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Presentation Booklet

Cité
Internationale
de la Gastronomie
de Lyon



David Kimelfeld,
President of Lyon Métropole

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Lyon's gastronomy, a jewel in the crown of the French art of living recognized as part of the UNESCO World Heritage, is integral to the city's identity and part of its universal appeal and reputation. The Cité Internationale de la Gastronomie will be its emblem, a showcase for the entire world to see and enjoy.

With the Cité de la Gastronomie, Lyon Métropole is inaugurating a new type of venue: as much a cultural center and museum of heritage and history, as a place where food lovers, cooking enthusiasts and professionals can meet and create; it will be a test kitchen of innovation and a place for gathering and experimentation.

Installed in the oldest part of the Grand Hôtel-Dieu, the Cité Internationale de la Gastronomie lies at the very heart of this fully-restored architectural gem that has been re-opened to metropolitan residents and visitors, alike. It will bring a new spirit, while contributing to the know-how of Lyon's professionals, from typical bouchon bistros to star chefs, along with an entire industry rooted in the local territory and dedicated to offering high-quality products.

The Cité de la Gastronomie will be an essential player in the metropolitan strategy for 2020 aiming for healthy and sustainable food. An exhibit space focusing on healthy eating will raise awareness and perhaps encourage future careers by highlighting the food trades and their know-how. Through the work of sociologists and researchers, the Cité aims to promote both eating pleasure and nutrition by linking the authenticity of products and tastes with health and environmental protection. Renewed consumer demand for high quality concerns everyone in the business, from producers to restaurant managers and food professionals. The best practices on display will help transform visitors into enlightened gastronomes.

"From farm to plate," Lyon Métropole encourages the development of initiatives and innovative entrepreneurship in France's leading food region. The Cité Internationale de la Gastronomie will drive a dynamic ecosystem that ranges from SIRHA, Lyon's top show in terms of visits, to the Lyon Street Food festival and a growing number of culinary third places. An entire industry is developing around gastronomy and the French food model.

Lyon Métropole is proud to inaugurate the Cité Internationale de la Gastronomie, a place that is resolutely open to local residents but with international ambitions, a new vector for economic development and the promotion of our region's expertise. The Lyon Métropole Council, building on the success of the Musée des Confluences and Lugdunum, the museum of Gallo-Roman civilization, continues to demonstrate its attachment to culture and the art of living as a source of attractiveness and influence on the global stage.



Gérard Collomb,
Mayor of Lyon

Editorial

André Malraux once said: “In our civilization, the future is not opposed to the past; it brings the past to life again.” The opening of the Cité Internationale de la Gastronomie in the Grand Hôtel-Dieu is a brilliant illustration of this. A unique heritage site in the historic center of Lyon, with its elegant façade designed by Soufflot, the building has been restored to its former glory, with the Cité de la Gastronomie as its flagship facility.

Located on the site where Rabelais worked as a physician, it draws on a long and proud history that has contributed to the reputation of our city since the Renaissance. In their time, Erasmus, Stendhal and Chateaubriand praised the fine dining and conviviality found at the tables of Lyon, thanks to the abundance of local produce.

The talent of our artisans and the genius of our chefs—from the “Mothers” of Lyon to Paul Bocuse, and now the younger generation—have perpetuated this tradition and forged our gastronomical culture.

In Lyon, eating well is part of our art of living, and the variety of places to eat reflects this—the bouchon bistros and Michelin-starred restaurants offer a very broad palette of tastes. The place of gastronomy in our region is also assured by the reputation of the area’s artisanal businesses (showcased at Les Halles Paul Bocuse and which have a place of honor at the Halles of the Hôtel Dieu), its training centers and events like SIRHA, the World Hospitality & Food Service Event, a not-to-be-missed gathering of professionals from around the world.

The Cité Internationale de la Gastronomie will reflect and promote this rich ecosystem by focusing on the links between nutrition and health, a natural choice for our city, which has long nurtured a harmonious relationship with the surrounding region by preferring short distribution circuits and organic agriculture. For a region with 39,000 farms and 80 AOC (controlled designations of origins), the goals involve ecology, health, culture and the economy.

Lyon stands as a reference in this field, based on its history and culture, first of all, but also on the city’s vitality and determination to remain on the cutting edge of innovation. This is why I have full confidence in those who are working to bring the Cité Internationale de la Gastronomie alive so that gastronomic excellence in Lyon will continue to play an influential role in France and around the world.

