

Ecotourism - Nature - Sustainability



Wild haute cuisine:

A walk through the most contemporary zero KM ingredients

GASTRONOMY - NATURE - SENSES

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Catalonia is currently one of the places in the world with the most high-level restaurants in terms of gastronomic quality and one of the reasons for a must-visit for lovers of local cuisine.

Some of its current establishments or in the recent past have rewritten the history of contemporary cuisine.

In many of them and especially in El Celler de Can Roca, which Naturalwalks represents with the Terra Animada project, its cuisine is also explained through the connection with the territory, the landscape and the ingredients of natural origin, like plants.

On this outing you can take a route that connects the territory from the coast to the Pyrenees, through the more than 150 wild species used in the last decade and their relationship with the dishes, territories, ideas and types of cuisine they represent.

A fresh walk, very different, wild, lively, provocative and above all very contemporary.

Season: All year round

Duration: From 2,5 to 3,5 hours

Location: All Catalonia according to

season of the year

Group: Maximum of 18 people

Public: Adults and children from 8 years

old accompanied

Travel agency GC - 004776

www.naturalwalks.com

