

# CARTOON FORUM

19-22 SEPT. 2022

TOULOUSE - OCCITANIE



Gourmet cuisine – Cuisine gastronomique

*It is highly recommended to book in advance.*

## Michel Sarran



Michelin



Gault&Millau

In a lovely setting with a garden terrace, Michel Sarran is considered the best restaurant in the city. Not only does he have creativity, but above all he prepares delicious food. Refined dishes, excellent choice of wine and perfect service, with conviviality and warmth.

Bld Armand Duportal 21

(33) (5) 61 12 32 32

12:00 < 13:45 / 20:00 < 21:45  
Monday < Friday  
No lunch on Wednesday

[www.michel-sarran.com](http://www.michel-sarran.com)

## Des Roses et Des Orties



Gault&Millau

10 km from Toulouse, this place is a restaurant, a cocktail bar, a bakery and wine cellar, an authentic living space around gastronomy. The cuisine is original, local, highly creative and the service friendly.

Chemin de Gramont 28  
Colomiers

(33) (5) 61 15 55 55

09:00 < 22:30  
Monday < Saturday

[www.desrosesetdesorties.com](http://www.desrosesetdesorties.com)

## Les Jardins de l'Opéra



Michelin



Gault&Millau

Located in an inner courtyard on the Place du Capitole (just behind the Grand Café de l'Opéra), the peaceful atmosphere agrees completely with Stéphane Tournié's cooking. Creative and full of flavour, it emphasises Southwest region's products with talent.

Place du Capitole 1

(33) (5) 61 23 07 76

12:00 < 13:30 / 20:00 < 21:30  
Tuesday < Saturday  
No lunch on Tuesday

[www.lesjardinsdelopera.fr](http://www.lesjardinsdelopera.fr)

## En Marge



Michelin



Gault&Millau

En Marge ("On the fringe") chose its name to highlight its difference. The chef Frank Renimel, his wife Isabelle and their team put quality above all. The restaurant is intimate and offers modern gourmet French cuisine.

Route de Lacroix Falgarde 1204 – Auréville

(33) (5) 61 53 07 24

12:00 < 13:00 / 19:45 < 20:45  
Monday < Saturday

[www.restaurantenmarge.com](http://www.restaurantenmarge.com)

## L'air de famille



Gault&Millau

With a menu scribbled on a large blackboard, created according to the morning market, this restaurant offers seasonal cuisine where vegetables figure prominently. Another rising chef, full of quality and inventiveness, who learned his trade at Sarran's.

Rue Jules Chalande 6

(33) (5) 67 06 54 08

12:00 < 14:00 / 20:00 < 22:00

Tuesday < Saturday  
No dinner on Tuesday & Wednesday

[www.lairdefamilletoulouse.wordpress.com](http://www.lairdefamilletoulouse.wordpress.com)

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## Au pois gourmand

 Gault&Millau

Nestled in a beautiful 19<sup>th</sup> Century colonial style house, overlooking the Garonne River, the Plazotta family welcomes you to taste their original and modern cuisine prepared using the fragrances and flavours of local produce as well as delicate spices.

 Rue Emile Heybrard 3

 (33) (5) 34 36 42 00

 12:00 > 13:30 / 19:15 > 21:30  
Monday < Friday

 [www.pois-gourmand.com](http://www.pois-gourmand.com)

## Emile

 Gault&Millau

Located in the heart of old Toulouse on one of its prettiest squares, Emile is renowned for its regional cuisine (their mythic cassoulet) and fine wine list. It is a Bistro Chic with a cosy atmosphere. In the summer, you can dine on the terrace.

 Place Saint Georges 13

 (33) (5) 61 21 05 56

 12:00 > 14:00 / 19:30 > 21:45  
Tuesday < Saturday

 [www.restaurant-emile.com](http://www.restaurant-emile.com)

## Brasserie du Stade Toulousain

Both casual and elegant, this brasserie is owned by Michel Sarran. Fast service, tasty food, bistro-style setting enhanced with photos and pictures of rugby stars, it has a well-established tradition of regional specialities.

