



Rouen “City of Gastronomy” Extension

Day 1 | Camembert

Depart La Vaquerie for the Pays d'Auge and the tiny village of Camembert. Visit **La Ferme de l'Instière**, an organic farm where Normandy cows graze on grass and hay and the milk is transformed on the farm into raw-milk Camembert.

Meet the farmers, see the cows, learn how Camembert is traditionally made and taste it right where it comes from.

Overnight in the charming village of Livarot.

Day 2 | Livarot to Rouen

Visit **Fromagerie E. Graindorge**, making cheese in Livarot since 1910. Follow the cheesemaking process through glass-walled galleries, from the arrival of the milk through production and packaging, then taste Normandy's four AOP cheeses: Livarot, Pont-l'Évêque, Camembert de Normandie and Neufchâtel.

Dinner: **Pascaline Restaurant**: A lively traditional French bistro serving homemade regional classics.

Day 3 | Rouen Gourmande

Join a guided Rouen Gourmande walk through the historic centre, stopping for tastings while learning about the foods, people and traditions that have shaped the city.

Afternoon: Free time to explore Rouen's food shops, pâtisseries and medieval streets.

Dinner: **Bouillon d'Or**, a modern take on the traditional French bouillon, serving classic French dishes at accessible prices.

Day 4 | Jumièges & the Seine Valley

Travel to **Jumièges** to explore its extraordinary abbey ruins and the orchards and villages of the Seine Valley. Depending on the season, visit a local producer or orchard along the way.

Lunch: **La Petite Auberge**: A welcoming auberge overlooking Jumièges Abbey, serving traditional seasonal cooking with an emphasis on local producers.

Afternoon: Return to Rouen with some free time.

Dinner: Own choice in Rouen with guidance

Day 5 | Market Day & Historic Rouen

Spend the morning at Marché Saint-Marc, browsing the fruit and vegetables, cheeses, charcuterie, breads, seafood and other foods that make up everyday French market life.

Choose what looks good and put together lunch from the market stalls.

Lunch: **Marché Saint-Marc**

Afternoon: Visit the remarkable **Aître Saint-Maclou** and explore the surrounding medieval quarter.

Dinner: **Cafe Hamlet**: A relaxed café-restaurant inside the historic Aître Saint-Maclou, celebrating Normandy and its producers.

Day 6 | Cook at Fauchon

Take part in a hands-on pâtisserie class at **École Fauchon**, learning new techniques and experiencing another side of contemporary French gastronomy.

Lunch: **Tandem**: An intimate bistronomic restaurant showcasing seasonal ingredients through creative, beautifully presented modern French cooking

Afternoon: Free time for shopping, exploring, cafés

Dinner: Own choice with guidance

Day 7 | Art, Monet & La Couronne

Visit the **Musée des Beaux-Arts** de Rouen, then gather everything needed for a French picnic and head up Sainte-Catherine Hill, overlooking the city and the Seine. Claude Monet came here to paint his views of Rouen.

Lunch: Picnic on Sainte-Catherine Hill

Afternoon: Final free time in Rouen.

Farewell Dinner: **La Couronne**, on the Place du Vieux-Marché. Dating its history to 1345, this historic Rouen institution is also where Julia Child ate her first meal in France in 1948, an experience that helped ignite her fascination with French cooking.

Departure

Enjoy a final breakfast in Rouen before heading home.