

hortus

BISTRO

OUR PARTNERS



A WORD FROM OUR
LOCAL PARTNERS

Vinaigrerie du capitaine



Self-taught by nature, Vincent Noël began in 2001 to take an interest in the production of vinegar. With the arrival of France and his interest in health and organic, Vincent multiplied the tests, analyzes, meetings and even trips to achieve the result he expected: the highest quality of natural and traditional blackcurrant wine vinegar from our country



Vinaigrierie du capitaine



In 2007, to develop their new vinegars in the best conditions and to introduce everyone to this ancestral practice, France and Vincent built the Vinaigrierie Du Capitaine. A typically traditional vinegar factory, in the colors of here and Europe, which proudly bears its name in homage to the famous Capitaine Noël.



Viandes bio de Charlevoix



Los Viandes Bio de Charlevoix is a well-established family business since 2001. Damien, turning from son to an entrepreneur father in turn, took the family business alongside his wife Natasha. He is a proud father to his children Elsa, Félix and Alexandra, taking each position in the company and securing his future. A viable future that preserves a legacy: a land clean enough to drink the water from the creak, a company that is carving out its place in refrigerated counters across Quebec, new state-of-the-art facilities...



Viandes bio de Charlevoix



The Girard family should be proud of its business model, its unity and its success! Our unique business model. From the cultivation of cereals on the land of Charlevoix, to the raising of animals and to the processing, we can guarantee you an authentic product of superior quality.

Fromagerie gondine



Fromagerie Grondine produces artisanal cheeses made from organic raw milk from cows, goats and sheep. Producing fine, ripened, soft, semi-firm and firm cheeses, the factory offers local products, tastings and visits to their facilities.



Ferme sangliers les bois



It was in the spring of 2000 that the first meters of fencing were installed on the untapped family land in Saint-Augustin de-Desmaures, to accommodate five young boars as part of a student project. Being hooked for this particular farm, we continued to develop our farm business. Today, the farm is home to 20 breeding sows and a hundred wild boars. Like Our wild boar meat has been distributed in major restaurants in Quebec for over 15 years. The chefs appreciate the meat of the FermeSanglier des Bois for its quality, constancy and flavor.



Ferme Oh Bio



The Jean-Pierre Plante Farm is a true love story between the exceptional, now certified organic producers, Jean-Julien and his wife Judith benefit from the work and passion that preceded them. The OhBio strawberry, star of the farm, is harvested according to the values of the owners.

For the couple, offering the best food to their customers, as they do with their own family, is needless to say!



Brinnature



In the beautiful region of Estrie, a passion was born within Olivier and his spouse Miranda. They started the microgreens culture in 2012, with only a small knowledge in the professional field.

Brinnature



Our family ambiance business includes many employees and more than 30 varieties of products. Rich in nutriment, full of flavors and always fresh, our micro-pousse are guaranteed to please you.



Our year-long mission guarantees quality and freshness within our products.

Ferme manche de pelle



The Ferme Manche de Pelle has been located in the region of Bellechase for 15 years. Like in many agricultural businesses, each year is a new challenge and adventure in itself. For us, being able to live from our land and follow the seasonal current is our source of motivation.

Our pride is to cultivate vegetables, take care of cows and feed our chickens.