CIRCUITS. FROM FAIR TRADE CERTIFIED LOCAL PRODUCTS AND / OR MAXIMUM PURCHASING OF THE PROJECT PROMOTES my work live. The window allows customers to watch the craft of chocolate craftsman. The aspect also helps to promote the go to its customers. The vitreous allows the chocolate factory to concept of a mobile shop-shop workshop is closed and glazed. The a workshop and a shop. The separated by an insulating wall: a truck composed of 2 “pieces” Fèves is presented in the form of LES CONTES DE FÈVES his signature dish.

**THE CARAVAN KITCHEN**

**WHO WE ARE?**
The shortest way to describe us is BBQ lovers, with big passion and great tastes.

**WHAT WE DO?**
Our meat is 100% Irish; we are Polish and together with the great American idea we create one of the best flavoured burgers. Indeed, love BBQ? Blog into you have ever got to try?

**HOW WE DO IT?**
It’s fresh, it’s juicy, it’s tender, it’s spicy (if you only like it hot), it’s melting-melting!

**AND THE WAY WE DO IT?**
Naaah.. We won’t tell you yet. Try it, fall in love and come back to us.

**THE BURGER REPUBLIC**

BURGER REPUBLIC ISN’T JUST A SUPERIOR PATTY. IT’S A PLACE.

Burger Republic is also fast-forwarding the concept of the ultimate fast-food: from its roots in the 19th century through the swinging 60s and beyond to today. At Le Petit Breton we’ve added and many remain popular over time. Simple fillings were considered peasant food. When crêpes were first made in the 15th century in Brittany they was created by local flour. For authenticity our crêpes sweet crêpes are made from wheat gluten free product) while the from buckwheat flour (a naturally gluten free product) and our chips are hand cut and our cheese curd produced locally. Our meat is 100% Irish, we are Polish and together with the great American idea we create one of the best flavoured burgers. Indeed, love BBQ? Blog into you have ever got to try?

**JUST A FLAVOUR:** LOVERS OF GOOD HAMBURGERS CAN LIVE LIFE TO THE FULL.

**THE PRINCE OF PATISSERIE**

**JUST A FLAVOUR:**
- PRALINES
- TRUFFLES
- CHOCOLATE BARS & STICKS
- DECORATIONS & GACHES
- FIGURINES & FONDANTS
- TRUFFLES & CREPES
- NOUGATS & FRUIT PASTES
- SWEETS

**LES CONTES DE FÈVES**

The chocolate bar is presented in the form of a truck composed of 2 “pieces” separated by an insulating wall: a walk-in shop. The workshop is closed and glazed. The concept of a mobile shop-shop shop allows the chocolate factory to concept of a mobile shop-shop. The vitreous allows the chocolate factory to concept of a mobile shop-shop workshop is closed and glazed. The a workshop and a shop. The separated by an insulating wall: a truck composed of 2 “pieces” Fèves is presented in the form of

**LE PETIT BRETON**

The savoury crepes are made from buckwheat flour (a naturally gluten free product) while the sweet crepes are made from wheat flour. For authenticity our crêpes sweet crêpes are made from wheat gluten free product) while the from buckwheat flour (a naturally gluten free product) and our chips are hand cut and our cheese curd produced locally. Our meat is 100% Irish, we are Polish and together with the great American idea we create one of the best flavoured burgers. Indeed, love BBQ? Blog into you have ever got to try?

**JUST A FLAVOUR:**
- SAVOURY CREPES
- GOAT CHEESE
- WALNUTS

**PADDY’S POUTINE**

We serve Canadian cuisine with an Irish twist. Taking great pride in only providing Artisan food. All our burgers are hand pressed, our poutine is made with cheese curd produced locally and our chips are made hand before the customers eyes. This results in a “show” element to our service that we have received great praise for.

**JUST A FLAVOUR:**
- FRESH CUT FRIES, AUTHENTIC CHEESE CURD, AND A RICH BEEF GRAVY SPECIALISING IN IRISH RYE BACON

**ADARE FARM**

Adare Farm are delighted to be visiting Limerick with their own food truck. Turkey hams and spicy sausages will be present for what will be a mouth watering weekend of food.

Adare Farm: Adare Farm is on the site of the most popular in the country and is his signature dish.

**LE PETIT BRETON**

When crêpes were first made in the 15th century in Brittany they was made with an old U.S. military base and imported from the United States. La Complète (egg, ham and cheese) but have added more. Such as La Complète (egg, ham and cheese) but we’ve kept some of these old favourites such as La Complète egg, ham and cheese but we’ve added more.

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**PADDY’S POUTINE**

The pie is a delicious taste of the fine fare on offer. The Limerick International Food Truck Festival is the first dedicated festival of its kind to take place in Ireland and will be based in the heart of Limerick city’s People’s Park from 1st-5th June 2017. An explosion of international cuisine during the event as a host of food producers from 14 countries take part in the European Food Truck Association’s annual festival along with local and national traders.

Here we feature just a delicious taste of the fine fare on offer.
THE SIZZLING CHILLI
At The Sizzling Chilli, we serve Asian wok dishes, drawing influence from the street food vendors of China and Thailand using the best local Irish produce, such as our beef with black sesame and wasabi and our Szechuan chicken.

All our dishes are cooked fresh ala minute in front of the customer to create a theater of street food! We cater for all dietary requirements and our award winning chef is a member of the panel of chefs of Ireland.

JULIAS LOBSTER TRUCK
Our mission is to promote the outstanding local fish and shellfish from the west of Ireland. To cook fresh, simple, delicious, affordable dishes using the best ingredients Ireland has to offer!

JUST A FLAVOUR:
LOBSTER ROLLS
• Barbecued lobster
• Lime & chilí butter
• Fresh real chips
• Organic leaves

LIVE MUSIC & DJ
MUSIC LINE UP
SIT DOWN WERNER // Funk Rock (France)
EMMA LANGFORD // Indie Folk
TOMAS LEAMTY // American Folk (Limerick Style)
CHRIS WARD // Acoustic Soul Pop
DJ ANTOINE // House (Switzerland)

Sit down Werner will perform nightly from 7 p.m.
Live Music & DJ. Acoustic stage throughout the weekend with many local acts performing.
Our in house DJ will keep the atmosphere warm and welcoming.

VINTAGE CARNIVAL
Our Vintage carnival will be present within the Peoples park for the weekend. With a host of traditional fairground rides including vintage swings, merry-go-rounds and much more. A brand new experience for children and a sense of nostalgia for the parents/grandparents. This is a fun filled activity for all the family to enjoy.

FOOD SUPPLIERS
Our Vintage carnival will be present within the Peoples park for the weekend. With a host of traditional fairground rides including vintage swings, merry-go-rounds and much more. A brand new experience for children and a sense of nostalgia for the parents/grandparents. This is a fun filled activity for all the family to enjoy.

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