

# CARTOON FORUM

18-21 SEPT. 2023  
TOULOUSE  
OCCITANIE

ILLUSTRATION © JUDY KAUFMANN



## Nearby restaurants



## Bistros & Brasseries

### La Cendrée

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.

11 Rue des Tourneurs  
 Tuesday > Saturday  
10:00 - 21:30  
 (33) (5) 61 25 76 97  
● €€  
12,5/20 Gault&Millau

### Le J'Go

The J'Go is Gascony 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.

16 Place Victor Hugo  
 Monday > Friday  
12:00 - 14:30 / 18:30 - 23:00  
 (33) (5) 61 23 02 03  
● €€  
12/20 Gault&Millau

### Brasserie de l'Opéra

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.

1 Place du Capitole  
 Monday > Sunday  
12:00 - 14:00 / 19:00 - 22:00  
 (33) (5) 61 21 37 03  
● €€  
12/20 Gault&Millau

### Le Bibent

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, the oldest restaurant in Toulouse.

5 Place du Capitole  
 Monday > Sunday  
08:00 - 00:00  
 (33) (6) 48 71 73 65  
● €€  
12,5/20 Gault&Millau

### Le Saint-Sauvage

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.




20 Rue des Salenques  
 Tuesday > Saturday  
12:00 - 14:00 / 20:00 - 22:00  
 (33) (5) 61 23 56 86  
● €€€  
12/20 Gault&Millau

# Gastronomic restaurants

## L'air de famille

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.

Be sure to make a reservation, the place is very much in demand!

 6 Rue Jules Chalande  
 Tuesday > Saturday  
12:00 - 14:00 / 20:00 - 22:00  
 (33) (5) 67 06 54 08  
● €€  
13,5/20 Gault&Millau

## Le Genty Magre

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").

 3 Rue Genty Magre  
 Wednesday > Saturday  
12:00 - 13:30 / 19:30 - 21:30  
 (33) (5) 61 21 38 60  
● €€  
13/20 Gault&Millau

## Des Roses et Des Orties

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.

 28 Chemin de  
Gramont Colomiers  
 Monday > Saturday  
09:00 - 22:30  
 (33) (5) 61 15 55 55  
● €€€  
14/20 Gault&Millau

## Chez Emile

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 Bistro-Chic with a cosy atmosphere. In the summer, you can dine on the terrace.

 13 Place Saint Georges  
 Tuesday > Saturday  
12:00 - 14:00 / 19:30 - 21:45  
 (33) (5) 61 21 05 56  
● €€€  
13/20 Gault&Millau




## Les P'tits Fayots

This cosy, elegant restaurant, set out over two floors, offers modern, creative cuisine, with the finest produce from the Gers at its centre. The young head chef brings the place to life with his enthusiasm, busy in his kitchen in full view of the customers: you won't miss a thing...

 8 Rue de l'Esquile  
Monday 19:00 - 22:00  
 Tuesday > Friday  
12:00 - 14:00 / 19:30 - 22:00  
 (33) (5) 61 23 20 71  
● €€  
14,5/20 Gault&Millau


## Au Pois Gourmand

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.

 13 Rue Emile Heybrard  
Monday > Friday  
 12:00 - 13:30 / 19:15 - 21:30  
 (33) (5) 34 36 42 00  
● €€€  
13/20 Gault&Millau




## 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.

 114 Rue des Troènes  
 Tuesday > Thursday  
12:00 - 14:00 / 20:00 - 22:00  
 (33) (5) 34 42 24 20  
● €€

## Solides

Opposite the market, this restaurant stands out first and foremost for its chef's fine bistro cuisine, which favours short distribution channels. In a bohemian atmosphere, enjoy the house speciality, vol-au-vent with sweetbreads, cockerel crest and chicken sauce, and excellent regional cheeses

 38 Rue des Polinaires  
Tuesday 19:30 - 22:00  
 Wednesday > Saturday  
12:00 - 14:00 / 19:30 - 22:00  
 (33) (5) 61 53 81 51  
● €€  
14/20 Gault&Millau

# Starred and Distinguished restaurant (Michelin)

## Les Jardins de l'Opéra \*

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.

 1 Place du Capitole  
Tuesday > Saturday  
 12:00 - 13:30 / 20:00 - 21:30  
 (33) (5) 61 23 07 76  
 €€€  
13,5/20 Gault&Millau

## Cécile

In the lively, bustling Carmes neighbourhood, a close-knit young team welcomes you to this modern bistro with a large open kitchen and contemporary decor. The short menu is inspired by a real mix of cultures: exotic touches are incorporated into dishes such as Thai duck tartare and farm-reared pork loin with mango and pomegranate.

 43 Place des Carmes  
Monday > Friday  
 12:00 - 14:00 / 20:00 - 23:00  
 (33) (5) 34 25 75 65  
 €€

## Michel Sarran \*

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.

