisky** renowned and distinguished abroad. All these popular alcohols are made according to unique, traditional but also innovative recipes.

## Meet the Chocolatiers

The quality of Belgian **chocolate** is recognised and appreciated all over the world. We savour them as we would a fine wine. Walloon chocolatiers **are proud of their expertise**. Their chocolate bars, pralines and other chocolate delicacies are exported to all continents. Many of these artisans are ready to travel the world to select their **guaranteed sustainable and fair trade cocoa**, and then make their chocolate directly from the bean itself, this is referred to as '**Bean to Bar**'. Although faithful to the respect of **traditional recipes** known and appreciated by all, the chocolatiers do not hesitate to experiment with **new** gourmet creations.

## Meet Other Producers

The **gourmet pleasures** that Walloon regional produce provide us with are not limited to the tasting of beers, wines, spirits and chocolates. Quite the contrary. Succumb to:

- cheeses like **Herve**, made from raw milk, or those produced by ewes in authentic sheepfolds;
- **Liège syrup** made with apples and pears from our orchards;
- **Ardenne hams and salt-cured meats**;
- **original ostrich meat and charcuterie**;
- snails prepared in sauces or even in profiteroles;
- the succulent and famous **strawberries of Wépion**;
- **mustards**, condiments and other piccalilli;
- **jams, jellies, fruit jellies** and many other regional specialities.

**Enjoy your visit to food-loving Wallonia!**

# 40 Food-Loving Tours in Wallonia

## Beers

1. Microbrasserie et Microdistillerie de la Ferme de Mont-Saint-Jean
2. Microbrasserie des Hostieux Moines de l'Abbaye de Villers en Brabant
3. Beerstorium - Brasserie Dubuisson
4. Brasserie à Vapeur
5. Brasserie Dupont
6. Espace Chimay
7. Brasserie {C}
8. Brasseries de Liège
9. Brasserie de Bellevaux
10. Brasserie de l'Abbaye du Val-Dieu
11. Brasserie Caracole
12. Brasserie des Fagnes
13. Brasserie d'Achouffe
14. Brasserie Lupulus
15. Brasserie de Rochehaut
16. Abbaye d'Orval

## Wines & Spirits

17. Domaine Viticole du Chapitre
18. Domaine du Chant d'Eole
19. Distillerie de Biercée
20. The Owl Distillery
21. Made in Bioul - Château de Bioul
22. Domaine du Chenoy

## Chocolates

23. Darcis Chocolatier
24. Didier Smeets Chocolatier
25. Ariqua Denis
26. Cyril Chocolat
27. Chocolatier Defroidmont
28. Les Chocolats d'Edouard

