

# THE KIWI VALLEY GOURMET VERSION

Enjoy the best of the Kiwi Valley

*Direct from the farm*

*At our retailers*

*Our ideas for walks,  
bike rides and car  
trips*

la **VALLÉE**  
du **KIWI**  
Pays d'Orthe et Arrigans



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# Our ideas for outings





**On foot, by car, by bike and  
even on an electric scooter**

**Stroll through the heart of the valley, along  
the rivers, with kiwis as far as the eye can see.  
Meet our local producers and enthusiastic  
merchants. The Kiwi Valley can be visited in a  
thousand and one ways!**



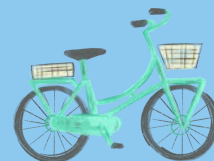
*Gourmet crossings to  
buy your local produce*



*Hiking trails close to  
orchards*



*Izirider tours for a fun  
way to discover the Kiwi  
Valley*



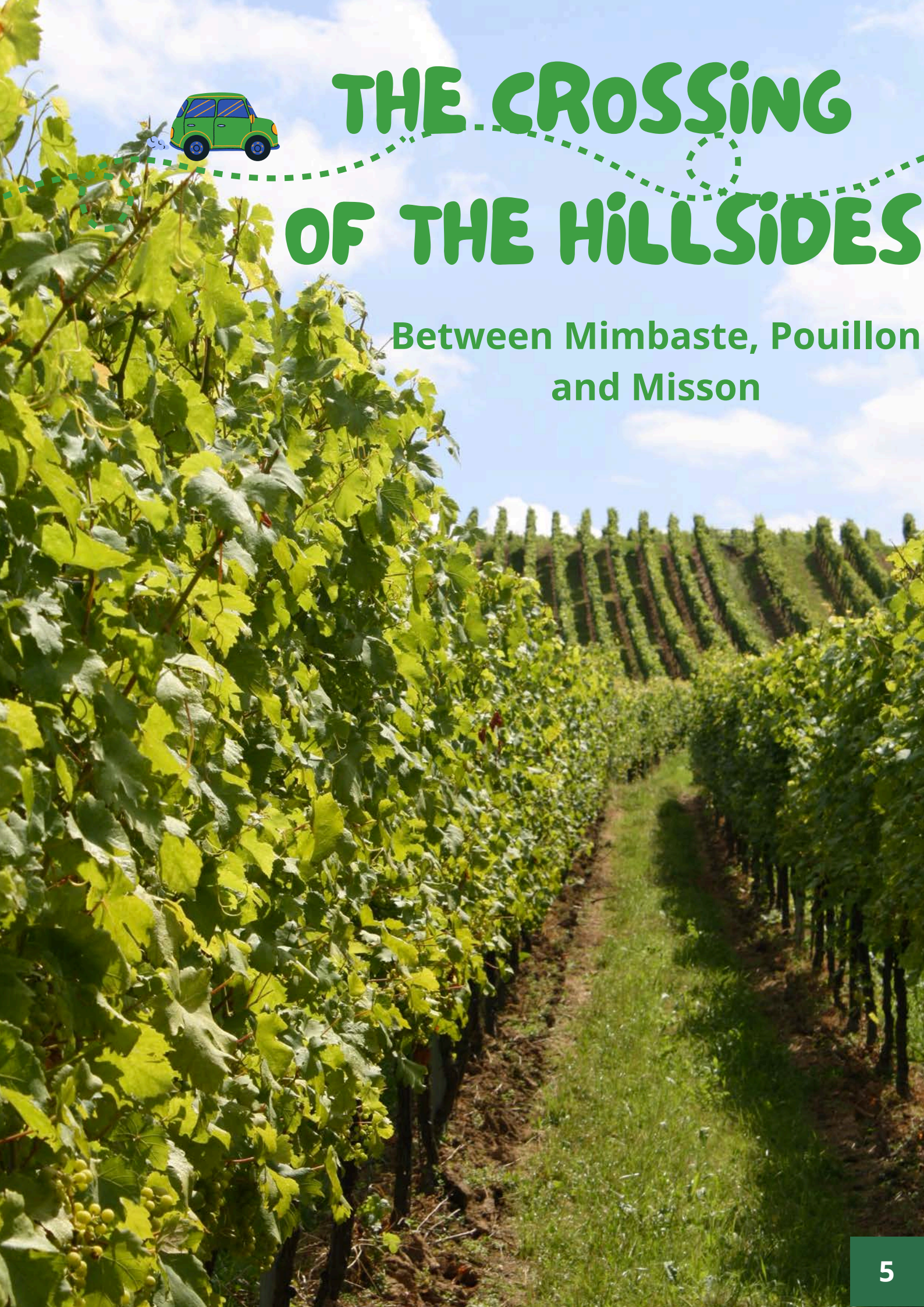
*Bicycle tours and cyclo-  
tourism loops*





# THE CROSSING OF THE HILLSIDES

Between Mimbaste, Pouillon  
and Misson





## 1 **FERME BASTEBIEILLE**

### ***Fattened ducks***

Producer and canner of free-range ducks traditionally force-fed with non-GMO grain corn. Preservative-free products. Gold medal in the "Canned whole duck foie gras" category at the 2020 Concours général agricole.

60 chemin des Bastes 40350 MIMBASTE  
+33 5 58 55 30 05 - +33 6 71 43 03 20  
fermebastebielle@orange.fr

Open Monday to Saturday  
8am to 12pm and 2pm to 6pm

## 2 **CAVE DES VIGNERONS DE TURSAN**

### ***Wines***

Direct sales and tastings of AOC Tursan, IGP Landes and IGP Chalosse wines from Domaine de Labaigt in Mouscardès. You'll also find Floc de Gascogne and Armagnac from our partner Domaine d'Ognoas.

367 boulevard des Sports 40350 POUILLON  
+33 5 58 98 20 68  
caveau-pouillon@tursan.fr

Open Tuesday to Saturday, 9am  
to 12pm and 2:30pm to 5:30pm  
(6:30pm on Tuesdays).

## 3 **DOMAINE DU TASTET**

### ***Wines***

Independent winemaker, vinifying all his production on the estate. Red, rosé, sweet, etc. IGP Landes and Coteaux de Chalosse. Domaine du Tastet is a palette of grape varieties spread over 15 hectares, enabling us to produce a full range of charming Chalosse wines with character.

2350 chemin Aymont 40350 POUILLON  
+33 5 58 98 28 27  
domainedutastet@gmail.com

Open Monday to Saturday, 8:30  
a.m. to 12 p.m. and 2 p.m. to  
6:30 p.m.