 21 Bld Armand Duportal  
Monday > Friday  
 12:00 - 13:45 / 20:00 - 21:45  
 (33) (5) 61 12 32 32  
 €€€€  
17,5/20 Gault&Millau

## Le Cénacle \*

The cosy atmosphere - with its superb fireplace and reproduction of a painting by Caravaggio - invites you to linger in this Cénacle, and the cuisine is no exception. The Chef particularly likes to bring out the best in simple products, and for those on a budget, the lunch menu is perfect!

 46 Rue des Couteliers  
Monday > Friday  
 12:00 - 13:15 / 19:30 - 21:15  
Saturday 19:30 - 21:15  
 (33) (5) 67 16 19 99  
 €€€  
14/20 Gault&Millau

## Cartouches

It would be impossible to count all the cartridges in the game bag here, between the wine list with a natural slant, the cured meats to nibble, the cut of meat to be shared and, above all, the simple, flavoursome market cooking. There is never a dull moment in the company of Nicolas Brousse and his wife who treat their clients as if they were old friends.

 38 Rue Pierre-Paul Riquet  
Monday > Friday  
 12:00 - 14:00 / 19:30 - 23:00  
 (33) (5) 61 25 07 07  
 €€  
13/20 Gault&Millau





## Le Py-r \*\*

Pleasant welcome in refined surroundings. Balanced menu offering fish and/or meat with unusual vegetables. Nice combination of flavours. As for the decor, you dine in a superb space where white predominates and the walls are hung with eye-catching paintings by contemporary artists.

 19 Descente de la Halle aux Poissons  
Monday > Friday  
 12:00 - 14:00 / 20:00 - 22:00  
 (33) (5) 61 25 51 52  
 €€€€  
15/20 Gault&Millau

## Hedone \*

Balthazar Gonzalez has developed an effective concept: just five tables and a single set menu at lunchtime and at dinner, which allows him to give free rein to his creativity. Excellent, even outstanding fresh produce, a preference for vegetables and seafood, explosive flavours with some real show-stopping moments.

 3 Impasse Saint-Félix  
Wednesday > Thursday  
 12:00 - 14:00 / 20:00 - 00:00  
Friday > Saturday  
19:30 - 21:15  
 (33) (5) 82 74 60 55  
12,5/20 Gault&Millau  €€€

## Une table à deux

Trained in Toulouse, Morgane and Nicolas packed their bags for Korea and Malaysia, in search of new flavours. Back home, they've returned to Les Carmes to delight diners with their playful cuisine, which borrows as much from the Mediterranean as from more tropical climes, with remarkable mastery and balance. Excellent value for money, especially at lunchtime.



 10 Rue de la Pleau  
Monday > Friday  
 12:00 - 13:15 / 19:10 - 21:00  
 (33) (5) 61 25 03 51  
 €€  
11,5/20 Gault&Millau

# Atypical places & International food

## 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.



 23 Boulevard Lascrosses  (33) (5) 61 12 22 00

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

## 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.



 8 Esplanade  (33) (4) 91 48 10 48  
Compans Caffarelli

 Monday > Saturday  €  
11:30 - 14:00 / 18:30 - 22:00

## Le Mami-Wata



This restaurant offers the best African and West-Indian food with exotic flavors. Mami Wata attracts a loyal and eclectic clientele of different nationalities and from all walks of life.



 25 Rue Heliot  (33) (5) 61 62 77 04

 Monday > Thursday 19:00 - 23:50  €  
Friday > Saturday 19:00 - 01:00

## Dans le noir?

Dans le noir? restaurant offers all over the world the opportunity to taste gourmet, creative and seasonal cuisine in complete darkness, accompanied and served by unexpected guides.

 84 Allée Jean Jaures Pullman  (33) (5) 61 10 23 21

 Thursday Friday Saturday  €€  
19:30 - 23:00

## Bars




### Le caribe bar

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

 12 Place Victor Hugo  Monday > Saturday  
 (33) (5) 61 22 48 99 18:00 - 00:00




### Le Glou Café

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

 36 Boulevard de Strasbourg  Tuesday > Friday  
 (33) (5) 61 21 80 92 10:00 - 01:30  
Saturday 10:00 - 02:30

### L'envol Côté Plage

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

 32 Avenue Jean René Lagasse  Tuesday > Saturday  
 (33) (5) 31 61 56 12 12:00 - 14:00  
18:00 - 02:00




### Le Saint des Seins

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

 5 Place Saint-Pierre  Monday > Sunday  
 (33) (5) 61 22 11 39 16:00 - 02:00

### 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.

 5 Esplanade Compans Caffarelli  10:00 - 21:00,  
 (33) (5) 61 13 38 06 Except Thursday  
10:00-22:00

### L'heure du singe

Located in Toulouse's St Aubin district, l'Heure du Singe cocktail bar is offering friendly, cutting-edge cocktails and surprising combinations.

 59 Rue Paul Riquet  Thursday > Friday  
 contact@heuredusigne.com 19:00 - 02:00  
Saturday 19:00 - 03:00