

ANDORRA TASTE

Hight Mountain Gastronomy

Popular

September 19-21 Escaldes-Engordany

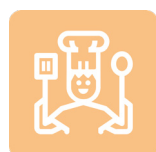
THEMATIC AREAS

AT



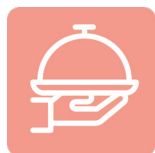
GASTRONOMIC CLASSROOM

Showcooking & masterclass accompanied by sessions with Andorran chefs and producers.



CHILDREN'S CLASSROOM

The little ones will cook typical Andorran dishes with a team of professional chefs.



TASTINGS

Tapas and drinks tasting area
22 restaurateurs, gourmet stores, local products and pastry shops.



PLAYFUL ACTIVITIES

Live music, groups and artists of the country to spice up the evening.

PARTICIPANTS

Popular

Ana Cerezo Pernilea – Ana Cerezo

Beç – Rodrigo Martínez

Borda de l'Hereu – Joel Sala

Can Manel – Carles Flinch

Celler d'en Toni – Marcel Besolí

El Coure – Albert Díez

Hincha – Nandu Jubany

Isard Restaurant – Roger Biosca

Jou La Borda – Sebastián Camilo

Kao Soldeu – Josep M^o Kao

Kökosnøt – Victoria Kemerer & Pablo Pérez

Mínim's – Miquel Canturri

Mood – Àngelo Guitard

Odetti Bistro – José Antonio Guillermo

Plató Restaurant – Jordi Banqueri

Sauleda by Julia Onix – Anna Saureda

Sol i Neu – Jordi Grau

Sottovocce Grand Plaza Hotel – Jordi Gutiérrez

ToC AnyósPark – Paco Méndez

Unnic Casino – Thierry Burton

Youcake by Estopiñán – Alexis Estopiñán