## 4 **FERME ESCAZAOÛS**

### ***Fattened ducks***

Free-range duck farming on grassy, shaded courses. We grow corn, sunflower, rapeseed and soya to feed them. Traditional force-feeding with non-GMO whole-grain corn. Visit the farm, sell preserves and fresh produce.

2010 chemin Lassègue 40290 MISSON  
+33 6 14 91 33 27  
contact@ferme-escazaous.com

Open Monday to Friday, 10am  
to 12pm and 2pm to 6pm.  
Saturday from 2pm to 5pm.





# Crossing The hills

**Between Saint-Lon-Les Mines,  
Bélus and Cagnotte**





## 1 **API MELLI**

### *Bee products*

Thierry Francke, professional beekeeper, welcomes you to share the richness of his profession and the treasures of his production: different honeys from the region's flowers, nougat made with honey from his own production, homemade gingerbread... In the store, you'll find a permanent exhibition on bees and beekeeping, as well as an area selling beekeeping products.

270 chemin de Menautat 40300 SAINT-LON-LES-MINES  
+33 6 70 06 09 17  
domaineapimelli@orange.fr

Open Fridays from 4 to 6 p.m.  
and by appointment

## 2 **LA TRADITION LANDAISE**

### *Geese and fattened ducks*

Marie- Pierre welcomes you to her farm and shares her experience with you. In her store, you'll find goose and duck preserves made by hand on the farm, products of excellence for both liver and preserves.

1250 route du Serry 40300 BÉLUS  
+33 5 58 73 64 65 - +33 6 88 18 77 07  
la-tradition-landaise@wanadoo.fr

Open Monday to Saturday  
8am to 12pm and 2pm to 6pm

## 3 **FERME DE BELESLOU**

### *Fattened ducks and Gascon pigs*

From the farm to the plate: Corn produced on the farm is used to feed the farm's Gascony pigs and ducks, guaranteeing quality meats. The Gascon pigs also benefit from the oak and chestnut forests for 2 years, bringing subtle aromas and flavors to our hams and cured meats. On-farm canning.

56 route de Lesablère 40300 CAGNOTTE  
+33 5 58 73 18 92 - +33 6 09 23 33 54  
info@ferme-beleslou.com

Open Monday to Friday, 8am  
to 12pm and 2pm to 5pm.  
Saturday by appointment.

## **The little extra**

Just a few yards from Ferme de Beleslou, discover the Musée du Fruit, a place dedicated to old fruit varieties and new crops. Here, everything is grown according to permaculture and agroforestry principles. Audio guides available.

How to get there : 157 bis route de Lesablère 40300 CAGNOTTE  
Contact and booking at 06 78 54 02 80





# Crossing The Barthes

Between Pey and Saint-Etienne d'Orthe





## 1 **LA BOHÈME**

### *Medicinal and aromatic plants*

Producer of aromatic and medicinal plants. Sales of infusions, aromatic salts, flower bath salts and balms.

41 impasse de Pucet 40300 PEY

+33 6 50 08 63 97

gaellehicauber@gmail.com

By appointment only

### **The little extra**

La Bohème also offers introductory workshops for discovering wild edible plants, picking, processing and tasting. Reservations required.

## 2 **APID'OR**

### *Bee products*

Jean-Baptiste Robert invites you to discover the best honeys he produces throughout the year. At the honey house: tasting of honeys produced (acacia, lime, mille fleurs, Erika heather, calune heather, spring). Personalized discovery of a beehive by appointment.

665 route de Labaigt 40300 SAINT-ETIENNE-D'ORTHE

+33 5 58 89 16 71 - +33 6 48 95 81 80

contact@apid-or.fr

Open Monday to Friday

## 3 **DOMAINE DARMANDIEU**

### *Kiwis, fruit and other products*

Domaine Darmandieu in Saint-Etienne d'Orthe, originally run by French kiwifruit pioneer Henri Pédelucq, offers kiwi direct from the boutique, as well as other local, regional and international products. In a warm and welcoming setting, customers take the time to rediscover the taste of the fruit, the smells, the rhythm of the seasons, the patient wait for the harvest and the strolls in fine weather with family and friends.

RD6 40300 SAINT-ETIENNE-D'ORTHE

+33 5 58 73 22 33

contact@domaine-darmandieu.com

To find out when they're open, visit their website :

[www.domaine-darmandieu.com](http://www.domaine-darmandieu.com)

### **Extra info**

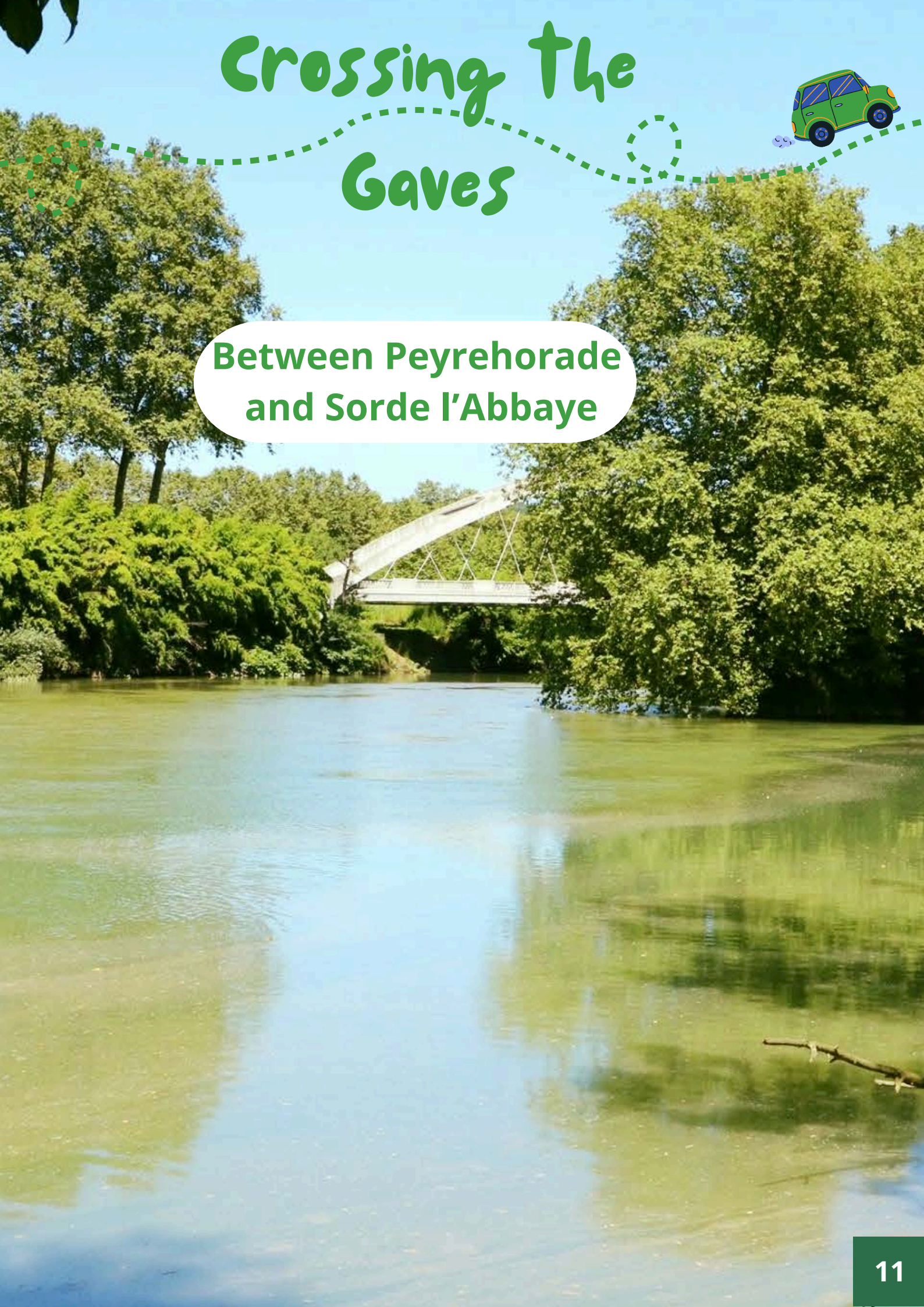
Domaine Darmandieu opens at the end of August, when the first apples are picked, and closes in May when fruit stocks are exhausted.



