

GASTRONOMY, TASTINGS, LA HEUTTE

BACK TO THE ROOTS - FARM TO TABLE POP-UP

For three days, Ferme Libellule transforms into an open-air venue for a unique outdoor dining experience. A pop-up that goes far beyond a simple dinner—somewhere between the farm, the fire, the kitchen, and the gathering.

Behind this project are the creators of the former Lokal in Biel, as well as the owners of Ecluse & Vagabond: Laura and Sandro Bianchin, in collaboration with Marie-Laure Gebhard and Eric Steiner of Ferme Libellule. Together, they've crafted a weekend where agriculture, sustainable gastronomy, and conviviality come together around a single table.

From field to plate: vegetables, herbs, and permaculture-grown produce are prepared right on-site, with simplicity, sincerity, and a deep respect for the ingredients. Cooking takes place over an open fire, using seasonal ingredients, animals raised on the estate, and fish from the nearby river.

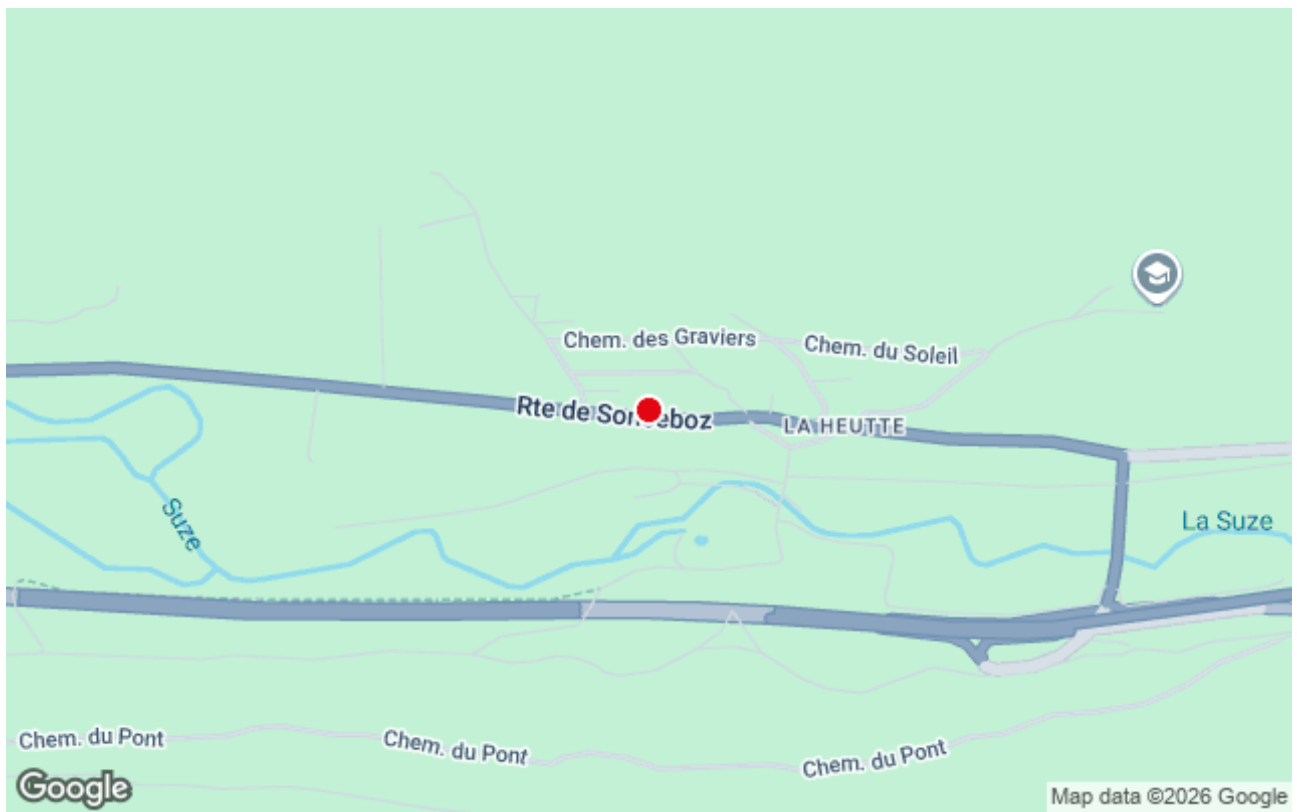
Meals are served at long tables in a summery atmosphere filled with light, fire, and conviviality. Each evening begins with an aperitif and a guided tour of the estate, through gardens, crops, and scents. This is followed by a menu designed in direct harmony with the setting: seasonal, creative, and vibrant.



CONTACT

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