

## CLASSIFIED RESTAURANTS

#### INFORMATION

UMIH 66 (Union of Hospitality Professions and Industries for the Pyrénées-Orientales)

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The Toques Blanches of Roussillon association
Communication and Events
Department
Pyrénées-Orientales and
Perpignan CCI (Chamber of
Commerce and Industry)
Tel.: +33 (0)4 68 35 98 95
www.toques-blanches-duroussillon.com

French association of Maitres Restaurateurs www.maitresrestaurateurs.fr

Tables & Auberges de France Tel.: +33 (0)5 61 99 44 16 infos@tablesauberges.com www.tables-auberges.com

Sources and bibliography

Brochures: Les Toques Blanches du Roussillon, Restaurateurs de France Languedoc-Roussillon, Guide des 1000 Tables & Auberges de France

Links

www.tourismepyreneesorientales.com www.ledepartement66.fr www.perpignan.cci.fr There are so many diverse 'terroirs' in the Pyrénées-Orientales, providing an extraordinary range of fruit, vegetables and wine that benefit from the warm sun, as well as honey, cheese, seafood and local meat.

Along the shores of the Mediterranean, in the hillsides, and up to the peaks of our mountains surrounded by meadows and pastures where the 'Rosée des Pyrénées' calves graze peacefully, looked after by their mothers, the breeders, farmers and winegrowers in these local areas have been able to keep ancient traditions alive, producing products that our passionate chefs then use in Catalan cuisine with strong medieval roots. A cuisine with a thousand flavours, from the sea to the mountains, using its fair share of spices, for dishes such as *sofregit* and *picada*. In Catalan cuisine, you'll find the perfect combination of sweet and savoury, sweet and sour, while respecting the natural flavours of the meat and fish, perfectly paired with our diverse range of wines and Vins Doux Naturels (naturally sweet wines).



### THE TOQUES BLANCHES OF ROUSSILLON

Around forty chefs from the French department of Pyrénées-Orientales, all well-known and passionate about their trade, decided to come together and create an association. In January 2003, they founded 'The Toques Blanches of Roussillon' to safeguard, raise awareness for and promote the cuisine and culinary know-how of the Pyrénées-Orientales, promote learning and encourage young people who want to work in the culinary industry, raise awareness for and promote regional products.



# RESTAURATEURS FRENCH ASSOCIATION OF MAÎTRES

The 'Maître Restaurateur' label is an official certification that is validated, recognised and verified by the French state. From the smallest of inns to the most prestigious restaurants, the establishments who have been awarded this distinction are all committed to top-quality. Find out more about the establishments run by these ambassadors, members of the AFMR.



### TABLES & AUBERGES DE FRANCE

The goal of the national 'Tables & Auberges de France' label is to showcase and promote, in France and abroad, the expertise of independent professionals working in a traditional restaurant or hotel restaurant, excluding integrated chains.

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