# Crossing The Gaves



**Between Peyrehorade  
and Sorde l'Abbaye**



## 1 **MAISON BARTHOUIL**

### *Ducks, smoked salmon and by-products*

A family-run business for 3 generations, Maison Barthouil showcases its expertise in “old-fashioned” alder wood smoking. Wild and farmed salmon, taramas... Originally pork butchers, they also sell a range of high-quality foie gras and duck preserves.

378 route d'Hastingues 40300 PEYREHORADE  
+33 5 58 73 00 52  
contact@barthouil.fr

Open Monday to Friday, 9am  
to 12:30pm and 2pm to 6pm.  
Saturday, 9am to 12:30pm

### **The little extra**

Come and discover the amazing journey of the Adour wild salmon, its life cycle, local fishing traditions and old-fashioned smoking at the Maison Barthouil, thanks to guided tours of the Maison du Saumon. Tuesday to Saturday mornings at 10.30am and 3pm.

## 2 **CAVE LE VIN AU VERT**

### *Wines, spirits, coffees, teas*

La Cave le Vin au Vert offers French and foreign wines, various spirits and beers, a sweet and savoury delicatessen, teas, coffees and matés, wine and tea accessories.

47 rue du Château 40300 PEYREHORADE  
+33 5 58 73 26 75  
cave.conge@hotmail.com

Open Tuesday to Saturday, 9:30 a.m.  
to 12:30 p.m. and 3 p.m. to 7 p.m.

### **The little extra**

The winery organizes introductory wine-tasting workshops. Come and develop your olfactory and gustatory senses in a warm and friendly atmosphere.

## 3 **KIWIS DÉLICES**

### *Kiwifruit and related products*

Kiwis Délices, producer of Kiwis de l'Adour in Sorde l'Abbaye, offers you a range of kiwifruit-based products all year round. Delicacies to be enjoyed without moderation: kiwifruit juices and jams. But also a range of cosmetics made with pure kiwifruit seed oil for body and hair care.

1000 route de Saint-Cricq 40300 SORDE L'ABBAYE  
+33 6 73 73 22 15 - 33 6 09 76 26 81  
contact@kiwis-delices.com

By appointment only





# HIKING AND WALKING TRAILS AND WALKS





## 1 **SORDE L'ABBAYE**

### *Cliffs and Gave circuit*

Starting from the village of Sorde l'Abbaye, discover the remarkable natural heritage of the Gave, wetlands and kiwi orchards on this hiking trail.

Approx. 7 km. Duration: 2h20 on foot. Also accessible by bike (40 minutes).

Start : place de l'église - rue Maubourguet

#### **More info**

Circuit to be found in the Pays d'Orthe et de Pouillon n°5 rando-guide. Available from the Tourist Office. Price: €2. Hiking trails are also accessible to cyclists. Attention must be paid to the condition of the routes for optimum enjoyment of this activity.

## 2 **HASTINGUES**

### *Heritage tour*

Starting from the bastide town of Hastings, walk to the Abbaye d'Arthous and enjoy beautiful panoramic views of the Pyrenees and kiwi orchards.

Approx. 8.6km. Duration: 3 hours on foot. Also accessible by bike (35 minutes).

Start : Place du Général de Monsabert

#### **More info**

Circuit to be found in the Pays d'Orthe et de Pouillon n°5 rando-guide. Available from the Tourist Office. Price: €2. Hiking trails are also accessible to cyclists. Attention must be paid to the condition of the routes for optimum enjoyment of this activity.

## 3 **SAINT-ETIENNE D'ORTHE**

### *A stroll through the orchards at Domaine Darmandieu*



**Itinerary under development**



Numerous kiwi orchards line the route. Whatever the season, we recommend that you do not enter the orchards without authorization, nor pick fruit or flowers. Kiwifruit is fragile and requires special care. Picking during the harvest period is no guarantee of ripe fruit.





# BICYCLE TOURS AND CYCLO-TOURISM LOOPS







# Don't have a bike? we've got the solution!



**Rent your electrically-assisted bike from the Tourist Office.  
From 1 hour to several days, the possibilities are endless, giving  
you the freedom to discover the Kiwi Valley at your leisure.**

## **Prices :**

Hour: 3€; half-day: 8€; day: 15€;  
week: 100€; month: 300€. Optional equipment.

## **Where ?**

At the Kiwi Valley Tourist Office  
147 allée des évadés 40300 PEYREHORADE

## **When ?**

Office opening hours:

All year (except July and August): Monday to Friday, 9:30am to  
12:30pm and 2pm to 5:30pm.

July and August: Monday to Saturday, 9:30am to 1pm and 2pm to  
6pm.



## **Contact us :**

+33 5 58 73 00 52  
[tourisme@lavalleedukiwi.com](mailto:tourisme@lavalleedukiwi.com)





## 1 **BETWEEN THE KIWI VALLEY AND BIDACHE COUNTRY**

*Between Peyrehorade, Bidache and Hastings - 35KM*  
*Accessible by mountain bike and VTC*

From Peyrehorade, head for Oeyregave, then join the towpath along the Bidouze from Came. You can stop off at Bidache to visit the Château de Gramont. Continue on to Guiche and Sames. In summer, take a refreshing break by their lakes. Then on to Hastings. This ancient fortified town is well worth a visit. Return to Peyrehorade along the Gaves Réunis.