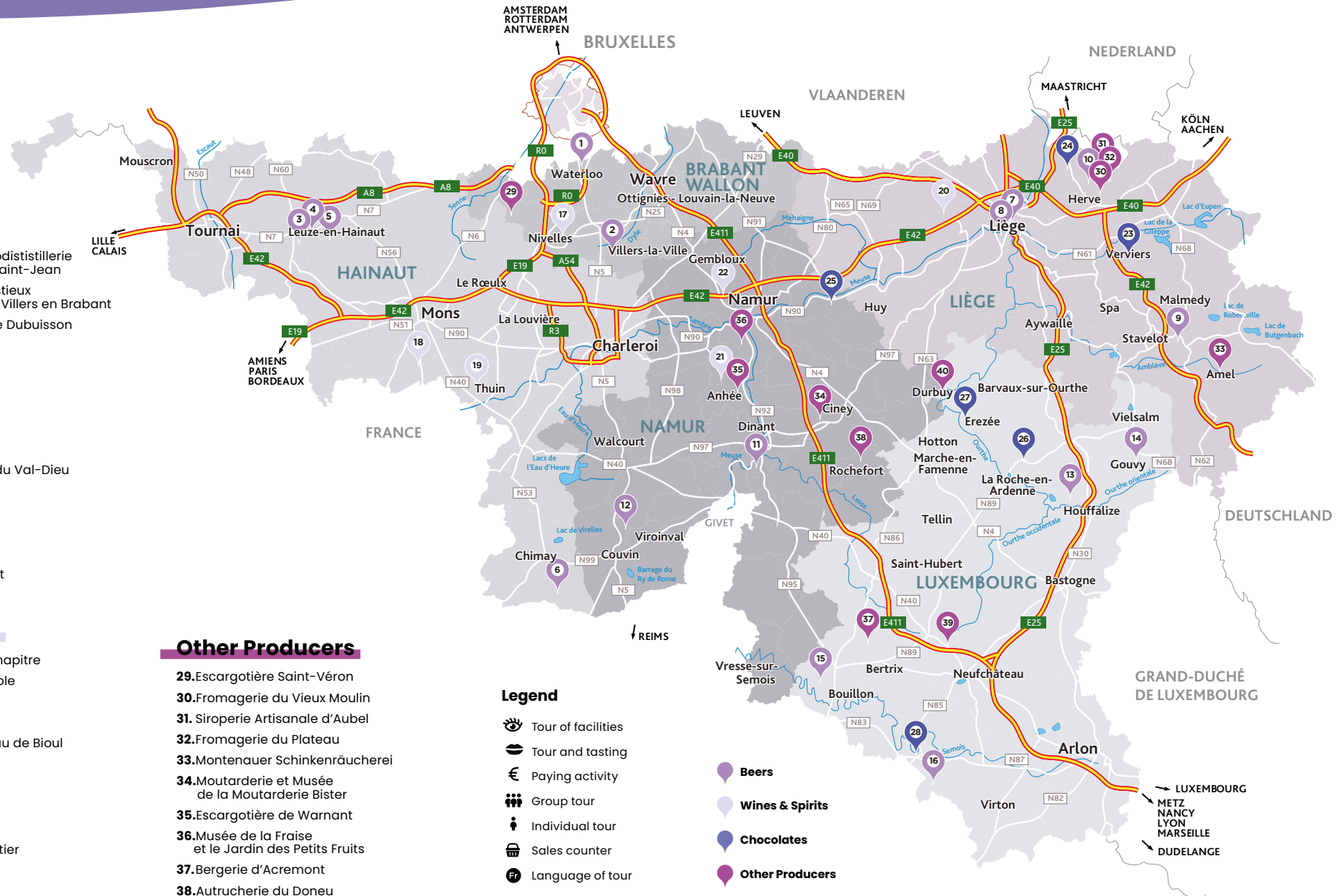
## Other Producers

29. Escargotière Saint-Véron
30. Fromagerie du Vieux Moulin
31. Siroperie Artisanale d'Aubel
32. Fromagerie du Plateau
33. Montenauer Schinkenrächerei
34. Moutarderie et Musée de la Moutarderie Bister
35. Escargotière de Warnant
36. Musée de la Fraise et le Jardin des Petits Fruits
37. Bergerie d'Acremont
38. Autrucherie du Doneu
39. Ferme des Sanglochons®
40. Confiturerie Saint-Amour

## Legend

- Tour of facilities
- Tour and tasting
- Paying activity
- Group tour
- Individual tour
- Sales counter
- Language of tour

- Beers
- Wines & Spirits
- Chocolates
- Other Producers



**Opening days and tour times:** visit the producers' website or [VISITWallonia.co.uk/FoodandDrink](http://VISITWallonia.co.uk/FoodandDrink). Most tours are subject to booking or at fixed dates and times. Enquire well in advance of your visit.  
**Alcohol abuse is harmful to health. Consume and enjoy in moderation.**

## Beers

### 1. MICROBRASSERIE-MICRODISTILLERIE FERME DE MONT-SAINT-JEAN

Steeped in history, the English Hospital, was established by the Duke of Wellington during the Battle of 1815. It now houses a microbrewery as well as a microdistillery. The tour route passes through the two areas of production and evokes both the history of the place, the different stages of the brewing process and the methods of distilling spirits. Beer and whisky tasting.

**Specialities: Waterloo Triple Blonde, Waterloo Double Dark, Waterloo Gin and Whisky**



Chaussée de Charleroi 591 • 1410 Waterloo  
+32 (0) 385 01 03

[www.fermedemontsaintjean.be](http://www.fermedemontsaintjean.be)

### 2. MICROBRASSERIE DES HOSTIEUX MOINES DE L'ABBAYE DE VILLERS EN BRABANT

This microbrewery is established in the former laundry room of the Cistercian abbey. The tour is conducted by a Master brewer monk in his religious habit. You'll learn all about the history of the Monks of Villers, their brewery and the production of organic beers. Feel free to combine your visit with a discovery of the magnificent abbey and the vineyards that are planted there.

