

# NORMAN COOKING & LOCAL ARCHITECTURE 42 km



Discover the Norman region, known for the cheeses, the cooking, the story and the architecture.

## 09:30am to 11am The Graindorge Cheese Factory & Tasting

42 rue du Général Leclerc - 14140 Livarot. Tél. : 02 31 48 20 10

Present in Livarot since 1910, the E. Graindorge cheese dairy is an independent family run business located in the heart of the Pays d'Auge.

This is a unique concept allowing visitors to discover cheese workshops through a corridor of glass-protected galleries, from where visitors may understand all the different stages of cheese production from the time the milk arrives until the cheese is packaged (films, information panel boards and games).

**Duration : 1h30 - Price per person : 3.30 € (tasting included)**

## 12:30pm to 2:15pm Lunch in the Restaurant Les Tonneaux

Route de Trouville - 14130 Pont-l'Évêque. Tél. : 02 31 65 28 88

Enjoy the Norman cooking, and eat in old barrels.

### NORMAN MENU 29 € per person

(Drinks included)

Pommeau from Normandy

Cider (25 cl per person)

Red Wine (25 cl per person)

Coffee

\* Gourmet salad à la mode des Tonneaux

\* Beef stew with cider and honey

\* Caramel Teurgoule and Brioche

## 2:30pm to 4pm Guided tour in the old square of Pont-l'Évêque

Starting point : Tourist Office of Pont-l'Évêque

Step by step, you will discover a church from the 15th century, the local architecture & half-timbered houses, Manor houses's wealth, and of course the amazing story of the « Joyeuse Prison », so famous in Normandy.

**Duration : 1h30 - Price per person : 6 € (or 11 € on Sunday and holidays)**



**Emilie Gouye : Group Department**

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