

La Ferme des Sanglochons

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main description





This bistro specialises in dishes made from the sanglochon, a cross between a wild boar and a domestic pig, which is raised on this farm and which has become a local speciality. Visitors can watch the meat being salted and smoked and the preparation of sausages, and they can taste local speciality Ardennes dishes prepared with sanglochon meat and then buy them and other local specialities at the farm shop.

Specialties

Old-fashioned salting and smoking made in the museum.

additional description

You can taste our cold meats and our regional meals on the spot or you can take them with you. Our cuisine prefers organic products, fresh, local and seasonal.

Equipements :  Playcorner for children    Childrenchair

Timetable

Rates

Capacities

maximum group : 90

Number of seats in restaurant 3 : 18

Restaurant capacity : 90

Number of seats in restaurant 1 : 48

Number of seats on terrace : 20

Number of restaurant seats : 90

Number of seats in restaurant 2 : 24

Home

Map in french

Map in dutch

Map in english

people with reduced mobility

Restaurant accessible to people with reduced mobility

adapted WC for persons with reduced mobility

Payment method

Visa

Bill

Bancontact

MasterCard

Maestro

Service

Kids menu

Banquet room for hire

Take away menus

Label

LCPN : 4

Bistrot de Terroir

Petit Futé guide

Ambassadeur Orval

Type of cuisine

Belgian cuisine

Light meals

Local Ardennes' cuisine

Timetable

Open on Sunday