**Specialities: Lumineuse, Ténébreuse, Dom Placide**



Avenue Georges Speeckaert 50  
1495 Villers-la-Ville  
+32 (0) 495 53 77 08

[www.villers.be](http://www.villers.be) • [www.hostieux.org](http://www.hostieux.org)



### 3. BEERSTORIUM - BRASSERIE DUBUISSON

The oldest brewery in Wallonia! Discover the Dubuisson Beerstorium, an interactive museum space combining 3D animations, an escape game and virtual reality. Immerse yourself in the heart of the history of this family of brewers and discover their brewing secrets. You can also tour the brewery and taste the varieties of beers accompanied by tasty food in the restaurant.

**Specialities: Cuvée des Trolls, Bush, Fram' Bush**



Ghysegnyes 15  
7904 Pipaix (Leuze-en-Hainaut)  
+32 (0) 69 64 78 68  
[www.beerstorium.dubuisson.com](http://www.beerstorium.dubuisson.com)  
[www.dubuisson.com](http://www.dubuisson.com)

### 4. BRASSERIE À VAPEUR

The last steam brewery still in operation in the world! Like it was in the past, a twelve horsepower steam engine operates the production equipment. A timeless visit in this industrial heritage site. Discover the secrets of making 100% natural craft beers, from the brewing stage to bottling.

**Specialities: Saison de Pipaix, Vapeur en Folie, Vapeur Cochonne**



Rue du Maréchal 1  
7904 Pipaix (Leuze-en-Hainaut)  
+32 (0) 69 66 20 47 • [www.vapeur.com](http://www.vapeur.com)

### 5. BRASSERIE DUPONT

A family brewery specialising in the manufacture of bottle-conditioned beers. Part of the production is brewed in the traditional way, under an organic label. The brewery also produces various varieties of cheeses to accompany your tasting.

**Specialities: Saison Dupont, Moinette, Bons Vœux**



Rue Basse 5 • 7904 Tourpes  
(Leuze-en-Hainaut) • +32 (0) 69 22 56 39  
[www.brasserie-dupont.com](http://www.brasserie-dupont.com)

### 6. ESPACE CHIMAY

Chimay's Trappist beers are proudly produced according to the demands for quality and tradition. As the brewery is not visitable, it is through an interactive exhibition – the 'Chimay Experience' – that you discover the history, know-how and the secrets of making these Trappist beers and cheeses that marry so well together. Tasting is essential!

**Specialities: Trappiste Chimay Brune, Trappiste Chimay Rouge, Trappiste Chimay Dorée**



Rue de Poteaupré 5 • 6464 Bourlers  
(Chimay) • +32 (0) 60 21 14 33  
[www.chimay.com/lespace-chimay/](http://www.chimay.com/lespace-chimay/)

### 7. BRASSERIE {C}

At the foot of the Bueren mountain, take part in a gustatory walk through the magnificent Beguinage where the vats are installed. A demonstration of the work of a brewer as well as explanations on the production of beers, from the cereal field to the glass, punctuate your visit.

Zythology and brewing workshops accessible to all are also offered.

**Specialities: Curtius, Smash {C}, Field {C}**



Impasse des Ursulines 14/24 • 4000 Liège  
+32 (0) 4 266 06 92  
[www.brasseriec.com](http://www.brasseriec.com)

### 8. BRASSERIES DE LIÈGE

The brewery was established in 2021 in the listed and completely renovated building of the Grand Poste de Liège. It aims to be both artisanal by the rigorous selection of quality Belgian products and ultra-modern thanks to the cutting-edge technology of its production tools. Tastings in the heart of the brewery can continue at the bar equipped with 46 draught beer lines.

**Specialities: Legia Blonde, Legia Fruitée, S4aisons de Liège**



Quai Sur-Meuse 19 • 4000 Liège  
+32 (0) 4 290 50 30 • [www.bdl.beer](http://www.bdl.beer)

### 9. BRASSERIE DE BELLEVAUX

In the Eastern Cantons, a stone's throw from Malmedy, this authentic family-run microbrewery is housed in an old restored farmhouse. The tour, led by the brewer or his wife, is suitable for both adults and children. Visit the facilities and discover the stages of making classic beers before enjoying them on the terrace or by the wood fire.

**Specialities: La Blonde de Bellevaux, La Brune de Bellevaux, Malmedy Triple**



Rue de la Foncenale 1  
4960 Bellevaux (Malmedy)  
+32 (0) 80 88 15 40

[www.brasseriebellevaux.be](http://www.brasseriebellevaux.be)



Brasserie de Belleaux © WBt - David Samyn

## 10. BRASSERIE DE L'ABBAYE DU VAL-DIEU

Established in the former bakehouse of the Abbey of Val-Dieu, in the "Pays de Herve" region, the brewery facilities were modernised in 2021. The stages of beer production, always brewed according to the recipes developed by the monks, are revealed throughout the visit. A tour of the abbey cloister is also included on the programme.

