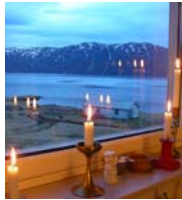




**S m a g e n a f G r ø n l a n d s k e r å v a r e r**  
*fødevarekonference . onsdag den 6. oktober 2010 . restaurant Nipisa, Nuuk*

## Menu from a French-Greenlandic Gourmet Cuisine **Presentation of Ipiutaq guest farm: development of concepts and products**

*Presentation and photo: Agathe Devisme, Ipiutaq guest farm, South Greenland*



### **1/ Introduction**

The general concept of Ipiutaq guest farm is to welcome **guests from all over the world in a very isolated place**, where we are trying to share with others our **special blending of cultures**, through our activities, our personal welcome and our **french-greenlandic cuisine** based on local products and a french "savoir-faire".



### **2/ Place and history**

From 2005, **renovation and development of a deserted farm**: electricity (generator, solar panel, windmill), water-supply, sewage system with septic tank, phone and internet. Summer 2007: **first guests in a guestroom, to test the concept**. From 2011: **opening of a guesthouse** and development of the farm in the Ilua valley for new fields and arctic char fishing.



### **3/ French-Greenlandic cuisine: origins and concept**

From **French roots to Greenlandic culture**: a "new life" as a cook at Upernaviarsuk experimental farm-school, the knowledge and art of cooking from my family, a way to give affection in an isolated place, invent good meals with available produces... and promote the meeting of cultures. **Cooking as painting**: trained as an architect but passionate about cooking, I cook the same way I draw: structure, colors, herbs and spices, beautiful view and lots of love...



### **4/ Menu and natural produces (råvarer)**

Main of the **produces** are **from the nature** in our surroundings - angelica/kvan, berries, other wild plants, mushrooms, fishes... **or from the local producers**. We have the project to develop **more produces from a kitchen garden and a greenhouse**, and other produces from the farm. Samples of our **menu: taste and design**.



### **5/ Development of products**

Ipiutaq guest farm is a whole concept based on natural and local produces, a french "savoir-faire", the beauty of the nature and our own graphic design. **The main product is our french-greenlandic cuisine** with **personal welcome** and we are developing **some products for sale**, based on wild plants, mainly angelica.



### **6/ Marketing and partnerships**

**Creation of our own website** from 2005, with links, news, packages and more. Work on **public relations** through the development of different **partnerships** and other projects connected with Ipiutaq guest farm. **Press, radio, video**: a way to promote our place and our products. **Creation of Ipiutaq graphic design in 2010**, for more activities and our **own label**.