Table d’hôte with Dar El Ain in the Jendouba region



Discover the culinary traditions of the Northwest with your family!

A mobile table d’hôte that travels to natural sites and even to the homes of local families to promote the culinary heritage of the Jendouba region and integrate women into an alternative economic dynamic.

Period: all year round by prior arrangement

Duration: 2 hours

Participants: 16 people maximum

Level: Accessible to all

Languages: French, Arabic, English

Location: Jendouba

Transport and accommodation: Not included in the experience

Your host: Alexander Rekik, Rania Mechergui and the Dar El Ain team

Dar El Ain is an ecotourism center offering an innovative approach to alternative tourism in the Aïn Draham region. Passionate about nature, the founders have been developing the full potential of the North West in sustainable tourism activities co-created with the local population since 2015.

Lovers of Tunisia, rich in culture, history, nature and delights, they work to offer immersions with the locals, discovering landscapes, customs, trades and local gastronomy.

Highlights of the experience

- Valuing women's work and know-how in traditional cooking;
- The human experience thanks to direct contact with the locals, especially the women;
- A mobile table d'hôte that travels to customers in every corner of the region.
- Explore the region from Kroumirie to Jendouba through its flavors.

Ideal if you're looking for activities for…

- Families with children and teenagers;
- Couple's getaways ;
- Retirees;
- Solo travelers;
- Solo or group travelers (Women only);
- Your company's employees and partners (Team building) ;
- Enthusiasts of natural and culinary experiences.

The spirit

This 16-person table d'hôte, decorated with local pottery tableware, offers visitors to the region an exceptional culinary experience and a chance to discover traditional cuisine through the skills of local women.

We've got you covered…

A moment of sharing, solidarity and authenticity, you'll discover the rich culinary heritage of the Kroumirie region, and what it owes to the region's natural diversity.

There are several local families to choose from:

- Chez Khalti Dzaier – Ain Draham
- Chez Zinouba – Tabarka
- Chez Saif – Ghar Dimaou
- Chez Chahla – Hammam Bourguiba

Price

- From 30 DT.
- Our prices include: the organization of the experience, the fees of the mediator-trainer, the products used and served during the experience.
- Our prices do not include: transport, insurance.
- Terms of payment: please consult the host.
- Reservation and cancellation policy: consult host.

Recommendations for the workshop :

Reservations are required in advance.

Contact us

- Email : darelain.ecotourisme@gmail.com
- Telephone / WhatsApp: +216 58706811
- Facebook
- Instagram



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