

At the heart of the authentic flavours of the Kef region at Dar Saïda



Immersive experience with traditional cooking classes in a guesthouse

In their charming guest house in the heart of the town of Le Kef, Ali and Saïda invite you to discover the culinary authenticity of their town. You'll prepare typical dishes using the freshest local produce, and enjoy yourself during the meal and the preparation phases, which also include unforgettable tasting moments.

Period: January to May and September to December

Duration: One day

Participants: 4 to 10 people

Level: Accessible to all

Languages: Arabic, French

Location: Dar Saïda

Location: Rue Ben Alaya, Le Kef

Transport: Not included in the experience

Accommodation: included in the Dar Saïda guest house experience

Your hosts : Mr Ali and Mrs Saïda Boughanmi

Owners of the guest house, Ali and Saïda will be delighted to welcome you to their home and share with you the history of the house and the medina. True enthusiasts of Kef culture and cuisine, they enjoy meeting and talking with their visitors. Your visit will be a real treat, and an opportunity to learn and pass on the secrets of Keff cuisine.

Highlights of the experience

- An authentic experience in the medina of Kef ;
- An exceptional setting in a medina guest house;
- A cultural, gustatory and human immersion;
- Cooking workshops with the owners of the house;
- An overnight stay in the guest house ;
- Unmissable moments of exchange and sharing;
- An experience adaptable to all ages and levels.

Ideal if you're looking for activities for...

- Families with children ;
- Couples getaways ;
- Solo travelers ;
- Retirees;
- Your company's employees and partners;
- Those who love culinary experiences.

The spirit

You will be welcomed in a beautiful traditional house in the medina of Kef. La maison d'Ali et Saïda is an upscale guest house with character. The atmosphere of the medina and the Arab architecture will fascinate you as much as the work of the craftsmen, particularly in the creation of the arabesque decorations. In an atmosphere of sharing and refined exchanges, you'll experience unforgettable moments and a complete immersion in Tunisian culture and culinary art. You'll prepare dishes in the purest local tradition and discover the culinary arts and local produce of Tunisia and Kef in particular.

We've got you covered...

Arrival at Dar Saïda. Welcome and tour of the property before a tasting buffet with a hearty breakfast in the pure tradition of the Kef people.

We'll start the first workshop with a presentation of the ingredients and the cooking method, before rolling up our sleeves and starting the preparation with the help of the cook.

Lunch will consist of what you have prepared in the morning.

After a break to digest and rest, we'll start the second workshop to prepare another kef delicacy for dinner.

Dinner will also consist of the dishes you have cooked.

Free time to digest and chat over dessert.

Overnight stay in the guesthouse.

Next day, breakfast and departure.

This experience can include the following dishes: the famous Borzguen, traditional Rfissa, lamb à la gargoulette, roast leg of lamb and various types of traditional bread (tabouna, mlewi and farcer...).

Price

- On request.
- Prices include: organization of the experience, equipment and materials required for the experience, breakfast, lunch and dinner.
- Prices do not include: transport, drinks, insurance.
- Terms of payment: please consult the host.
- Reservation and cancellation policy: consult host.

Contact us

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