Discover the route



## 2 **BETWEEN THE KIWI VALLEY AND BÉARN DES GAVES**

*Between Sorde l'Abbaye, Saint-Cricq du Gave and Carresse Cassaber - 26KM*  
*Accessible by mountain bike and VTC*

From Sorde l'Abbaye, head for Saint-Cricq du Gave. Along the way, you can stop at Kiwis Délices to buy your kiwi juice and jam. You'll pass many kiwi orchards. Head downhill towards Carresse Cassaber, then back on the road towards Sorde l'Abbaye. Take the opportunity to visit the Abbaye de Sorde, located in the heart of the bastide. Difficulty varies according to weather conditions. More technical section of the Saint-Jaques de Compostelle route.

Discover the route



## 3 **BETWEEN THE KIWI VALLEY AND LÉREN**

*Between Peyrehorade, Sorde l'Abbaye, Léren and Oeyregave*  
*Route accessible only to mountain bikes*

Take half a day to make the most of this loop. From Peyrehorade, head for Sorde l'Abbaye. You can stop off in the heart of the bastide to visit the Abbaye de Sorde. Then follow part of the route de Saint-Jacques de Compostelle to the commune of Léren. Then head back up towards Oeyregave, where you can admire kiwi orchards along the way. Difficulty varies according to weather conditions.

Discover the route





4

## WALK BETWEEN PEYREHORADE AND ARTHOUS ABBEY

*Between Peyrehorade and Hastings - 10KM  
Accessible by mountain bike and VTC*

From Peyrehorade, head for Hastings and follow the Gaves Réunis to the bastide, where you can stop to visit the village. Then head for Arthous Abbey, one of the must-see sites in the Kiwi Valley. Finally, head back towards Peyrehorade. Along the way, you can admire kiwifruit orchards.

Discover the route



5

## A RIDE ON THE SCANDIBERICA

*Between Orist, Saubusse, Port de Lanne, Orthevielle and Peyrehorade - 27KM - Accessible by mountain bike and VTC*

From Orist, head for the spa town of Saubusse to join the Scandibérique. Travel down the Adour along the towpath to the Port de Lanne bridge. Then pass through the charming village of Orthevielle. Our journey ends in Peyrehorade, at the railway station.

Discover the route



6

## MOUNTAIN BIKE TOUR OF THE GAVES AND ADOUR RIVERS

*Between Peyrehorade, Orthevielle and Port de Lanne - 24KM  
Course only accessible to mountain bikes*

From Peyrehorade, head for Orthevielle and Port de Lanne. Follow the Adour downstream towards Bec du Gave. Follow the Gaves to Peyrehorade. Numerous kiwi orchards can be seen along the way. Difficulty varies according to the weather.

Discover the route





## 7 DISCOVER THE GLÉS AND LAHONTAN LAKES

*Between Peyrehorade, Lahontan, Labatut, Saint-Cricq, Sorde and Oeyregave - 37KM - Accessible by mountain bike and VTC*

Starting from Peyrehorade, take a stroll through the villages of Lahontan, Labatut, Saint-Cricq du Gave, Sorde l'Abbaye and Oeyregave. Points of interest: Labatut and Lac de Glés, where you can take a refreshing break, Sorde l'Abbaye with its heritage trail and abbey, and the many kiwi orchards along the way.

Discover the  
route



## 8 MOUNTAIN BIKE TOUR OF THE KIWI VALLEY

*Between Peyrehorade, Bélus and Cauneille - 25KM  
Only accessible to mountain bikes*

From Peyrehorade, follow the Emperor's hiking trail to Hilh dou Moulié, then head for Bélus. Then descend to Cauneille and Peyrehorade. Difficulty varies according to weather conditions.

Discover the  
route



# Having trouble on the road?

**It's possible to repair your bike in the Kiwi Valley :**

**Atelier cycles Véloce** : Tony welcomes you to his workshop in Cagnotte to repair, overhaul and improve your bike.  
Open Monday to Saturday by appointment.  
Contact : 06 85 30 43 53

Bicycle repair workshops with **Fait-Tout** in Hastings on Tuesdays, Fridays and Saturdays (registration required).  
Contact : 07 84 64 68 38





# CYCLO-TOURIST LOOPS

These tours take you along quiet country roads to discover the varied landscapes of the Kiwi Valley. These loops are just the thing for cycling enthusiasts and walkers!

## 1 A WALK IN THE ORTHE REGION

***Between Peyrehorade, Orthevielle, Port-de-Lanne, Orist, Saint-Lon-les-Mines, Cagnotte, Labatut and Sorde l'Abbaye***

From the Place du foirail in Peyrehorade, head for Orthevielle and then Port-de-Lanne. Continue through alternating farmland, kiwi fields and orchards in the valleys. Pass through Saint-Etienne d'Orthe and Orist to reach Saint-Lon-les-Mines. Return to the Peyrehorade valley and its rich historical heritage, passing through Cagnotte and Labatut.

### More info

62 km main circuit. Discovery circuit, 18.8 km. Walks to be found in the rando-guide À vélo, les Landes boucles cyclo touristiques. Available from the Tourist Office. Price: €2.

## 2 SOUTHERN CHALOSSE

***Between Pouillon, Gaâs, Mimbaste, Estibeaux and Habas***

From the Pouillon municipal stadium, head for Gaâs then Heugas. The tour continues towards Dax and the Adour valley, skirting the barthes, marshy meadows so named because they lie in the Adour's major riverbed and are covered by water when the river floods. Continue on to Mimbaste, Estibeaux and Habas before returning to Pouillon.

### More info

Main circuit 58 km. Discovery trail, 20.2 km. Walks to be found in the rando-guide À vélo, les Landes boucles cyclo touristiques. Available from the Tourist Office. Price: €2.





A man wearing a blue polo shirt, grey trousers, a green helmet, and glasses is riding an electric scooter on a dirt path in a forest. He is looking towards the camera with a slight smile. A woman wearing a black jacket, a green helmet, and brown boots is riding an electric scooter behind him. The background is filled with tall trees and green foliage. A green banner with white text is at the bottom of the image.

# ELECTRIC TROTTINET RIDES



**Izirider** invites you to discover the Kiwi Valley, its built heritage and local producers on its cross-country electric scooters. Guided and commented tours.

Reservations required on 06 18 45 57 40 or [www.izirider40.com](http://www.izirider40.com)



## 1 IN PURSUIT OF THE ADOUR SALMON

### *Between Oeyregave, Hastingues and Peyrehorade*

From Oeyregave, take the Chemin du Vieux Moulin and stroll along the kiwi orchards. Then head for the Abbaye d'Arthous, one of the region's architectural gems of Romanesque art. After reaching the bastide town of Hastingues, follow the Gaves Réunis in the direction of Peyrehorade to Oeyregave. Along the way, don't forget to stop off at Maison Barthouil, one of the finest gourmet addresses in the Kiwi Valley.

