



19 October 2019:
the Cité Internationale
de la Gastronomie of Lyon
will open its doors.



Cité Internationale de la Gastronomie de Lyon

oct. 2019

**Cité
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de la Gastronomie
de Lyon**

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de Lyon

The Cité Internationale de la Gastronomie of Lyon is the first cultural institution dedicated entirely to gastronomy.

The Cité Internationale de la Gastronomie is an ambitious project for France, but makes complete sense for Lyon

In 2010, UNESCO added the French gastronomic meal to its "Intangible Heritage" list. To honour this accolade, France has set up a network of four international cities of gastronomy: Lyon, Dijon, Tours, and Paris-Rungis. These four cities uphold the values of sharing, savouring and eating well, which are the watchwords of French gastronomy. Each city has its own specialities and will promote gastronomy in France and around the globe, ensuring the traditions are passed down to future generations. The Cité Internationale de la Gastronomie of Lyon is the first of its kind in France.

For centuries, the city of Lyon has been renowned for the quality of its cuisine and its warm and friendly restaurants. Famous culinary critic Curnonsky first bestowed the title of "World Capital of Gastronomy" upon Lyon. Indeed, the city is surrounded by numerous terroirs that produce diverse and high quality produce thanks to their geographical location, geological characteristics, and the local climate. The city is also well-placed in terms of access, located near many trade routes. Lyon's gastronomy is made up of a wide variety of local produce, as well as being influenced by gastronomic cultures from around the world. Renowned chefs such as Paul Bocuse, along with the "Mothers of Lyon" have contributed to its international renown.

It is therefore highly symbolic that the first Cité de la Gastronomie designed to promote French gastronomy on the international scene, should open its doors in Lyon in October 2019.

The Grand-Hôtel-Dieu, an exceptional site devoted to French gastronomy

From its opening in the twelfth century, the Grand Hotel-Dieu de Lyon took in the poor and travellers, offering an opportunity to rest and eat healthy food, and therefore to recover. For nine hundred years, this hospital has been a flagship of health in Lyon and in France. Its architectural structure is as innovative as the medical progress made there.

In addition to the gardens where medicinal plants were cultivated, the facility had four large rooms laid out in a cross shape around a central chapel with a dome. This innovation enabled staff to separate the wounded from contagious patients and to ventilate the rooms, which significantly improved the patients' survival rate.

The new Cité Internationale de la Gastronomie is located beneath the dome of those four wards in the oldest part of the Grand Hotel Dieu (17th century).

The former hospital has been completely renovated to house shops, restaurants, and a hotel, however, only by visiting the Cité Internationale de la Gastronomie can you admire the interior spaces and architectural details of this historic monument, a jewel of France's built heritage.

With its mission to address issues of healthy eating and good food, the International City of Gastronomy is both preserving and fulfilling the Grand Hôtel-Dieu's prime historical objective.



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A project born of a collective approach to appeal to the wider public

Lyon's International City of Gastronomy is the first cultural institution entirely devoted to gastronomy, and provides a brand new offer to a wide range of people: adults and children, professionals and amateurs, be they local residents or French or international tourists.

Totally new in its form and mode of operation, the Cité offers a variety of attractions: permanent features, educational spaces, event rooms and "multi-purpose spaces" for cooking, tasting, and co-working. The City is also bubbling over with events: conferences, debates, demonstrations, workshops, educational activities, music, theatre, and literature.

This innovative project is the result of a collective initiative led by Lyon Metropole in partnership with the City of Lyon and the State. The project is supported by eleven sponsors, all of whom contribute financially to the project while also bringing their expertise in the field of gastronomy, nutrition and health: The APICIL Group, Paul Bocuse Institute, Groupe SEB, Plastic Omnium, Valrhona, EliorGroup, Crédit Agricole, Eiffage, Mérieux Nutriciences, Dentressangle, Metro.