GASTRONOMY IN THE HEART OF THE GRAND HÔTEL-DIEU, A SYMBOL OF HOSPITALITY

The Cité, a project carried by Lyon Métropole

The Cité, a project carried by Lyon Métropole
In 2010, the gastronomic meal of the French was endorsed as an intangible cultural heritage by UNESCO. Lyon, internationally recognized as a capital of gastronomy, applied to become a “Cité Internationale de la Gastronomie”. Following the success of the promotional campaign, Lyon has finally gained the prestigious title. For several years now, Lyon Métropole has been steering this cultural facility project. Throughout the project roll-out, a site has been identified (the Grand Hôtel-Dieu) and major donors have been found (11 sponsors have given €10.4 million). With the assistance of the Musée des Confluences, a permanent exhibition has been designed and the agency Casson Mann has been chosen for the scenography. After a public service delegation procedure, Lyon Métropole ended up designating MagmaCultura as the future operator. In addition to the financial support of private partners, Lyon Métropole has invested nearly €3 million ; Lyon City €2 million ; and the State €1 million.

An exceptional setting

An exceptional site was required to properly reflect the ambitions of the Cité Internationale de la Gastronomie. After the extraordinary renovation work by Eiffage Group, the Grand Hôtel-Dieu of Lyon provides the perfect showcase for Lyon's world-renowned gastronomy. The earliest foundations of the building date from the 12th century, and its existing grandiose structure was the work of Jacques-Germain Soufflot in the 18th century. When the renovations are completed, the site will be even more impressive and easily accessed through eight separate entrances. Visitors will be able to stroll through the largest privately operated historic monument in France. Its iconic 375-meter façade stands as a shining symbol of Lyon's architectural heritage.

Health: from yesterday to today, from medicine to food

On this site, where Rabelais practiced medicine, a large number of doctors and surgeons worked side by side to develop new treatments, including the first x-rays, the first thoracic and orthopedic surgeries and pioneering work to conquer cancer. For the residents of Lyon, the Grand Hôtel-Dieu is cherished as a place where many of them were born and received care. The transformations will open the site once again to the public, allowing a return to the age-old practice of taking shortcuts through the traboules passageways to go from the Rhone embankment to Saint Jean Cathedral, by way of the Hôtel-Dieu. The strategy behind this vast renovation project was to modernize and give new life to this public facility, while conserving its history.

● Altar of the Dôme des 4 Rangs



***A venue that fits in with other
Grand Hôtel-Dieu activities***

A few months after the inauguration of the luxury hotel complex, the opening of the Cité Internationale de la Gastronomie in the Fall of 2019 will signal the completion of the Grand Hôtel-Dieu site, with the Cité at its very heart. Part of the shops and restaurants were opened to the public on April 27, 2018. By the end of the year, the Halles food market also opened, based on the model of the Halles Paul Bocuse in the Part Dieu district. Fine foods, delicatessens, restaurants, bars, tea rooms and cafés will welcome visitors to the Cité Internationale de la Gastronomie. Finally, links may also be created with the five-star Intercontinental Resort Hotel, its 144 rooms and a gastronomic restaurant, and with a 2,700 sqm convention center and an office zone of 13,600 sqm.

**The Cité, at the heart
of the metropolitan
strategy to promote
healthy eating**

Lyon Métropole has taken up the challenge of food and health, starting a year ago with an assessment of the local context, through consultations with experts and professionals and studies of eating habits and food metabolism. Today, a strategy is taking shape to promote healthy eating in Greater Lyon. The Cité Internationale de la Gastronomie constitutes an integral part of this dynamic for sustainable nutrition.

**A pride of place for the
gastronomic meal of the
French in the Cité**

The gastronomic meal of the French's candidature as part of UNESCO's Intangible Cultural Heritage of Humanity was carried out by the French Mission for Food Heritage and Cultures (MFPCA). On November 16, 2010, the dossier submitted by France was accepted.

As requested by the government, the MFPCA has led a study of the different cities willing to host a Cité de la Gastronomie's application. The French Mission also recommended creating a network in order to link the Cités. In 2013, the government formalized the Réseau des Cités, which brings together the cities of Dijon, Lyon, Paris-Rungis and Tours.