**Specialities: Val-Dieu Blonde, Val-Dieu Triple, Val-Dieu Grand Cru**



Val-Dieu 225 • 4880 Aubel  
+32 (0) 87 69 28 28 • [www.val-dieu.com](http://www.val-dieu.com)

## 11. BRASSERIE CARACOLE

A real living museum of craft brewing, this picturesque brewery, located 10 km from Dinant, still works in the traditional way using copper vats heated over a wood fire. Discover this unique brewing process, the selection of raw materials, the history of the place and end your visit with the awaited tasting of four different beers.

**Specialities: Caracole Ambrée, Caracole Saxo, Caracole Nostradamus**



Côte Marie-Thérèse 86  
5500 Falmignoul (Dinant)  
+32 (0) 82 74 40 80  
[www.brasseriecaracole.be](http://www.brasseriecaracole.be)

## 12. BRASSERIE DES FAGNES

A brewery that combines history and modernity. The tour will pass from a former restored brewery, which is still in working order, to an operating modern brewery. For tastings, a system supplies the bar taps directly from the vats! Apart from guided tours, educational signs illustrate the evolution of brewing techniques over 150 years.

**Specialities: Fagnes Blonde, Fagnes Gold, Fagnes Triple**



Route de Nismes 26 • 5660 Mariembourg (Couvin) • +32 (0) 60 31 39 19  
[www.brasserie-des-fagnes.be](http://www.brasserie-des-fagnes.be)

## 13. BRASSERIE D'ACHOUFFE

This successful brewery, which celebrates its 40th anniversary in 2022, is located on the edge of a verdant Ardennes forest in the Valley des Fées (Valley of the Fairies). Here, an enchanting world awaits you. During your tour of the brewery, don't be surprised to meet some of the elves that have made the brand (exported to nearly 50 countries) familiar and recognisable. A pleasure for young and old.

**Specialities: Chouffe Blonde, Chouffe 40, Cherry Chouffe**



Achouffe 32 • 6666 Wibrin (Houffalize)  
+32 (0) 61 23 04 44  
[www.chouffe.com](http://www.chouffe.com)

## 14. BRASSERIE LUPULUS

This family-run brewery from father to son is housed in a typical and beautifully restored Ardennes farmhouse. The guided tour immerses you in the heart of the state-of-the-art facilities that are perfectly integrated into the building, with views of the brewing and bottling areas. The different varieties

of Lupulus can be savoured in a convivial bar and restaurant.

**Specialities: Lupulus Triple Blonde, Lupulus Brune, Lupulus Organicus**



Courtill 50 • 6671 Bovigny (Gouvy)  
+32 (0) 80 64 38 39 • [www.lupulus.be](http://www.lupulus.be)

## 15. BRASSERIE DE ROCHEHAUT

Located in the heart of a picturesque village overlooking the River Semois, this family-run microbrewery produces top-fermented beers. The tour, often guided by the young passionate brewer, takes you to the heart of the facilities with a view of the production and bottling area. Tastings can be enjoyed in a lovely space along with the possibility of dining in the restaurant and access to the playground.

**Specialities: La Blonde, L'Ambrée de Rochehaut, La Belgian IPA**



Rue du Palis 85 • 6830 Rochehaut (Bouillon) • +32 (0) 61 46 10 00  
[www.rochehaut-attractions.be](http://www.rochehaut-attractions.be)

## 16. ABBAYE D'ORVAL

The Trappist beer of Orval Abbey is lavished with praise. Legendary and with a unique taste, it represents a real treasure of the world's brewing heritage. The production sites are not accessible to the general public, but an interactive presentation space reveals the production of this beer that can be enjoyed in a nearby establishment of the abbey.

**Specialitie: Trappiste Abbaye d'Orval**



Orval 1 • 6823 Villers-devant-Orval (Florenville)  
+32 (0) 61 31 10 60 • [www.orval.be](http://www.orval.be)



Le Sentier GR des Abbayes Trappistes de Wallonie © WBt - Olivier Legrain

## The GR (Long Distance Hiking Trail) of the Trappist Abbeys of Wallonia

**Do you love hiking or cycling, but also gourmet products?**

The Trappist Abbeys Trail will take you on the discovery of three jewels of Belgian beer – Chimay, Rochehaut and Orval Trappist beers.