### Points of interest

**Abbaye d'Arthous** - 785 route de l'Abbaye 40300 HASTINGUES

**Maison Barthouil** - 378 route d'Hastingues 40300 PEYREHORADE

## 2 KIWIFRUIT HAS IT ALL

### *Between Peyrehorade and Sorde l'Abbaye*

From Peyrehorade, head for Sorde l'Abbaye, up the Gaves Réunis and then the Gave d'Oloron. Your first stop is at Kiwis Délices, the gourmet ambassador for Kiwis de l'Adour. After a few kilometers on bucolic paths, you'll reach the heart of the village of Sorde l'Abbaye, home to the Abbaye de Sorde, a must-see for heritage lovers. All along the way, we promise you a real moment of relaxation and excitement.

### Point of interest

**Kiwis Délices** - 1000 route de Saint-Cricq 40300 SORDE-L'ABBAYE

**Abbaye de Sorde** - 232 place de l'église 40300 SORDE-L'ABBAYE



Numerous kiwi orchards line the route. Whatever the season, we recommend that you do not enter the orchards without authorization, nor pick fruit or flowers. Kiwifruit is fragile and requires special care. Picking during the harvest period is no guarantee of ripe fruit.



# OUR RECIPE IDEAS





# Our flagship products

A rich and authentic territory, the Kiwi Valley is brimming with exceptional products and traditional know-how, not to be missed when visiting the region.

## Kiwi fruit

This small, vitamin-packed fruit is a local staple, and can be used in a thousand and one ways in both sweet and savoury dishes.



## Duck

The flagship product of the South-West, duck comes in many forms: magret, foie gras or confit... Something for every taste bud!



## Adour salmon

Caught at the mouth of the river whose name it bears, Adour salmon is a specialty of Maison Barthouil, where it is delicately smoked over alder wood.



## Recipe Ideas

Gilardeau oyster, Adour kiwi gaspacho, cucumber and avocado  
Accras with duck confit  
Carpaccio of Adour kiwifruit with salmon



# Julien Duboué,

## Chef and fervent advocate of local products



Originally from the Landes region, Julien Duboué began his apprenticeship with Landes chefs Jean Coussau in Magescq and Alain Dutournier in Paris.

In 2017, after a number of acclaimed stints in leading establishments, he opened his first restaurant, Afaria, in Paris's 15th arrondissement, a bistro serving fresh, local produce from the South-West.

In 2014, he inaugurated A Noste, a two-restaurant concept based in the Bourse district. One offers tapas, the other features gourmet cuisine.

In 2018, he opened B.O.U.L.O.M, an acronym for Boulangerie Ou L'On Mange. Located in the capital's 18th arrondissement, B.O.U.L.O.M is a bakery and all-you-can-eat buffet concept.

A true ambassador of South-Western cuisine, Julien Duboué was kind enough to offer us a recipe based on kiwi, the emblematic fruit of the region where he grew up.

### Julien Duboué's recipe on our podcast



### Julien Duboué's news





# Our kiwifruit recipe

## Gilardeau oyster, Adour kiwi gaspacho, cucumber and avocado

Landes chef Julien Duboué, from Saint-Lon-les-Mines, offers a gourmet recipe based on oysters and kiwis!

### Ingredients

- 16 Gilardeau oysters (with plenty of fat)
- 2 slices Bayonne Ham
- a few garlic chips
- a few toasted bread croutons
- coarse salt

For the Adour kiwifruit gaspacho:

- 250 g Adour kiwifruit flesh
- 50 g avocado flesh
- 25 g cucumber
- 3 green celery leaves
- 15 g spring onion greens
- 1 tbsp chopped fresh coriander
- 1 tsp finely chopped ginger
- 1/2 tsp wasabi
- 4 drops Tabasco
- 1 tbsp mixed salt and sugar
- 2 tbsp olive oil
- 110 g water
- juice and zest of half a lime



Serves 4. Preparation time: 35 minutes. Resting time: 6 h

### Recipe :

#### Kiwi gaspacho:

Mix all the ingredients in a bowl, then leave to marinate in the fridge for 6 h. Just before serving, blend the kiwifruit gaspacho and strain through a fine sieve.

#### Bayonne ham powder:

Dry the ham slices in the oven at 180° for 10 minutes, then blend them to obtain ham powder.

#### Presentation:

Open the oysters, set aside the flesh and discard the water. Fill an individual dish to the brim with coarse salt, then place an oyster shell on top. Repeat for each oyster shell. Pour the gaspacho halfway into each shell, then place the oyster flesh on top. Sprinkle with Bayonne Ham powder, finishing with a few garlic chips and toasted bread croutons.

# Our duck recipe

## Accras with duck confit

Recipe from Qualité Landes.

For more duck recipes, visit [www.recetteslandes.com](http://www.recetteslandes.com).

### Ingredients

- 500 g duck confit  
Fermier des Landes PGI  
Label Rouge
- 400 g flour
- 350 g water
- 1 teaspoon  
bicarbonate of soda
- 1 West Indian chili pepper
- 2 or 3 garlic cloves
- fresh flat-leaf parsley



**Serves 4. Preparation time: 20 minutes. Cooking time: 5 minutes**

### Recipe :

Brown the duck confit legs in a frying pan or in the oven. Separate the meat from the bones and fat.

Make the paste by gradually mixing the flour and water. To make a chili paste, crush the chili pepper in a glass of water and add 3 to 4 tablespoons of chili water to the paste. Then add a teaspoon of baking soda.

Chop the parsley and garlic cloves. Crumble the duck and mix with the chopped parsley and garlic. Season with salt and pepper.

Fry the accras in very hot oil (180°) for 5 minutes. To shape the accras, use two spoons to form small quenelles or balls.



# Our salmon recipe

## Carpaccio of Adour kiwifruit with salmon

Recipe from Qualité Landes.

More recipes : [www.recetteslandes.com](http://www.recetteslandes.com).

### Ingredients

- 1 nice salmon steak
- 3 IGP Label Rouge kiwis
- fleur de sel
- freshly ground pepper
- olive oil
- 1 untreated lemon
- a few dill leaves



Serves 2. Preparation time: 15 minutes

### Recipe :

Peel and slice the kiwis into thin strips.

Cut salmon into thin slices.

Arrange the kiwi and salmon harmoniously on the plate.

Drizzle with olive oil. Add fleur de sel, ground pepper, chopped dill and lemon zest.