 Rue des Troènes 114

 (33) (5) 34 42 24 20

12:00 < 14:00 / 20:00 < 22:00

 Tuesday < Thursday  
No dinner on Monday & Friday

 [www.brasserie.stadetoulousain.fr](http://www.brasserie.stadetoulousain.fr)

## Le Genty Magre

 Gault&Millau

Located in the heart of Toulouse, this cosy and comfortable restaurant offers an original and refined French gourmet cuisine. Its chef Romain Brard combines ancestral recipes with a modernised vision, in a concept of “bistronomie” (combination of “bistrot” and “gastronomie”).

 Rue Genty Magre 3

 (33) (5) 61 21 38 60

 12:00 > 13:30 / 19:30 > 21:30  
Wednesday < Saturday

 [www.legentymagre.com](http://www.legentymagre.com)

## Le Mas de Dardagna

 Gault&Millau

This bucolic, rural place, nestling in a little valley just 10 minutes from the city centre, has been nicely restored. Fabrice Joffre offers you a varied cuisine, based on quality produce. Haute cuisine at an affordable price.

 Chemin de Dardagna 1  
Rangueil

 (33) (5) 61 14 09 80

 12:00 > 13:45 / 20:00 > 21:45  
Monday < Friday

 [www.masdedardagna.com](http://www.masdedardagna.com)

## Le Py-r

 Michelin  
 Gault&Millau

Pleasant welcome in refined surroundings. Balanced menu offering fish and/or meat with unusual vegetables. Nice combination of flavours.

 Descente de la  
Halle aux Poissons 19

 (33) (5) 61 25 51 52

 12:00 < 14:00 – 20:00 < 22:00  
Monday < Friday

No lunch on Monday & Thursday

 [www.py-r.com](http://www.py-r.com)

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Fine cuisine - Cuisine gourmande

## Le Bibent

 Gault&Millau

A magnificent brasserie on the Place du Capitole completely renovated and re-opened by famous French chef Christian Constant. Excellent bistro-style cuisine. Cramped tables.

 Place du Capitole 5

 (33) (6) 48 71 73 65

 08:00 > 02:00  
Monday > Sunday

 [www.lebibent.com](http://www.lebibent.com)

## Brasserie Les Beaux Arts

This early-1900s brasserie has an authentic Art Deco interior. The cuisine will excite your taste buds with the well-prepared seafood, meats and fine fish, as well as regional specialities.

 Quai de la Daurade 1

 (33) (5) 61 21 12 12

 12:00 > 14:30 / 19:00 > 22:30  
Monday > Sunday

 [www.brasserielesbeauxarts.com](http://www.brasserielesbeauxarts.com)

## Brasserie de l'Opéra

 Gault&Millau

This is an absolute must for all those who love the ambiance of a Parisian brasserie: a large, circular zinc bar, black-aproned waiters flitting from table to table, and a warm decor. Nice selection of French and regional cuisine, as well as seafood, on the menu.

 Place du Capitole 1

 (33) (5) 61 21 37 03

 12:00 > 14:00 / 19:00 > 22:00  
Monday > Sunday

 [www.brasserieopera.com](http://www.brasserieopera.com)

## Brasserie Le Capoul

In the great tradition of the French brasserie, Le Capoul has been here for a hundred years. The menu is changed three times a year but retains all its specialities.

 Place Wilson 13

 (33) (5) 61 21 08 27

 08:00 > 23:00  
Monday > Sunday

 [www.capoul.com](http://www.capoul.com)

## En Pleine Nature

 Michelin  
 Gault&Millau

Situated 10 minutes outside of Toulouse, this simply decorated restaurant with its open space kitchen, is run by chef Sylvain Joffre for whom cuisine and nature are closely linked. The menu is a surprise based on market and seasonal produce.

 Place de la Mairie 6  
Quint Fonsegrives

 (33) (5) 61 45 42 12

 12:00 > 13:30 / 20:00 > 21:30  
Tuesday > Friday

 [www.en-pleine-nature.com](http://www.en-pleine-nature.com)

## La Gourmandine

 Gault&Millau

Located in front of the Halles, this brasserie serves decent cuisine with a classic menu of fashionable and bistro-style dishes such as sushi and plancha.

 Place Victor Hugo 17

 (33) (5) 61 22 78 84

 12:00 > 14:00 / 19:15 > 22:00  
Tuesday > Saturday

 [www.lagourmandinecotemarche.fr](http://www.lagourmandinecotemarche.fr)

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Fine cuisine - Cuisine gourmande

## Mille et une Pâtes

Located near the most beautiful square in Toulouse, this Italian restaurant offers a large selection of homemade pasta in a pleasant and friendly atmosphere.

