

AUTHENTICITY

- Sharing a form of cooking
- Lending a touch of fun and indulgence to your dishes.

"Today, the crucial factors are my team and getting back to basics. Extravagant cuisine does not interest me; my sole aim is the return to a spirit that blends simplicity and products from the land". Guillaume Maurice, Chef.

LOVE FOR THE PRODUCT

- 30 baskets of fruits and vegetables per week
- Other products from local organic producers (eggs, meat, fish, cheese, cereals...)
- Menus based on the baskets sent by Daniel and Denise Vuillon
- Authentic cuisine that respects tastes, quality and seasonality

OLIVADESAMAP FARM - LIVING SOIL

- AMAP = Association for the Preservation of Rural Farming
- Daniel & Denise Vuillon: founders of the 1stAMAP in France, in Ollioules, 2001
- 4 ha. of open vegetable fields, 2 ha. of mixed orchards and 1.5 ha. of greenhouses.
- No pesticides, no herbicides
- Organic inputs, agro-ecology, respecting the natural balance
- Re-learning how to eat seasonal, locally-grown products.

