



La Ferme des Frênes – Biofarm | Cens



WBT – S.Burgeon

Chemin De Mousny 14

Tenneville – 6972

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<https://biofarm.be/>

In Saint Hubert (Ardenne). Frênes-Biofarm has adopted an organic philosophy– as much for cereals and hay than for the animals grazing in its meadows. The meat, of course, proves amazingly flavoursome...

Raising awareness

The farm organises group visits for those interested to learn about:

- lambs (an Entre-Sambre-et-Meuse variety)
- veals (Black Angus)
- pigs (Sattelschwein)
- the other eco-friendly initiatives (hedges for birds to nest...)

The Butcher's shop and deli

The Butcher prepares everything on site – no gluten nor

preservatives here.

The deli offers a lovely range of organic products: flour, cheese, eggs, juice, wine, oil, pasta, chocolate...

♥ **We loved: seeing the pigs, such a friendly, expressive animal...**

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The information contained herein is provided as a guide only.

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

Website editor

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