This GR trail was created by the Long Distance Hiking Trails Association (Association des Sentiers de Grande Randonnée). Entirely waymarked, it connects the three Trappist Abbeys of Wallonia over a distance of 290 km and can be divided into two sections.

If the breweries of the three abbeys are not visitable, Orval and Chimay offer a museum space as well as a tasting area.

**More information on**  
[VISITWallonia.be/trappist-trails](http://VISITWallonia.be/trappist-trails)

## Vins & spiritueux

### 17. DOMAINE VITICOLE DU CHAPITRE

Located near Nivelles, this farm has been converted into a vineyard that is managed by a family, parents and sons, for two generations. A team effort around a common passion, that of growing the vine with respect for the environment. Several tour options in the heart of the wine estate, amidst the vineyards and the production site are offered.

**Specialities: Solaris, Saint Rémi, Brut Nature or Extra Brut**



Rue Ferme du Chapitre 9 • 1401 Baulers (Nivelles) +32 (0) 497 45 06 00  
[www.chapitre.vin](http://www.chapitre.vin)



### 18. DOMAINE DU CHANT D'EOLE

In the Mons region, at the foot of a wind farm, the vineyard extends over more than 30 hectares. Crowned with several awards, such as that of the best sparkling wine in the world in 2020, the wine estate can be visited from the vineyard to the wine storehouse. In summer, a restaurant in the heart of the vineyard invites you to an unforgettable experience. Be curious and discover the first Belgian range of cosmetics produced from grapes.

**Specialities: Brut Blanc de Blancs, Brut Rosé, Elixir Saint-Georges**



Grand Route 58  
7040 Quévy-le-Grand (Quévy)  
+32 (0) 65 22 05 00  
[www.chantdeole.be](http://www.chantdeole.be)

### 19. DISTILLERIE DE BIERCÉE

This renowned establishment is established in a unique setting steeped in history, along the Napoléon Route. In the purest tradition, brandies and spirits based on premium fruits are distilled here. Let yourself be tempted by a multisensory visit that is accessible to all. Video film, scented space and discovery of aromas, operating production area...

**Specialities: Eau de Villée, Poire Williams N°1, P'tit Peket**



Distillerie de Biercée © David Samyn



Rue de la Roquette 36 • 6532 Ragnies  
+32 (0) 71 59 11 06  
[www.distilleriedebiercee.com](http://www.distilleriedebiercee.com)

### 20. THE OWL DISTILLERY

Crowned with prestigious international awards, the first 100% Belgian whisky is produced in the Province of Liège. Discover the craft production process of the Belgian Single Malt Whisky, from the cultivation of local barley to bottling. The subtle scents from the two Scottish stills will awaken your desires and invite you to taste.

**Specialities: Belgian Single Malt Whisky, Origin, Identité, Passion**



Hameau de Goreux 7  
4347 Fexhe-le-Haut-Clocher  
+32 (0) 4 223 07 17  
[www.belgianwhisky.com](http://www.belgianwhisky.com)

### 21. MADE IN BIOUL – CHÂTEAU DE BIOUL

The Domaine du Château de Bioul is above all a family estate and vineyards that extend over 11 hectares. The interactive 'Made in Bioul' museum trail immerses you in the castle's history and that of the Vaxelaire Family. A real passion for wine emerges from the tour, from the vat room to the wine storehouse and the park. Events and dining options are regularly offered.

**Specialities: Batte de la Reine, Mossiat, Brut de Bioul**



Place Vaxelaire 1 • 5537 Bioul (Anhée)  
+32 (0) 71 79 99 43  
[www.chateaubioul.be](http://www.chateaubioul.be)



Chateau de Bioul © Fabrice Debatty

### 22. DOMAINE VITICOLE DU CHENOY

A true pioneer in Belgian organic viticulture, the wine estate will celebrate its 20th anniversary in 2023. Discover the passion that drives this family team of winemakers. Share with them the values of the winemakers' work that respects the environment. The tour will take you to the heart of the farm, the vineyard and the wine storehouse to discover the fruit of a production that is original, local and authentic.

**Specialities: Perle de Wallonie (white and rosé), Terra Nova, Citadelle**



Rue du Chenoy 1b 5080 Emines  
(La Bruyère) • +32 (0) 81 74 67 42  
[www.domaine-du-chenoy.com](http://www.domaine-du-chenoy.com)

## Chocolates



© WBT - Philippe Lemusciaux - Chocolatier

### 23. DARCIS CHOCOLATIER

Embark on a journey through the corridors of time, in the museum of the Belgian chocolate ambassador, Jean-Philippe Darcis. Equipped with an audio guide, learn about the history of chocolate, from its origins to the present day. Follow the production stages from the roasting of cocoa beans to the final stages of chocolate. From their workshop, observe the craftspeople at work.