 Rue Mirepoix 1 bis

 (33) (5) 61 21 97 83

 12:00 > 14:00 / 19:00 > 22:00  
Monday < Friday

 [www.1001-pates.com](http://www.1001-pates.com)

## Le Pic Saint-Loup

 Gault&Millau

The chef proposes a seasonal menu that insists on the use of local products sourced from artisans and local producers.

 Rue Saint-Léon 7

 (33) (5) 61 53 81 51

 12:00 > 14:00 / 19:30 > 22:00  
Tuesday < Saturday

 [www.restaurantlepicsaintloup.com](http://www.restaurantlepicsaintloup.com)

## Le Saint-Sauvage

 Gault&Millau

With its warmly decorated ambiance and soft music, this restaurant is a stone's throw from the Capitole and invites you to share a special moment enjoying their specialities.

 Rue des Salenques 20

 (33) (5) 61 23 56 86

 12:00 > 14:00 / 20:00 > 22:00  
Tuesday < Friday

## Burger'N'Co

Located just a step from the Congress Center, this restaurant will make you enjoy tasty burgers (including veggies) in a rock'n'roll atmosphere.

 Esplanade Compans Caffarelli 10

 (33) (7) 57 91 92 62

 11:45 > 14:00 / 19:00 > 21:30  
Monday < Saturday

 [www.burgernco.fr](http://www.burgernco.fr)

## El Dayaa

This restaurant is the ideal place to discover tasty, original and traditionally prepared Lebanese specialties. From hummus to shawarma, it offers you a culinary trip to Lebanon.

 Boulevard Lascrosses 23

 (33) (5) 61 12 22 00

 12:00 > 00:00  
Monday < Saturday

 [www.eldayaa-toulouse.fr](http://www.eldayaa-toulouse.fr)

## Yoko Sushi

You're fond of sushis, makis and sashimis ? Have a delicious Japanese experience at Yoko Sushi, located just a step from the Congress Center.

 Esplanade Compans Caffarelli 8

 (33) (5) 62 30 80 14

 11:30 > 14:00 / 18:30 > 22:00  
Monday < Saturday

 [www.yokosushi.fr](http://www.yokosushi.fr)

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## Regional cuisine – Cuisine régionale

### La Cendrée

 Gault&Millau

In the historic setting of a Capitol residence, with its monumental fireplace, you will dine in a warm and cosy atmosphere. Traditional French cuisine is served and you can sample some regional specialities.

 Rue des tourneurs 11  12:00 < 14:00 – 19:30 < 21:30  
 (33) (5) 61 25 76 97  [www.lacendree.com](http://www.lacendree.com)

### Le J'Go

 Gault&Millau

The J'Go is Gascogne in town – a gustative initiation to the native values and identity of people from the department of Gers. Experience the spirit of Southwestern France, a playground in which conviviality meets pleasure, and nice bar.

 Place Victor Hugo 16  12:00 < 14:30 – 19:00 < 23:30  
 (33) (5) 61 23 02 03  [www.lejgo.com](http://www.lejgo.com)

## Bars

### Le caribe bar

Mojito, caïpirinha and excellent tropical cocktails. Latino & Cuban music. Concert on Thursday night. Good atmosphere.

 Place Victor Hugo 12  
 (33) (5) 61 22 48 99

### Le Glou Café

Good and various tapas, strong cocktails, “rhums arrangés” from Reunion Island, terrace, music from the Antilles.

 Boulevard de Strasbourg 36  
 (33) (5) 61 21 80 92

### L'envol Côté Plage

Bar on the beach. Ideal location to enjoy a cocktail at sunset.

 Avenue Jean René Lagasse 32 – Balma  
 (33) (5) 31 61 56 12

### Le Saint des Seins

This bar is specialised in concerts & DJs and can welcome 200 people.

 Place Saint-Pierre 5  
 (33) (5) 61 22 11 39

### V&B

Just in front of the Congress Center, come and discover hundreds of wines, beers, whiskeys and spirits from all around the world, accompanied by delicious tapas.

 10:00 < 21:00, except Thursday 10:00 < 22:00  
 Esplanade Compans Caffarelli 3  
 (33) (5) 61 13 38 06