

# Enjoy an authentic experience of local cuisine at Douar Laroussi



## Immersion in the douar, an eco-responsible village

Enjoy an authentic experience that will introduce you to Tunisian cuisine and the specifics of the local culture. In a unique setting and with a Tunisian family, you'll experience the daily life of Tunisians and enjoy authentic moments of sharing and exchange.

Period: year-round

Duration: ½ day

Participants: from 4 to 30 people

Level: Accessible to all

Languages: French, Arabic, English, Italian...

Location: Sidi Jedidi Hammamet

Location: 15 minutes from Hammamet and 1 hour from Tunis

Transport and accommodation: Not included in the experience (accessible by cab or bus)

Your hosts: the Laroussi family



Douar Laroussi is above all a family story. Originally simple ruins, it was Laroussi Gharbi who, 3 generations ago, decided to build this little haven of peace in his native village. Wishing to honor his Berber roots, he created this place of sharing to support the local economy and revitalize the region. Today, our family is present in the Douar to help you discover its culinary and cultural riches.

### Highlights of the experience

- A sustainable and mutually supportive experience;
- An authentic cultural immersion and human experience;
- Introduction to distillation techniques ;
- Share a convivial, multigenerational and multicultural moment;
- A unique experience at an affordable price.

### Ideal if you're looking for activities for...

- Families with children ;
- Retirees ;
- Couples getaway ;
- Solo travelers;
- Nature and discovery lovers;
- Eco-travelers.

## The spirit

Imagine living authentic experiences on our estate at the foot of the mountain, but also enjoying immersive activities. Our restaurant welcomes you to take part in and taste our tasty dishes, lovingly cooked on site by the women of the village, using ancestral know-how. In keeping with our values, each dish is made from fresh, local produce, with most of the ingredients grown in our own fields. A unique culinary experience where you actively participate in Tunisian culture through seasonal activities with village women and local artisans and farmers in one of the maamra, a typical Berber dwelling that exudes character and tells the story of our ancestors.

We've got you covered...



Welcome by the family and presentation of the experience. Your immersion begins with a visit to the Douar and a meeting with the inhabitants, who will tell you all about the history of our village.

The experience continues in the fields, where we pick our fresh produce before moving on to the distillation workshop. Here you'll see the entire distillation process and take a closer look at the various aspects of production.

We'll then move on to the kitchen of one of the Douar's maamra, where you'll roll up your sleeves and take part in a cooking and bread workshop. This highlight of the experience allows you to understand the basics of Tunisian cuisine and learn how to prepare one of our local specialties.

Lunch. Together, we'll feast on what you've prepared during the cooking class. Other products will also be presented for tasting, a unique way to get the full experience and to get to know all the products of our terroir.

End of experiment.

## Price

- On request.
- Prices include: organization of the experience, equipment needed for the experience, visit to the douar and lunch.
- Prices do not include: transport, drinks, insurance.
- Terms of payment: please consult the host.
- Reservation and cancellation policy: consult host.

## Recommendations for running the experiment smoothly :

- Comfortable clothes and shoes.

## Contact us

- Website : <https://douarlaroussi.com/>
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