### The little extra :

Where to buy salmon : **Maison Barthouil** - 378 route d'Hastingues at PEYREHORADE

# DIRECTORY OF LOCAL PRODUCERS AND RETAILERS





# why



# Consume



# local ?

*Because I love my region and support those who work here*

*To meet local producers*

*To eat fresh, seasonal produce*

*To help maintain and strengthen local jobs*



Meat



Fish



Honey and hive products



Fruits and vegetables



Drinks



OTHER LOCAL PRODUCTS



KIWIS



Poultry



Milk products



Preserves and jams



Bakeries and pastry shops



Plants



PARTNER OF THE KIWIVALLEY

# DIRECT FROM THE FARM





# BÉLUS

## La tradition Landaise

### Canned ducks and geese

1250 route du Serry, 40300 BELUS

#### [Contacts :](#)

+33 5 58 73 64 65 - +33 6 33 18 77 07

la-tradition-landaise@wanadoo.fr

www.latradditionlandaise.fr



## Lou Myraicher

### Organic market gardening/Fruit agroforestry

288 route du Moulin à Vent, 40300 BELUS

#### [Contact :](#)

+33 6 22 30 81 74



## Brasserie la Pineta

### Craft beer

2451 route du Moulin à Vent, 40300 BELUS

#### [Contacts :](#)

julien.lochon@live.fr



# CAGNOTTE

## Ferme de Beleslou

### Fresh fattened ducks and preserves - pigs

56 route de Lesablère, 40300 CAGNOTTE

#### [Contacts :](#)

+33 5 58 73 18 92

info@ferme-beleslou.com

www.ferme-beleslou.com



# CAUNEILLE

## Brasserie Aguiana

### Craft beer

640 chemin de Larègle, 40300 CAUNEILLE

#### [Contacts :](#)

+33 6 28 08 72 36

vaalor@neuf.fr



# ESTIBEAUX

## Pépinières Scrive

### Nursery plants

15 chemin de Higas, 40290 ESTIBEAUX

#### [Contacts :](#)

+33 5 58 98 01 86

pepinierescrive@wanadoo.fr

www.pepinierescrive.com



## Ferme la Gelouze

### Seasonal fruit and vegetables

236 impasse du Behus, 40290 ESTIBEAUX

#### [Contacts :](#)

+33 7 81 50 41 54



# GAAS

## Ferme Lassalle

### Fattened ducks: fresh and preserved

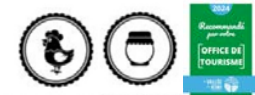
95 chemin de Latappy, 40350 GAAS

#### [Contacts :](#)

+33 6 48 60 46 60

preuilh.rafael@gmail.com

www.fermelassalle.net



# HABAS

## Domaine du Lisé

### PGI Coteaux de Chalosse wines

1145 chemin du Lisé, 40290 HABAS

#### [Contacts :](#)

+33 6 72 15 03 43

cathyhillotte@orange.fr



## Forestier Quitterie

### Calves and blondes from Aquitaine

465 route du Barbé, 40290 HABAS

#### [Contact :](#)

+33 6 84 74 87 47

elevagedubarbet@orange.fr



## La Ferme du Tilhet

### Fattened ducks: fresh and preserved

560 chemin du Lisé, 40290 HABAS

#### [Contacts :](#)

+33 5 58 38 07 84

philippegallur40@gmail.com



# HASTINGUES

## EARL de Graciendon

### Fattened ducks

300 chemin de Graciendon, 40300 HASTINGUES

#### [Contacts :](#)

+33 5 59 56 03 96

graciendon.cazenave@gmail.com



# LABATUT

## Ferme Bourlon - GAEC Lesclaouzon

### Beef and veal

1187 route de Lesclaouzon, 40300 LABATUT

#### [Contacts :](#)

+33 5 58 98 19 54 - +33 6 80 14 74 65

earl.lesclaouzon@wanadoo.fr



## Earl Hordiller

### Beef, veal, eggs

228 chemin de Labaste, 40300 LABATUT

#### [Contacts :](#)

+33 6 76 30 56 59

lafermehordiller@gmail.com



# MIMBASTE

## Le panier frais

### Seasonal vegetables

580 rue du Bergeron, 40350 MIMBASTE

#### [Contacts :](#)

+33 6 72 96 33 87

contact@le-panier-frais.fr

le-panier-frais.com



## Ferme Bastebieille

### Fattened ducks: fresh and preserved

60 chemin de Bastes, 40350 MIMBASTE

#### [Contacts :](#)

+33 5 58 55 30 33

fermebastebieille@orange.com

www.fermebastebieille.com





# MIMBASTE

## Ferme Petit Estrade

**Fattened duck: fresh and canned**

209 route de Marte, 40350 MIMBASTE

[Contacts :](#)

+33 6 77 98 11 75

ducassehnf@gmail.com



## Les ruchers de Loustaou

**Honey and honey products**

21 chemin de Loustaou, 40350 MIMBASTASTE

[Contact :](#)

+33 6 88 83 22 87

veronique.didon@orange.fr



## Caussat Patrick Apiculteur

**Honey and honey products**

92 rue de la Plâtrière, 40350 MIMBASTE

[Contacts :](#)

+33 5 58 97 87 17

patrick.caussat@wanadoo.fr

mcaussatpatrick.site-solocal.com



# MISSION

## Ferme Escazaous

**Fattened ducks: fresh and preserved - ready-made meals**

2010 chemin Lassegue, 40290 MISSION

[Contacts :](#)

+33 6 14 91 33 27 - +33 6 46 27 51 52

contact@ferme-escazaous.com

www.ferme-escazaous.com



## EARL Loumé

**Bazadaise milk-fed veal**

3479 route de Labatut, 40290 MISSION

[Contacts :](#)

+33 6 78 99 47 75

san.lou@hotmail.com



# MOUSCARDES

## La bergerie des Gerts

**Lamb and ewe meat**

Route d'Orthez, 40290 MOUSCARDES

[Contact :](#)

+33 6 99 61 10 47



# ORIST

## Ferme Lestrade

**Chickens, rabbits and other poultry**

140 chemin de Lestrade, 40300 ORIST

[Contacts :](#)

+33 6 09 20 05 83 - +33 6 13 09 30 35

yvan.laborde@sfr.fr



## Vergez et Fils

**Seasonal fruit and vegetables**

700 route de Tyrosse, 40300 ORIST

[Contacts :](#)

+33 5 58 57 30 82

ferme.vergez@gmail.com



# ORTHEVIELLE

## Lait gourmand - GAEC de Sarailot

**Milk and dairy products**

241 route des Lavois, 40300 ORTHEVIELLE

[Contacts :](#)