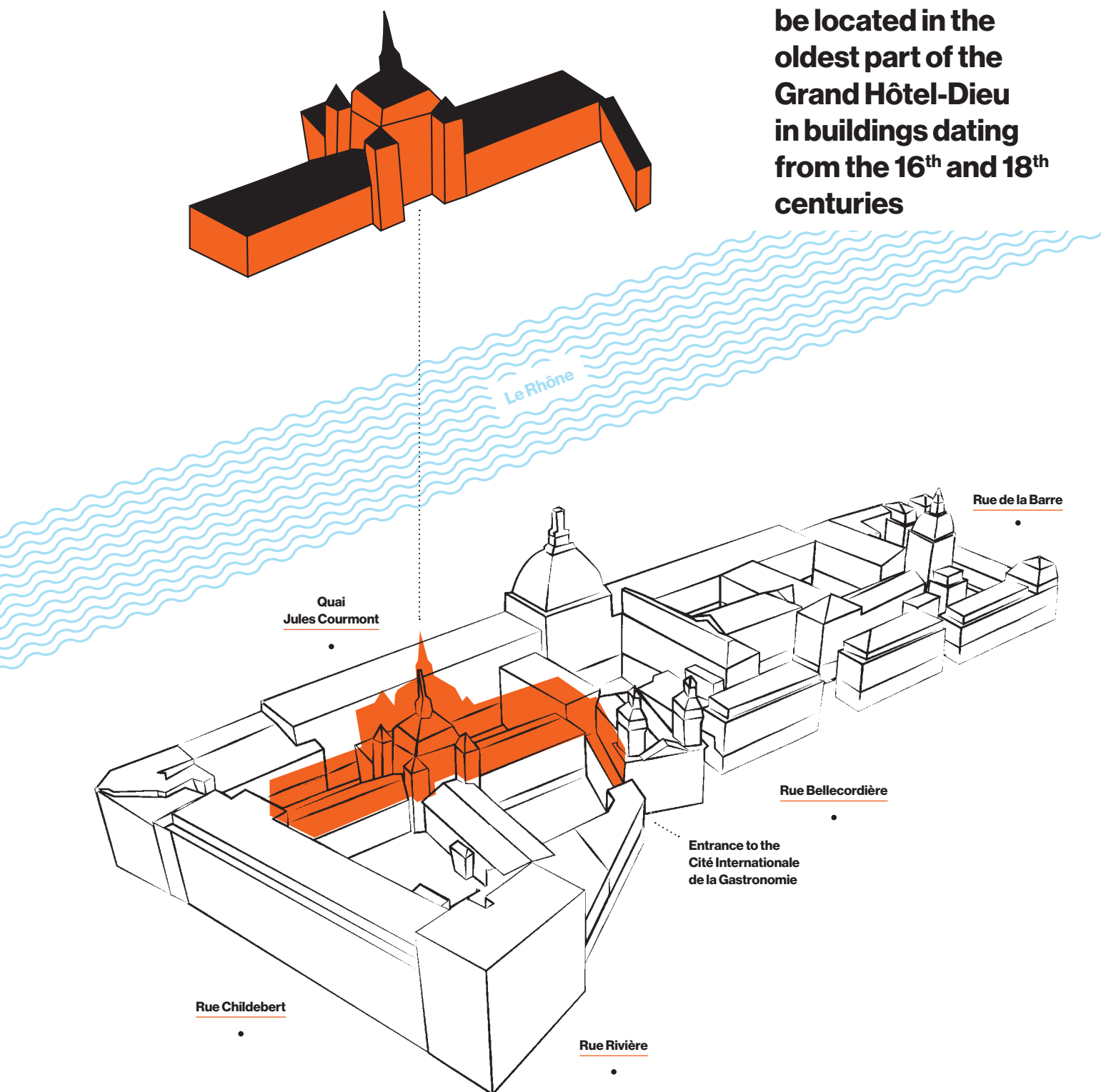


**Le repas
gastronomique
des Français®**
Patrimoine de l'humanité

Mission Française
du Patrimoine &
des Cultures Alimentaires

**Cité
Internationale
de la Gastronomie
de Lyon**

**The Cité
Internationale de
la Gastronomie will
be located in the
oldest part of the
Grand Hôtel-Dieu
in buildings dating
from the 16th and 18th
centuries**





● The Dôme des 4 Rangs

CITÉ INTERNATIONALE DE LA GASTRONOMIE: A HANDS-ON EXPERIENCE

***How has food evolved from prehistory to today?
What do people eat elsewhere in the world?
How do you set an attractive table? What is the
specific know-how of the various food trades?
These are just some of the questions that the
Cité Internationale de la Gastronomie will answer
through workshops, exhibits, lessons and
demonstrations.***

Toward a new vision of gastronomy

The Cité Internationale de la Gastronomie aims to become both a showcase of French and international culinary excellence and attract a wide audience. As a global cultural reference, encouraging exchange and open to contemporary trends, the Cité hopes to blend standards of excellence with popular culture. The venue will be a place for creation, experimentation and new ideas in gastronomy for producers, food service, and health professionals, with an accent on active participation.