**Specialities: 'Bean to Bar' chocolate bars, macarons, pralines and pastries**



Esplanade de la Grâce 1 • 4800 Verviers  
+32 (0) 87 71 09 84 • [www.darcis.com](http://www.darcis.com)

### 24. DIDIER SMEETS CHOCOLATIER

Based in the 'Pays de Herve' region, this young chocolatier is constantly looking for innovations, aromas and spices to harmonise his amazing creations. He shares his love of chocolate with the chocolate lovers who visit him. Although he travels the world to find cocoa beans, he finds it important to work with local producers for other ingredients.

**Specialities: varieties of pralines renewed every year, 'Bean to Bar' chocolate bars, pastries**



Rue des Fusillés 1A • 4607 Berneau  
(Dalhem) • +32 (0) 4 379 55 71  
[www.didiersmeets.com](http://www.didiersmeets.com)

## 25. ARIQUA DENIS

This young craftsman, voted best Walloon chocolatier in 2020, works quality materials from environmentally responsible shops and local distribution channels. In his workshop near Andenne, become his apprentice and make pralines with him through all the stages of creation. A wine tasting, in harmony with the chocolates that you can take away, brings to a close this creative and relaxed experience.

**Specialities: various varieties of pralines, chocolate bars, delicacies**



Rue Brun 8 • 5300 Andenne  
+32 (0) 85 21 58 06 • [www.ariqua.be](http://www.ariqua.be)

## 26. CYRIL CHOCOLAT

Located near La Roche-en-Ardenne, this family-run chocolate factory will celebrate its 30th anniversary in 2023. For more than two generations we have been producing chocolate bars and pralines with as much passion as we ever have. Everything is done onsite, even down to the printing of the packaging. Two tour options possible. Chocolate Museum, video film, demonstration. Workshop visible from the shop.

**Specialities: chocolate bars and 'mignonettes' with personalised packaging, Manon pralines, spreads**



Samrée 63  
6982 Samrée (La Roche-en-Ardenne)  
+32 (0) 84 46 71 20 • [www.cyrilchocolat.be](http://www.cyrilchocolat.be)



## 27. CHOCOLATIER DEFROIDMONT

Philippe Defroidmont invites you to discover chocolate flavours from all over the world. His chocolate museum reveals this passion for cocoa that has driven him since his earliest childhood. The museum is both a chocolate factory and tasting room, it is good to sit there and enjoy a good hot chocolate after a walk in the region and thereby watch the team working in the workshop through the windows.

**Specialities: praline caramelised apple praline, fleur de sel caramel chocolate bar, hazelnut spread**



Briscol 19a • 6997 Erezée  
+32 (0) 86 21 84 40  
[www.chocolatier-defroidmont.be](http://www.chocolatier-defroidmont.be)



## 28. LES CHOCOLATS D'EDOUARD

Edouard Bechoux is a master artisan chocolatier, confectioner and ice-cream maker. He makes his products in an artisanal way with a rigorous selection of raw materials of excellent quality. He offers a tour with demonstration of his expertise, or better yet, participation in a workshop accessible to all during which you can make your own praline!

**Specialities: pralines with local or exotic flavours (pralines with Orval beer or Gaumais saffron, ganache with black tea from China)**



Place Albert 1er 36 • 6820 Florenville  
+32 (0) 61 50 29 72  
[www.leschocolatsdedouard.com](http://www.leschocolatsdedouard.com)

## Other Producers

### 29. ESCARGOTIÈRE SAINT-VÉRON (Snail Farm)

The snail from A to Z. This authentic snail farm is visited in the company of a passionate producer. He offers activities to fully understand snail farming techniques, including the breeding stage, egg laying and the harvest used for the preparation of tasty dishes. These are to be savoured onsite in the restaurant or taken home to enjoy.

**Specialities: snails cooked in a court bouillon or Burgundy-style, quiches, turnovers, skewers**



Rue Saint Véron 26c  
1440 Braine-le-Château  
+32 (0) 470 50 66 59  
[www.escargotieresaintveron.com](http://www.escargotieresaintveron.com)

### 30. FROMAGERIE DU VIEUX MOULIN

The last cheese factory that still produces Herve cheese with raw milk (the only Belgian cheese with a PDO (Protected Designation of Origin). Madeleine Hanssen, proud of an artisanal production in keeping with family traditions, welcomes you to her museum of ancient tools, arranged above the maturing cellars. She then welcomes you for an educational tour of her workshops.