+33 6 89 02 61 15

www.laitgourmand.fr



## EARL Hourton

**Strawberries and kiwis**

58 route de la Sablière, 40300 ORTHEVIELLE

[Contacts :](#)

+33 6 74 47 40 24

virginehourton@orange.fr



# OSSAGES

## Ferme apicole du Théoulé

**Honey and honey products**

3294 route de Saint Girons, 40290 OSSAGES

[Contacts :](#)

+33 9 61 20 98 52

a.saude@laposte.net



# PEY

## La Bohème

### Aromatic and medicinal plants

41 impasse du Pucet, 40300 PEY

#### Contact :

+33 6 50 08 63 97

gaelleicauber@gmail.com



## Ferme de Libat

### Vegetables, dairy products, beef

45 route de Treytin, 40300 PEY

#### Contacts :

+33 6 30 05 68 57

lafermedelibat@gmail.com

lafermedelibat.wixsite.com/wixsite



## EARL Au Jardin des Fraises

### Strawberries

45 Lieu-dit Pouteou, 40300 PEY

#### Contacts :

+33 6 80 08 10 81

ange.vergez@gmail.com



## Ferme Batis

### Canned fattened ducks

670 route de Bel-air, 40300 PEY

#### Contacts :

+33 5 58 57 70 93

contact@conservesfermebatis.com

www.conservesfermebatis.com



## Ferme Pélerin

### Fattened ducks: fresh and preserved

268 route du Pélerin, 40300 PEY

#### Contacts :

+33 6 63 10 17 53

contact@ferme-du-pelerin.com

www.ferme-du-pelerin.com



# PEYREHORADE

## L'atelier40 Cuarenta

### Iberian charcuterie, poultry, delicatessen

66 impasse du Bérié, 40300 PEYREHORADE

#### Contacts :

+33 6 63 10 17 53

tslaneve@gmail.com



# POUILLON

## Domaine du Tastet

### Landes Chalosse PGI wines

2350 chemin Aymont, 40350 POUILLON

#### Contacts :

+33 5 58 98 28 27 - +33 6 06 75 11 01

domainedutastet@gmail.com

www.domaine-du-tastet.com



## Laplace Christian

### Nursery plants

13 avenue Pas de Ven, 40350 POUILLON

#### Contacts :

+33 5 58 98 30 80



## Gilquin Jean Claude

### Nursery plants

163 route de Dax, 40350 POUILLON

#### Contacts :

+33 5 58 98 31 10

jean-claude.gilquin@orange.fr



## Lait deux sources

### Milk and dairy products

413 impasse de Lacaou, 40350 POUILLON

#### Contacts :

+33 6 79 25 77 51

lait2sources@gmail.com



## Ferme Lataillade

### Fattened ducks: fresh and preserved

153 impasse de Bétaoute, 40350 POUILLON

#### Contacts :

+33 6 89 57 11 98

nathalie.saintamon@wanadoo.fr





# SAINT-ETIENNE D'ORTHE

## Domaine Darmandieu

### Kiwis and apples

RD6, 40300 SAINT-ETIENNE D'ORTHE

#### [Contact :](#)

+33 5 58 73 22 33

contact@domaine-darmandieu.com

<http://www.domaine-darmandieu.com>



## Apid'Or

### Honey and honey products

665 route de Labaigt, 40300 SAINT-ETIENNE D'ORTHE

#### [Contacts :](#)

+33 5 58 89 16 71

jb.robert@apid-or.fr



# SAINT-LON-LES-MINES

## Api-Melli

### Honey and honey products

270 chemin de Menautat, 40300 SAINT-LON-LES-MINES

#### [Contacts :](#)

+33 6 70 06 09 17

domaineapimelli@orange.fr

mielapimelli.com



## Ferme de Boy

### Flours, cookies, bakery products

325 route de Haut Bordes, 40300 SAINT-LON-LES-MINES

#### [Contacts :](#)

+33 6 09 07 22 19

earlhoy@sfr.fr



## Ferme de Lamothe

### Poultry and kiwis

940 impasse de Lamothe, 40300 SAINT-LON-LES-MINES

#### [Contacts :](#)

+33 5 58 57 64 30

piet.isabelle@gmail.com



# SORDE L'ABBAYE

## Kiwis délices

### Kiwifruit and by-products

1000 route de Saint-Cricq, 40300 SORDE L'ABBAYE

#### [Contacts :](#)

+33 6 73 73 22 15

contact@kiwis-delices.com

[www.kiwis-delices.com](http://www.kiwis-delices.com)



# TILH

## Lait sœurs douceurs

### Milk, dairy products and ice cream

Chemin du Pin, 40360 TILH

#### [Contacts :](#)

+33 9 73 61 23 44

laitseursdouceur@gmail.com



## Les Fraises Chalossaises

### Strawberries

2241 route d'Orthez, 40360 TILH

#### [Contacts :](#)

+33 6 08 35 24 37

laure.valmalle@orange.fr



# AT OUR RETAILERS





# CAUNEILLE

## Les Chemins du Pain

### Bakery

50 chemin de la Briqueterie, 40300 CAUNEILLE

#### [Contacts :](#)

+33 5 58 49 24 16

lescheminsdupain@gmail.com

www.lescheminsdupain.com



# HABAS

## Maison Bignalet

### Butcher's and delicatessen

192 rue Centrale, 40290 HABAS

#### [Contacts :](#)

+33 5 58 49 93 09

www.bignalet.com



## Les Sucrettes de Ketty

### Pâtisserie

167 rue Centrale, 40290 HABAS

#### [Contacts :](#)

+33 6 44 80 41 86

ketty25@hotmail.fr

les-sucrettes-de-ketty-1.jimdosite.com



# LABATUT

## Boulangerie La Station

### Bakery

1047 boulevard de l'océan, 40300 LABATUT

#### [Contacts :](#)

+33 5 58 35 70 91



# LABATUT

## Terres d'ici & Ferme Bourlon

### Local products

70 route de Pouillon, 40300 LABATUT

#### [Contact :](#)

+33 5 58 35 31 08



## Boucherie Vach'ment bon

### Butcher's and delicatessen

40 route de Habas, 40300 LABATUT

#### [Contacts :](#)

+33 5 58 70 82 39

boucherie.cayuela@gmail.com



# MOUSCARDES

## Maison Marcadé

### Local products

711 route des Cinq Jean, 40290 MOUSCARDES

#### [Contacts :](#)

+33 5 58 98 81 27

bonjour@maisonmarcade.com

www.maisonmarcade.com



# PEY

## Goumami

### Online grocery of local products

45 route de Treytin, 40300 PEY

#### [Contacts :](#)

+33 6 30 06 85 70

contact@goumami.fr

www.livraison-epicerie-goumami.com



## Le fin couteau

### Mobile butchery and delicatessen

864 route de la Croix Blanche, 40300 PEY

#### [Contacts :](#)

+33 6 11 49 21 00

fredpey40@yahoo.fr



# PEYREHORADE

## Boucherie Datchary

### Butcher's and delicatessen

22 rue Gambetta, 40300 PEYREHORADE

[Contact :](#)