Dozens of gastronomic activities

Going beyond the concept of a museum, the Cité Internationale de la Gastronomie will be a place where visitors can discover culinary themes through participative experiences stimulating the senses of touch, smell, sight, hearing and, of course, taste. Daily activities such as culinary workshops, demonstrations, guided tours, resident chefs and food tasting will enhance the visitor experience. Special events like lectures, workshops and shows will also be regularly featured.

Let curiosity be your guide

Do as you like, the Cité Internationale de la Gastronomie is yours to explore, with no set pathway. Visitors will be able to choose their personal visit menu to sample the wealth of gastronomy in Lyon, France and the world. This is why the central dome area is a key element, since it gives access to the four wings of the building. Each section will have its own theme and will demonstrate the culinary arts in a new way, through products and origins, history and the traditions of nearby and far-away places.

“**The purpose is proposing a vision of culinary culture, where excellence, diversity and openness are the guiding principles that will give life to this historic monument.**”

*Régis Marcon, three-star chef and
President of the Cité Internationale
de la Gastronomie
Strategic Orientation Committee*

From visitor to gastronome

“The role of the Cité is not to teach but to transmit, whether through taste appeal, through products and their nutritional value or through know-how.” This is how Régis Marcon, a three-star chef and President of the Cité's Strategic Orientation Committee, envisions presentations for visitors. For children and adults, tourists, local residents and experienced cooks or neophytes, the dynamic design of the space will give visitors the keys to unlock the secrets of pleasurable and nutritious eating. A variety of activities offered at the Cité Internationale de la Gastronomie will spotlight world gastronomy, culinary traditions, current and emerging trends and even provide a look into the future.

A vibrant venue dedicated to the culture of food enjoyment

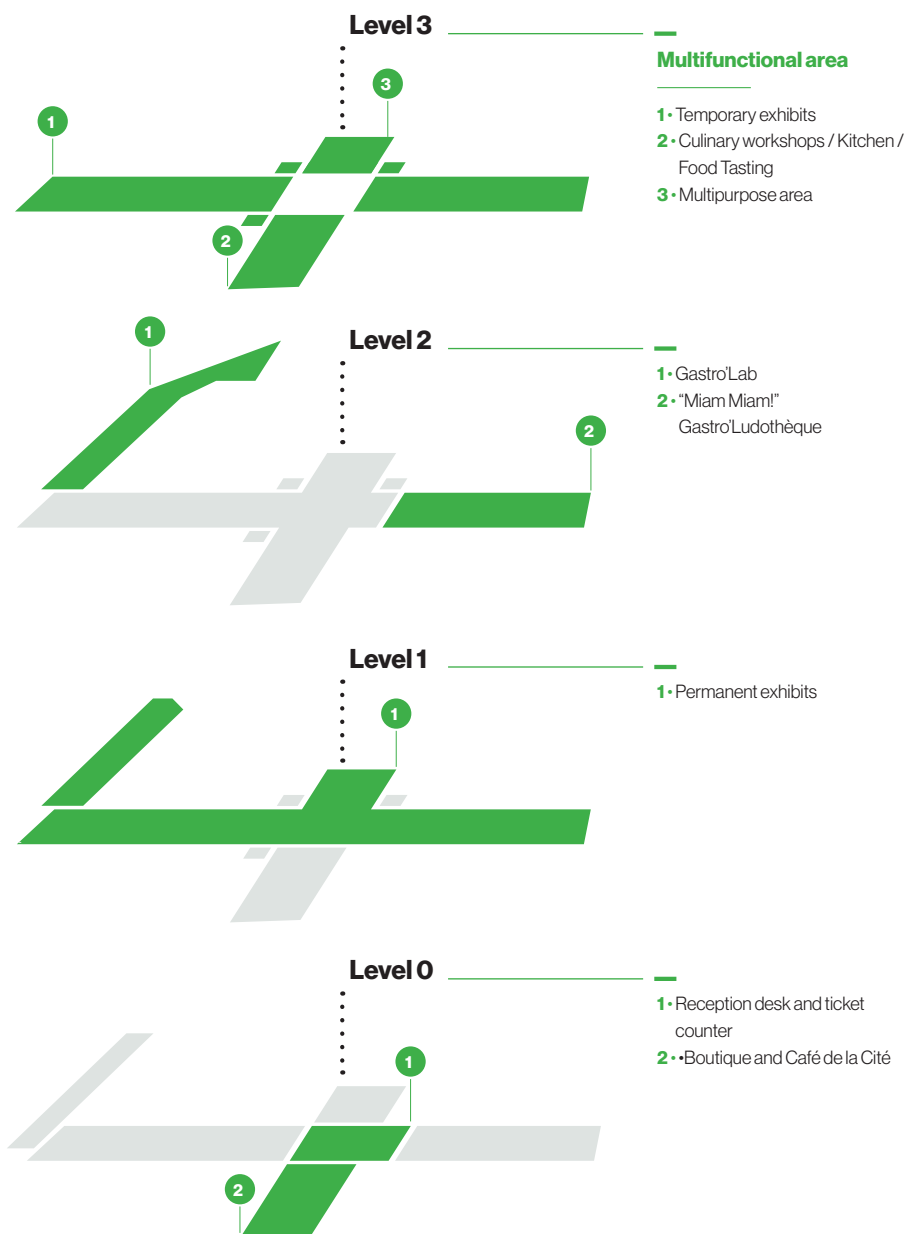
In addition to its 4,000 sqm of floor space for exhibits and experiments, the Cité Internationale de la Gastronomie also has its place in the streets of the city and the metropolitan area, with 4,000 restaurants, 220 weekly markets, 23 Guide Michelin stars and 25,000 chefs attending the biennial SIRHA show. Lyon and the surrounding area also count a number of exceptional training centers, such as the Institut Paul Bocuse, the Vatel MBAs and bachelor's degrees or the Tsuji Hotel Industry and Gastronomy School. Within this ecosystem, the Cité Internationale de la Gastronomie invites everyone to participate, learn more, experiment and share, free of social, cultural or professional barriers.