**Specialities: Le Herve du Vieux Moulin, Le Crémeux, Le Fleuri du Bocage**



Sur la Commune 14 • 4651 Battice (Herve)  
+32 (0) 87 67 42 86  
[www.fromagerie-du-vieux-moulin.be](http://www.fromagerie-du-vieux-moulin.be)

### 31. SIROPERIE ARTISANALE D'AUBEL (Syrup Maker)

Twelve successive generations have continued the tradition of producing Aubel syrup, this black gold that is the speciality of the 'Pays de Herve' region! During the tour of the facilities, discover how

the Nyssen Family always prepares their syrup according to an ancestral recipe, in a copper vat over high heat and without added sugar. Over the years the product range has expanded. Free tour.

**Specialities: Aubel syrup, apple juice, homemade jams**



Rue Saint-Antoine 16 • 4880 Aubel  
+32 (0) 87 68 64 38 • [www.siroop.be](http://www.siroop.be)



### 32. FROMAGERIE DU PLATEAU

The well-known Herve cheese is not the only product from this lovely region. The Fromagerie du Plateau makes another exceptional cheese with raw milk and a 6-month maturation. Take part in an immersive tour during which the history of the business and each stage of cheese production are explained to you. The guide will accompany you, among others, in the production area and the maturing cellars.

**Specialities: Meule du Plateau, Fondance**



Rue de Charneux 32 • 4650 Herve  
+32 (0) 87 48 06 49  
[www.meuleduplateau.be](http://www.meuleduplateau.be)

### 33. MONTENAUER SCHINKENRÄUCHEREI (Ardenne Ham Maker)

A traditional establishment that works with the real Ardenne ham, guarantee of origin. Discover all the stages of ham production, including the salting technique that follows a traditional savoir faire with beech wood and juniper berries. During the week you can see employees working through the windows. Educational signs and video. Free tour.

**Specialities: Ardenne ham on the bone, Montenu cooked centre cut ham, kernel of Ardenne ham**



Am Bahnhof 19 • 4770 Montenau (Amei)  
+32 (0) 80 34 95 86  
[www.montenauer.com](http://www.montenauer.com)



© WBT - Denis Eroycyuk

### 34. MOUTARDERIE ET MUSÉE DE LA MOUTARDERIE BISTER (Mustard Factory and Museum)

A real institution, the Bister Company has been producing mustard, piccalilli, gherkins and small onions for almost a century. The pomegranate-shaped jar is well known to all Belgians and internationally. You can visit the museum which presents the history of the family company, and/or take part in a guided tour of the workshop that makes these renowned products.

**Specialities: Imperial mustard, Piccalilli, L'Etoile by Bister gherkins and small onions**



Rue du Parc industriel 10  
5590 Achêne (Ciney)  
+32 (0) 496 43 77 38 • [www.bister.com](http://www.bister.com)

### 35. ESCARGOTIÈRE DE WARNANT (Snail Farm)

The discovery of a snail farm is a pretty quirky activity. The tour, both educational and humorous, allows you to observe all facets of the interesting work of a snail farmer. From the mating period to fattening, and including the laying and hatching of this nice little animal. Delicious dishes prepared according to family recipes can be taken away.

**Specialities: Burgundy-style gros gris (large) snails, snail terrine with Caracole beer, profiteroles**



Rue de la Gare 1 • 5537 Warnant (Anhée)  
+32 (0) 82 61 23 52 • [www.escargotiere.be](http://www.escargotiere.be)

### 36. MUSÉE DE LA FRAISE ET LE JARDIN DES PETITS FRUITS (Strawberry Museum)

Located along the banks of the River Meuse, this museum dedicated to this delicious fruit can be visited freely or with a guide. Why is Wépion nicknamed the Belgian strawberry capital? Find out during a tour highlighting the history, culture, art and folklore linked to this fruit. End your tour with an educational walk through the garden rich in the region's varieties of small fruits.

