L'ECHO DES SOURCES country cooking

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Located in the heart of the Regional Natural Park of the Haut Languedoc, about 600 metres from the charming village of St Gervais sur Mare, L'Echo des Sources is first and foremost a freshwater fish farm where fario trout are bred using organic farming methods, with 100% organic food and no pesticides or GMOs.

On a beautiful site, L'Echo des Sources invites you to come and meet a farmer, to discover the leisure fishing activity, but also its cuisine using organic trout and natural or organic products.

L'Echo des Sources dreams, among other things, of making you travel thanks to its new dishes with exotic flavours: caramelised trout bo-bun or vegetarian bo-bun. Starters and desserts are always homemade and made with vegetables and fruits from the garden. Finally, the goat's milk ice creams are made by the Rive des Loups, a goat farmer in Les Aires.





Annual closing : Closed from November to February

Location : In the country, Haut Languedoc

Languages spoken : English - Spanish

Prices Prices : group set menus from 25 € per person (wine and coffee included)

covered seating for 35 (interior and covered terrace), outdoor seating for 60

Facilities / Services - coach parking

- picnic hampers on request



- outside catering