Lyon: creator of the Délice international network

Facilitating collaboration and the sharing of gastronomic expertise is the goal of the global Délice network, created in Lyon in 2007. The City of Lyon presided over the network for nine years. Today, Délice has partnered with 23 cities on four continents, including Barcelona, Brussels, Hong Kong, Montreal and Kobe. Several shared projects have been developed to defend and promote the cultural, political and economic values of gastronomy.

4
levels

4,000
sqm



WHAT'S ON THE MENU: GUIDED TOUR OF THE CITÉ

The Dôme des 4 Rangs

3, 2, 1...welcome! The Cité Internationale de la Gastronomie is accessed through the courtyard of the Grand Hôtel-Dieu's Great Cloister, where the gilded names of historic benefactors are honored on the arcade walls. Beyond the reception desk on the ground floor, visitors will discover the majestic Dôme des 4 Rangs which opens onto the four wings. Under the dome, the altar and chancel* mark the very heart of the Cité. A contemporary creation by glassmaker Vincent Breed radiates light from the top of the dome's 32 meters down to the checkered floor.

*Chancel: area in a church for the clergy and choir during worship.

The Banquet

In this light-filled area, the gastronomy of Lyon takes pride of place! It describes the city's culinary history, at the source of Lyon's international reputation. This part of the exhibit is designed to be particularly accessible, with visitors immersed as if they were "seated at the table of a bouchon". Emblematic personalities are presented here, from Paul Bocuse to the "Mothers" Brazier and Fillioux, along with the Troisgrois brothers, Fernand Point and Jacques Pic. These gastronomic celebrities beckon visitors to take part in a banquet with a number of unexpected objects on display, including Bocuse's piano, menus, specialties, legendary recipes, films and family photos.

The Meal

Here, the scenography presents all the steps in the gastronomic meal, from local production, to selecting ingredients at the market, to preparation in the kitchen, and serving guests gathered at the table. Visitors interact by choosing the best products from screens representing the market. Through the art of cooking and the pleasure of sharing a meal, the room evokes the social and cultural role of gastronomy.

The Atlas of Gastronomy

Demonstrating its international dimension, the Cité Internationale de la Gastronomie lets visitors virtually leaf through a large interactive atlas, exploring cuisines and food traditions from around the world, while joining in on a collaborative project.

A plunge into the history of the Grand Hôtel-Dieu

In this area devoted to the history of the Grand Hôtel-Dieu, with a focus on health and food, visitors will learn how the hospital nuns and rectors managed this city within a city. From the maternity ward to the dedicated hospital personnel, by way of great medical breakthroughs, the rich history of this exceptional building comes to life here.