MagmaCultura, a group specialised in the management of cultural facilities, designed the concept in line with the site's historical values of education and mediation for the people. The group developed the content with the help of the Musée des Confluences and London agency



CassonMann, which designed the permanent features. MagmaCultura manages the venue and its events in the context of a public service delegation contract. With a naturopath, a sociologist, chefs, specialists from museums and the tourism industry, culture and health experts, communications and public relations professionals, as well as territorial development specialists, the team that manages the city's daily affairs reflects the site's philosophy by combining expertise to promote gastronomy and health as two sides of the same coin.

— The City is also bubbling over with events: conferences, debates, demonstrations, workshops, educational activities, music, theatre, and literature —

A unique calendar of events to promote gastronomy in all its forms 362 days per year.



Health at the heart of tomorrow's challenges

Lyon's Cité Internationale de la Gastronomie will approach gastronomy in the etymological sense of the term i.e. by showing a particular interest in the stomach. It will address Michelin starred cuisine as well as everyday food and will make the role food plays in wellness and health central to its mission.

It will be a place to learn about the pleasures of eating well, for young and old alike; a place of exchange and initiative in response to current economic, social and ecological issues.

At its inception, the Grand Hotel-Dieu's vocation was to nurse patients back to health, in part by providing healthy and restorative food. Throughout its history as a place of hospitality and care, it has made quality food the

first step towards recovery. Symbolically, the hospital sisters took care of cooking and preparing remedies. Continuing this tradition, the Cité Internationale de la Gastronomie will serve as a modern facility for wellness through culture and education. It carries the message that good food is synonymous with pleasure, valuing seasonal produce and quality. It supports the idea that good food and healthy eating should not be reserved for a small portion of the population.

There will be workshops on how to understand food labels and how to cook with seasonal produce to increase awareness of tomorrow's challenges in nutrition.



Each space has its own theme and structure.

Grand Hôtel-Dieu

This area tells the story of the building, making the link between gastronomy and health. In the 17th century apothecary, visitors can discover the secrets of medicinal plants and medical innovations for which the institution was so renowned.

Et demain?

(And tomorrow?)

This area invites the visitor to take a moment to think about the issues of nutrition and what we will eat in the future. The meeting room and the archive room will be places to reflect on the evolution of diet, production models and ecological transition at local and global levels.

Bon Appétit

This area enables you to discover the culture and history of Lyon's gastronomy through collector's items, such as Paul Bocuse's cooking range, on which the three-star chef created his culinary masterpieces for over twenty-five years at his Collonges-au-Mont d'Or restaurant.



À table!

This area is a sensory immersion in the heart of food halls and markets, terroirs and kitchens, with a special emphasis on the produce and the producers, as well as a focus on recipes and the convivial aspects of French dining.



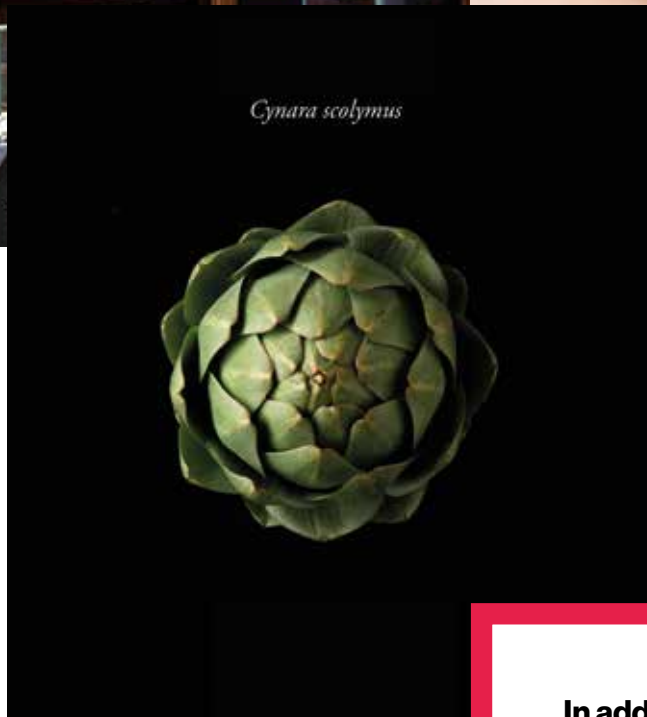
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L'Atlas mondial de la Gastronomie

(The Gastronomy Atlas)

This area is an invitation to explore culinary traditions from around the world. You will learn about produce from field to table, about the utensils used around the world, the many rituals related to meals, and recipes of typical dishes in different cultures.



