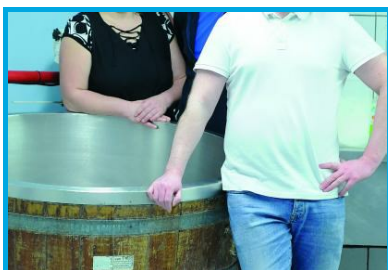




The Fromagerie du Marronnier



APAQ-W – Ferme du Marronnier

Watrinsart 23

Muno - 6820

Phone number (main contact): +32

61 32 06 54

<http://www.fromagerie-du->

[marronnier.be](http://www.fromagerie-du-marronnier.be)

Discover how dairy products (such as cheese and butter) are made in the Ardennes. Marc and Ariane will welcome you warmly and share their passion with you.

Visit'Entreprise

Visitors will learn how the farm works on a daily basis, how the cows are fed, cared for and milked.

The production

Next is the dairy to discover how the local cheese is made. The farm is known for its:

- its "Petit macaron épicé" (a cheese made from raw milk and spices)

- its "Goud'Dingue" (close to Gouda)
- its "Gaumenbert" (think camembert).

The visit finishes at the shop to see the full selection of products made on-site.

The information contained herein is provided as a guide only.

We recommend that you check with the local supplier before you leave.

Website editor

Etienne CLAUDE, Wallonia Belgium Tourism Chief Executive Officer (WBT NPO).

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