● Hall of the future permanent exhibit in the oldest part of the Grand Hôtel-Dieu



● The Dôme des 4 Rangs



© Casson Mann - 2018

● La Charité Apothecary



© Casson Mann - 2018

● The banquet

● View from the Gastroludothèque



Gastrolab and Gastroludothèque

The second floor will host the Gastrolab, a co-working area for professional networking and new initiatives in the areas of gastronomy, health and nutrition (Food 4.0, molecular cuisine, agribusiness, agro-technology, etc.). Participants will be encouraged to present their work to the public through activities and workshops. On this floor, visitors of all ages will enjoy the MIAM MIAM! space of the Cité Internationale de la Gastronomie featuring museographic, mechanical and interactive elements designed to educate about food cycles from production to consumption, by way of the kitchen, with the goal of promoting healthier eating.

And in the future?

In the former Council and Archive rooms – transferred for their historic value from the defunct Hôpital de la Charité to the Grand Hôtel-Dieu in the 1930s – visitors will find a cozy, comfortable space. Using tactile tablets, newspapers and screens, they can learn more about topics related to contemporary and social challenges in the area of sustainable agriculture, biodiversity, alternative farming, waste reduction, animal well-being and food justice.

The Apothecary

Preserved and restored, the apothecary of the Hôpital de la Charité is enhanced by an artistic design projected on the ceiling. The room is a place of contemplation and poetry inspired by the impressive original cabinets.

An abundant collection, thanks to over 30 lenders

Lyon Métropole and Musée des Confluences have called on institutions and private individuals to enrich the Cité's permanent exhibit. Many documents and objects pertaining to the history of gastronomy in Lyon have been given on loan. Every museum in Lyon, plus several other cultural institutions, and the Hospices Civils de Lyon have contributed items. Private lenders include photographers, architects, chefs, producers, food trade professionals and Meilleurs Ouvriers de France (Best Craftsmen of France).

ON THE TOP FLOOR, SPOTLIGHT ON A VARIED PROGRAM OF ACTIVITIES

Temporary exhibits and culinary experiments

Located on the top floor, a multipurpose area will have two open-plan rooms and a professional kitchen. Temporary exhibits will be presented here, along with a line-up of various activities, while the kitchen will host demonstrations and food tastings. In connection with the exhibits, there will be an ongoing offer of themed samplings: specialties from featured countries, creations by local chefs, and other possibilities resulting from future collaborations. The Cité aims to become a showcase for chefs from all over the world.

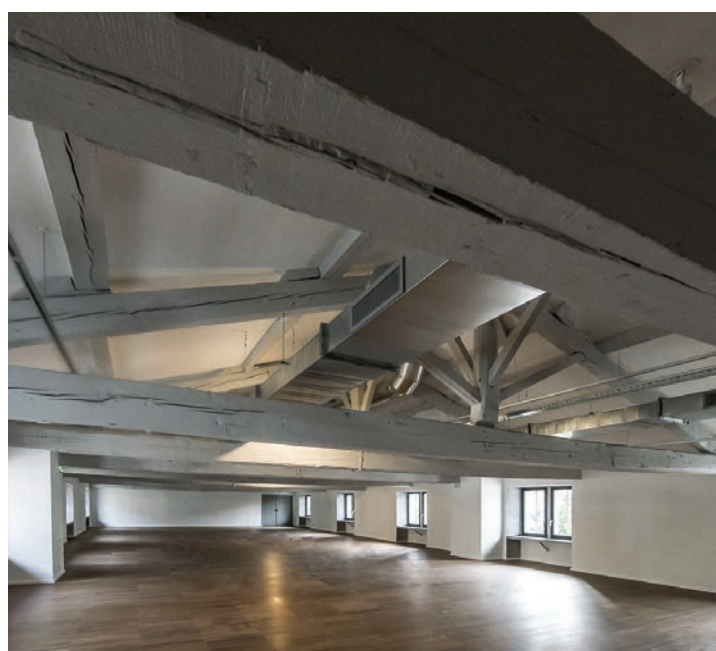
Bubbling with life

The different spaces on this floor are ideally designed to host cultural and gastronomic events for specific audiences.

“

***An open kitchen
will host culinary
demonstrations
and themed
food tasting
with audience
participation.”***

”



● One of the future temporary exhibit rooms

MAGMACULTURA, A PHILOSOPHY TO ENLIVEN THE CITÉ

3 questions for Natalia González

Director of MagmaCultura France



What sparked your interest in the Cité Internationale de la Gastronomie project?

- At MagmaCultura, we often say: "All the arts contribute to the greatest art of all: the art of living."* No wonder we were immediately interested in the Cité! More than the art of eating well, gastronomy seems to be at the crossroads of many areas, such as culture, science, health, technology and the economy. The Cité also attracted us by freeing the topic of food from guilt and allowing us to focus on heightening visitor awareness. Finally, it fits perfectly with several

MagmaCultura specialties, such as managing facilities, guiding exhibition projects, cultural mediation and public outreach.