+33 5 58 73 03 25

boucheriedatchary@orange.fr



## Maison Tafernaberry

### Bakery

1470 route de Bayonne, 40300 PEYREHORADE

[Contact :](#)

+33 5 58 73 03 49



## Maison Barthouil

### Canned fattened ducks, smoked salmon, by-products

378 route d'Hastingues, 40300 PEYREHORADE

[Contacts :](#)

+33 5 58 73 75 72

contact@barthouil.fr

www.barthouil.fr



## Les Gourmandises de Nicolas

### Bakery

498 place Aristide Briand, 40300 PEYREHORADE

[Contacts :](#)

+33 5 58 73 79 08

gourmandisesnicolas@gmail.com



## Cave Le Vin au Vert

### Wine shop - Teas & coffees

47 rue du Château, 40300 PEYREHORADE

[Contacts :](#)

+33 5 58 73 26 75

cave.conge@hotmail.com



## Boulangerie Clémentine

### Bakery

357 avenue du Général de Gaulle, 40300 PEYREHORADE

[Contacts :](#)

+33 5 58 73 08 84

boulangerie.clem@hotmail.com



## Maison Montauzer

### Charcuterie

Place Aristide Briand, 40300 PEYREHORADE

[Contact :](#)

+33 5 58 73 29 28



## Domaine de Couillohe

### Armagnac

61 rue Lembarry, 40300 PEYREHORADE

[Contacts :](#)

+33 5 58 73 01 87

francois.coulinet@wanadoo.fr



## Saveurs des saisons

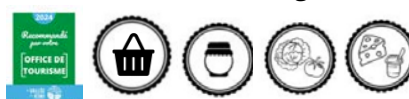
### Local produce store

92 place Aristide Briand, 40300 PEYREHORADE

[Contacts :](#)

+33 6 16 25 32 24

saveursdessaisons40@gmail.com



## Boulangerie du centre

### Bakery

100 place Aristide Briand, 40300 PEYREHORADE

[Contact :](#)

+33 5 58 41 28 43





# POUILLON

## Cave des vigneronns de Tursan

### Wines and Armagnac

367 boulevard des sports, 40350 POUILLON

#### Contacts :

+33 5 58 98 20 68

caveau-pouillon@tursan.fr

www.tursan.fr



## Maison Bignalet

### Butcher's and delicatessen

35 rue Gambetta, 40350 POUILLON

#### Contacts :

+33 5 58 74 24 90

www.bignalet.com



## Place Fraîcheur

### Primeur - Creamery - Grocery

1769 route de Dax, 40350 POUILLON

#### Contacts :

+33 9 55 90 87 89

placefraicheurpouillon@gmail.com



## Maison Defesche

### Bakery - Pastry

435 boulevard des sports, 40350 POUILLON

#### Contacts :

+33 5 58 98 00 10

kikibarucq@yahoo.fr



## Au fournil des filles

### Bakery - Pastry

2 rue Gambetta, 40350 POUILLON

#### Contact :

+33 5 58 42 33 35



# SAINT-LON-LES-MINES

## Harte Bon

### Local produce vending machine

Route de Peyrehorade D33, 40300 SAINT-LON-LES-MINES

#### Contacts :

+33 5 35 65 96 18

contact@arte-bon.fr

harte-bon.fr



## Le Fournil de Saint-Lon

### Bakery - Pastry

14 route de la Payolle, 40300 SAINT-LON-LES-MINES

#### Contact :

+33 5 58 70 31 43



# TILH

## Le Fournil de Chalosse

### Bakery - Pastry

137 avenue la Poste, 40360 TILH

#### Contact :

+33 5 58 97 06 53



**Are you a producer, artisan or retailer of local produce in La Vallée du Kiwi and you don't appear in our directory, or your details are incorrect?**

**Don't hesitate to send us your updated information and contact details to [tourisme@lavalleedukiwi.com](mailto:tourisme@lavalleedukiwi.com)**



# MARKETS, AMAP & COUNTRY FARMERS' MARKETS





# MARKETS

## Habas market

In front of the church. Sunday mornings, all year round.

Every Sunday morning, come and enjoy the Habas market with its food products and local craftsmen.

## Peyrehorade market

Wednesday mornings: from Place du Sablot to Place Aristide Briand. All year round. Since its creation in 1358, Peyrehorade's market has benefited from the town's crossroads location, attracting people from the surrounding area. From the Place du Sablot, once a traditional cattle market, to the Place Aristide Briand, over 100 stalls are occupied by local producers (vegetables, poultry), retailers and craftsmen. This large weekly market is held every Wednesday morning. A smaller market (food only) is held on Saturday mornings in Place Aristide Briand.

# AMAP - HIVE

**Associations pour le Maintient d'une Agriculture Paysanne** (Associations for the Maintenance of Farming) aim to promote organic farming by creating a direct link between farmers and consumers. Consumers agree to buy their produce at a fair price, paying in advance.

**Ruche de Peyrehorade** is an association that offers online sales of local produce, similar to a drive. Producers then distribute orders directly.

## AMAP de Misson

ORGANIC produce: vegetables and asparagus, bread and buns, meats, eggs, poultry, cheeses, honey, kiwis, strawberries, apples, blueberries.

Distribution on Fridays from 6:30pm to 7:30pm under the sports hall lean-to (Bastère park side).

### Contact :

+33 5 58 98 04 54

## La Ruche de Peyrehorade

Seasonal vegetables, eggs, meats, breads, dairy products, preserves...

Order distribution on Wednesdays from 6pm to 7pm at Trinquet Récalde - 36 rue du Trinquet in Peyrehorade.

### Contacts :

+33 6 81 53 47 04

laruchedepeyrehorade@outlook.fr

laruchequiditoui.fr/en/assemblies/7323

# LOCAL FARMERS' MARKETS

We look forward to seeing you in July and August at the "Marchés des Producteurs de Pays" organized by Bienvenue à la Ferme. Stroll around and shop, dine in or enjoy the festive entertainment while supporting local producers... This year, 5 gourmet evenings are being organized in the Kiwi Valley!

### Dates in 2025 :

- July 27 in Sorde l'Abbaye
- July 2 in Port de Lanne
- July 10 in Mimbaste (awaiting confirmation)
- July 24 in Orthevielle
- August 8 in Saint-Lon-les-Mines





Find all the  
practical  
information on  
the interactive  
map of the Kiwi  
Valley

