

# Olive-growing getaway with Jamila and Ali at the Feki gîte



## Ecological and culinary experience near the ancient city of Thyna

Enjoy a unique and unusual experience in our charming house and its traditionally decorated rooms, where comfort, calm and authenticity come together. We'll be happy to show you our culinary heritage in our home. For you, we've concocted tasty traditional dishes prepared exclusively with seasonal organic vegetables and olive oil. For half a day, take part in a cooking workshop to prepare a typical Tunisian dish and experience a unique moment with a Tunisian family. Discover our oil bar and taste the different varieties we produce.

Period: year-round

Duration:  $\frac{1}{2}$  day or one day

Participants: 4 to 50 people maximum

Level: Accessible to all

Languages: French, Arabic

Location: Dar Féki

Location: km 14 Route Gabes, Sfax 3000, Tunisia

Transport: Not included in the experience (On request)

Accommodation: Possible in the gîte (sleeps 16)

## Your hosts : Jamila & Ali

Both from Sfax, we love nature and the great outdoors.

## Highlights of the experience

- An ecological experience in an authentic rural setting;
- Visit an olive-growing estate next to the ancient city of Thyna ;
- Discover the world of olives and oil in a traditional house;
- Tasting and discovery of local products;
- Sharing human moments with Jamila & Ali ;
- Experience adaptable to all ages and levels.

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

- Families with children ;
- Individuals and groups ;
- Retirees ;
- Solo traveler ;
- Women's tourism ;
- Team building activities ;
- Passionate about culture, heritage and gastronomy.

## The spirit

Nestled in the heart of the Roman city of Thyna, 12 km north of Sfax, our Dar Féki estate is set in sublime natural surroundings. We welcome you for a half-day ecological and olive-growing experience. Our 12-hectare estate is the guardian of a thousand-year-old tradition, with olive trees of all types. In a friendly, family atmosphere, you'll enjoy a wealth of experiences, including a tour of the estate, participation in the olive harvest (only during the olive season), preparation of bread and a typical Tunisian dish, followed by tasting in a sublime setting.

## We've got you covered...





9:30am – Arrival at the gîte. Welcome and chat about the estate and its olives, followed by a stroll through the olive grove. We'll tell you all about the history of our town and estate and, of course, about olives and olive trees. In this special place, in the heart of the Roman city of Thyna, the olive tree has been planted since antiquity. Imagine yourself there, in the days of Rome, with its beautiful villas, its salting vats, its arteries and its people treading the same soil as we do. You'll have the chance to visit this ancient city, the saltworks – the second largest in Tunisia – as well as the bird sanctuary and the majestic lighthouse that dominates the east coast.

During the olive season, you'll help pick the olives. In the field, you'll discover the varieties used to make table oil (meski, baldi, picholine, etc.) and those used to make olive oil (Chemleli, a world-renowned variety from Sfax). You'll take part in the preparation of bread and a Tunisian dish that we'll enjoy together in a family atmosphere after tasting in our oil bar.

### Price

- On request.
- Our prices include: organization of the experience, products used and served during the experience and tasting, breakfast.
- Our prices do not include: transport, accommodation, insurance.
- Terms of payment: please consult the host.
- Reservation and cancellation policy: consult host.

## Recommendations for the workshop :

Comfortable walking shoes, a cap or hat.

## Contact us

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