*Bertolt Brecht, "A Short Organon for the Theater".

Why is MagmaCultura especially suited to managing the activities of the site?

- To make the Cité come alive, we want to leverage the creative potential of all participants: associations, institutions, companies, and food, health and nutrition professionals. Our goal is not to influence gastronomy in Lyon, but to be a cultural facilitator enabling all players to contribute. Our project also has the advantage of taking a visitor-centric approach. Why is this important? We want to target a diverse audience, by means of a multidisciplinary program. MagmaCultura will mobilize its experience in cultural programming for leading institutions to bring the Cité to life, in all its many facets.

What are some key ideas you hope to implement at the Cité?

- First, we want visitors to feel that they can participate and add something. This could include offering ways for people to tell us about their eating habits or favorite recipes and products. With the help of anthropologists, sociologists and health specialists, this kind of participation could contribute to new ideas about food and therefore about the venue. Secondly, we intend to give an international dimension to the Cité by developing partnerships with UNESCO and the FAO and by opening the site to European academics to discuss the question of food.

A project for the Cité Internationale de la Gastronomie

MagmaCultura has planned the 3,000 sqm space and invested nearly 2 million euros for the design, programming and operation of the Cité Internationale de la Gastronomie. This cultural, educational and innovative project is built on three components:

- **Museography and discovery:**

The Atlas room, for example, shows visitors the world of gastronomy using digital tools.

- **Culture and education:** The temporary exhibits and the Gastroludothèque will offer entertaining activities for school groups and children.

- **Professionals and specialists:**

Such as the "Gastronom'Events" service for professionals and academics, and the Gastrolab co-working space.

The key ingredient: innovation

The MagmaCultura project aims to explore the different facets of gastronomy: enjoyment, health, nutrition, etc. As a dynamic venue open to participation, the Cité Internationale de la Gastronomie will also encourage new (co-)creative trends, searching for excellence and synergy among professionals, and promoting flexible approaches to training, such as "Do it Yourself" and "Learning by Doing". The idea is to reach all types of audiences: visitors curious about new cooking technologies, chefs interested in molecular gastronomy or young people discovering what foods go together.

- **The interactive atlas of gastronomy**



©MagmaCultura - 2018

About MagmaCultura

A specialist in cultural mediation and project management, the company has 1,200 employees and welcomes over 10 million visitors to the cultural sites it manages. It ensures that all types of visitors benefit from a cultural experience at each venue. These are some of MagmaCultura's references around the world:

- **Design of social and cultural communication strategies:**

Reading Night in Madrid, Cirque du Soleil Spain

- **Visitor management / development / loyalty building:**

Prado Museum (Madrid), Botin Foundation (Santander), La Caixa Centers (12 centers throughout Spain)

- **Programming:** City of Valencia, Spain; Casa Mahou, Madrid

- **Museology and Museography:**

Espai Bombers, Barcelona; Casa Vicens, Barcelona; Ludo-Parc, Luxembourg Gardens, Paris; Alt Maresme Museum of Agriculture, Barcelona; Alfonso Ariza Museum, Cordoba; "Mediterranean Markets" at Palau-Robert for the European Institute of the Mediterranean

- **Management of social and cultural amenities and museums:**

Montjuic Castle, Barcelona; Casa Vicens, Barcelona; Ludo-Parc, Luxembourg Gardens

- **Content and product creation, design of social and educational projects / mediation / pedagogy:**

Château de Fontainebleau, Société du Grand Paris, Picasso Museum in Paris, Monnaie de Paris, City of Paris Social Affairs Department

CASSON MANN, A WORLD-CLASS DESIGN TEAM, WILL CREATE THE PERMANENT EXHIBIT

A scenography designed for visitors

Through design, atmosphere, sensory experiences, objects, interactive tools and multiple pathways, Casson Mann takes visitors on a journey to discover or rediscover gastronomy, to gain a greater appreciation and inspiration. The scenography demonstrates how well-being and health can be linked to enjoyable activities like shopping for food, gardening, cooking, serving a meal, tasting high-quality food and sharing good times around a table.

An exhibit creating a dialog between Lyon and the site

After a trip to the Cité Internationale de la Gastronomie, visitors will know why Lyon is considered a capital, if not THE capital, of French gastronomy. At the same time, Casson Mann's design works in unison with this exceptional historic monument. The scenography relies on natural light as much as possible so that visitors can appreciate the architectural details.