**Specialities: different varieties of strawberries in season, strawberry liqueurs and juice, The Blackbird's gin**



Chaussée de Dinant 1037 • 5100 Wépion  
+32 (0) 81 46 20 07  
[www.museedelafraise.com](http://www.museedelafraise.com)



Bergerie d'Acremont  
© WBT - Caraline Rasse

### 37. BERGERIE D'ACREMONT (Cheese Dairy)

Barbara and Peter welcome you to their sheepfold which has more than 250 ewes. Here, several varieties of cheese are produced – hard, soft or blue-veined. The tour will enlighten you on the different stages of cheese production, from curdling and maturing to moulding. Be sure to savour a meal of cheeses and charcuteries, and in season enjoy a homemade ice cream on the terrace overlooking the pastures and animals.

**Specialities: Gouda de Brebis (Ewe's milk Gouda), Agnelet, Bleu du Scaillon cheese aged in the Domaine de Morépire, in the old slate quarry of Bertrix (Ardoisière de Bertrix)**



Rue de Bernifa 17 • 6880 Acremont (Bertrix)  
+32 (0) 61 53 54 35  
[www.bergerie-acremont.be](http://www.bergerie-acremont.be)

### 38. AUTRUCHERIE DU DONEU (Ostrich Farm)

Have you ever thought of visiting an ostrich farm? Jacques, the producer, takes you to meet these funny birds raised independently, from breeding to slaughter. Different dishes are produced onsite, in the workshop. A crepe prepared with ostrich eggs is offered to each visitor to conclude this original and unusual visit.

**Specialities: pure ostrich fillet, ostrich country-style pâté, 100% ostrich meat sausage**



Rue du Doneu 5 • 5580 Navaugle  
(Rochefort) +32 (0) 495 60 96 39  
[www.autrucheriedudoneu.be](http://www.autrucheriedudoneu.be)

### 39. LA FERME DES SANGLOCHONS® (Museum of Ardenne Ham)

The Sanglochons® is a cross between the wild boar and the pig. Discover this production workshop of charcuteries housed in an authentic Ardennes farmhouse that also has a museum and a restaurant. As you walk through the living museum of ham, you can observe the different stages of traditional brining, smoking and drying. Sanglochons® products can be enjoyed onsite or can be taken away. Free tour.

**Specialities: Ardenne smoked ham, Sanglochon ham, dried sausages**



Chaussée de Namur 42  
6840 Verlainne (Neufchâteau)  
+32 (0) 61 22 22 33  
[www.sanglochons.be](http://www.sanglochons.be)

### 40. CONFITURERIE SAINT-AMOUR (Jam Factory)

This artisan business is a father and son – family affair. It makes smooth jams and also jellies, vinegars and even skincare products flavoured with natural ingredients, harvested throughout the seasons in the region. You can observe working the workers during the production, usually in the morning. A video on the manufacture of jams is constantly shown. Free tour.

**Specialities: jams, jellies, vinegars, skincare products**



Rue Saint-Amour 13 • 6940 Durbuy  
+32 (0) 86 21 12 76  
[www.confitureriesaintamour.be](http://www.confitureriesaintamour.be)



## Want to extend your discovery of gourmet products autour in a good restaurant?

Taste and savour dishes made from Walloon regional products thanks to various restaurant networks. Establishments labelled 'Table de Terroir' of the APAQ-W or 'Bistrot de Terroir', restaurants on the farm, but also those of Michelin-starred chefs within the Generation W collective, make it a point of honour to collaborate with local producers and farmers.

Find more information and the list of labelled establishments on:

- [www.jecuisinelocal.be/tabledeterroir](http://www.jecuisinelocal.be/tabledeterroir)
- [www.bistroteterroir.be](http://www.bistroteterroir.be)
- [www.accueilchampetre.be](http://www.accueilchampetre.be)
- [www.generationw.be](http://www.generationw.be)



Nivelles - Tarte Al Djote  
© WBT - Denis Erroyaux

## Even more regional products to taste!

Wallonia offers a wide variety of specialities that you'll want to taste. Whether it is rich and varied dairy products (the region has more than 500 varieties of cheeses); sweet pies such as Verviers rice pie or savoury tarts such as the 'Tarte al Djote' from Nivelles or 'Pâté Gaumais'; macarons; Liège waffles with pearl sugar; fish such as smoked trout or the famous Chimay's Escavèche; duck products or even spices such as saffron, not to mention coffee or the potato – there are so many gourmet products to enjoy during your visits to Wallonia.

Find other producers to visit on [VISITWallonia.co.uk/FoodandDrink](http://VISITWallonia.co.uk/FoodandDrink) and learn more about the different types of regional products on the APAQ-W website, the Walloon Agency for the Promotion of Quality in Agriculture, [www.apaqw.be](http://www.apaqw.be).

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**VISITWallonia.be**

**The Ultimate Belgian Getaway**

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