About Casson Mann

For 30 years, the firm has been recognized as a world leader in exhibition scenography and interior design. Casson Mann has won many international prizes for its innovative projects in the area of art, museums and the hotel industry, including the prestigious DBA Gold Award. Here are a few Casson Mann world-class references:

- **Bordeaux:** La Cité du Vin
- **Lascaux:** Lascaux IV International Center for Cave Art (facsimile of the Lascaux caves)
- **London:** Victoria and Albert Museum, National Maritime Museum, Natural History Museum (Hintze Hall and Gallery of Treasures), Imperial War Museum (First World War Galleries, etc.)

Musée des Confluences will coordinate the creation of the permanent exhibit

Inaugurated in late 2014, Musée des Confluences is a Lyon Métropole flagship institution that welcomes 700,000 visitors annually. It was only natural that the Métropole called on the expertise of the Museum's teams to coordinate the creation of the permanent exhibit at the future Cité de la Gastronomie. A Scientific Council was established to oversee the choice of scenography, define programming and supervise the creation and production of the permanent exhibit. The Museum has provided advice on finding the right mix for a multi-disciplinary approach, is lending items to enrich the permanent exhibit and is encouraging other institutions and private collectors to do the same.

3 QUESTIONS FOR RÉGIS MARCON



*Régis Marcon, three-star chef and
President of the Cité Internationale de
la Gastronomie Strategic Orientation
Committee*

What is the recipe for blending culinary tradition, a diverse industry and the creativity of young chefs all in one place?

•
*The leitmotif of health and nutrition
will connect all this new and traditional
energy. And we do want to focus on
this theme from the perspective of
gastronomy and love of food. Our
challenge is to prove to a wide audience
that health and enjoyment can go
together on their plate, even (and above
all!) in everyday meals.*

*The Cité Internationale de la
Gastronomie will also become a
place of exchange for all food trade
professionals. Their collaboration will
be productive and enriched by the
work of philosophers, sociologists and
physicians. In sum, the best recipe for
the Cité is to make it bubble with ideas,
modernity and concrete solutions
focusing on a shared ideal: the pleasure
of eating better.*

What impressions or ideas would you like to see visitors take home from the Cité?

•
*If each person leaves with the pleasing
sense of having learned at least one
simple thing about a food, an expertise,
a utensil or a recipe, then we will
have achieved our goal! We want
to offer visitors the freedom to find
what they're looking for, to discover
the latest developments or learn by
simply wandering through the exhibits.
Whether they are neophytes or experts,
children or adults, concerned or not
by the way they eat, they should come
away from their visit with answers and
ideas. Perhaps more young people will
take an interest in the profession and
others may decide to change the way
they eat.*

What will chefs find at the Cité that will make them want to participate in the life of this emblematic center of gastronomy?

•
*Beyond questions of cuisine and
teaching, chefs have something
essential to convey to the world. They
should see themselves as nurturers.
Because it's our responsibility to ask
ourselves questions, to be concerned
by healthy eating...and making it
enjoyable! The Cité will reflect the
fundamentals and the values of
the trade, such as understanding
agriculture and respecting nature. And
this goes well beyond the world of
gastronomy; it affects our entire planet.
Today, concern for the environment,
agriculture and food is no longer
merely trendy. It's a duty. The stakes
are high and urgent: what kind of world
will we pass on to current and future
generations?*

The Cité Internationale de la Gastronomie in figures

€5.3m

Estimated annual
sales

€10.4m

Sponsoring

2010

Listing of the gastronomic meal
of the French as a UNESCO
Intangible Cultural Heritage

2013

Lyon selected as one of the four
cities of gastronomy in France

2019

Opening of the Cité
in the Fall

32m

Height of the Dôme
des 4 Rangs at its apex

2

Temporary exhibitions
per year

4^{min}

By foot from Place
Bellecour and metro
lines A and D

4,000 sqm

Devoted to gastronomic
experiences

300,000

Visitors expected in the first year,
equivalent to Lyon's Museum of
Fine Arts in 2017

4 levels

To discover culinary
delights from around
the world

Private partners supporting the project alongside Lyon Métropole and the City of Lyon



A place open to everyone

362 days a year

to enable the greatest number of local residents and tourists from around the world to enjoy the Cité de la Gastronomie

Every day of the week

to offer regular and varied events, so that everyone can come and find something to enjoy

10-7 opening hours

of The Cité Internationale de la Gastronomie
Once a week, the Cité will remain open until 10 p.m.



Full rate for adults, with a range of passes for multiple visits.

Reduced rate for certain categories of visitors and children ages 5 to 18.

For job seekers.

For children under 5 and those accompanying a disabled person.

contacts

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**Cité
Internationale
de la Gastronomie
de Lyon**