In addition to the permanent exhibition, events will be held throughout the year, including workshops, conferences, readings, plays...



Miam Miam !

(Yum Yum)

For little ones, this is a fun and educational area to take children on a journey of exploration into the world of food. There is a game of hide-and-seek inside a grocery basket filled with fresh fruit and vegetables, they can experiment with recipes via an interactive tea-set, and fly on the back of a bumble bee via augmented reality to gain a better understanding of the earth and where the food we eat comes from. «Miam Miam!» provides the ultimate experience to enable children to learn the joys of eating well, right from the youngest age.





— Throughout the year, great French and international chefs will be true artists in residence at the Cité Internationale de la Gastronomie. Through their innovative culinary creations, they will inspire the City's calendar of events and the themes explored —

A cultural centre in which to savour works of art

The Cité Internationale de la Gastronomie is also unique in that it will serve as a cultural centre where visitors can view, touch, and listen to works of art in the exhibition area, as well as savouring them in the kitchen at the top of the Dôme des Quatre Rangs!

Throughout the year, great French and international chefs will be true artists in residence at the Cité Internationale de la Gastronomie. Through their innovative culinary creations, they will inspire the City's calendar of events and the themes explored, as well as which products will be in the spotlight at various times.

The City's kitchen staff will offer visitors a sensory immersion in gastronomy, with tastings inspired by both the chefs and the seasons. This will be accompanied by a glass of wine selected by the chefs to complement their culinary creations.

In direct contact with the public, the kitchen staff will also offer workshops and cooking demonstrations, and will be there to share the City's message through a direct exchange with the public, both in the kitchen and in the tasting areas.

The Cité Internationale de la Gastronomie, open to the world, welcoming visitors from across the globe

With its co-working space the «Gastro-Lab», its master classes for professionals, its conferences and debates, the City aims to become a totem site i.e. a key resource centre for professionals in the sector (local producers, store owners, chefs, and entrepreneurs).

The City's goal is also to welcome visitors from all over France and around the world, making French gastronomy accessible to as many people as possible. In one single venue, Lyon's tourists will be able to benefit from both a cultural experience and a discovery of France's prized heritage: its gastronomy.

Culinary cultures from around the globe will be represented at the City through the international chefs who will be invited, as well as through produce local to these international terroirs. For example, in 2020, Japanese cuisine will be honoured. But there will also be countless articles and anecdotes available in the World Atlas of Gastronomy area.





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Calendar 2019

Upcoming events

- **Spotlight on three products for the opening:**

Mushrooms in October, bread in November and chocolate in December.

- **A temporary exhibition**

“Revisiting Arcimboldo”
from December 2019
to May 2020

- **The first guest-of-honour**

country will be Japan
in autumn 2020.

Practical Information

Grand opening 19 October 2019.

The Cité Internationale de la Gastronomie de Lyon will be open to the public every day from 10am to 7pm.

Late-night opening on Saturdays until 10pm.

Le Cellier, the City's gift shop, grocery store and café is open to the public every day from 9am to 8pm.

Combined entry + tasting price: €24 // Single entry price: €12. Reduced price for -16 years: €8. Special rate for job seekers and welfare recipients: €3.

Free for children under the age of 5 and for people accompanying persons of reduced mobility.

Key figures

4000 sq. m
devoted
to gastronomy

1622:
Construction
of the main dome
began

300,000
visitors expected
each year at the International
City of Gastronomy

32 m
is the height
of the Dome
des quatre rangs

4-minute
walk from Place Bellecour

362 days
to visit each year

10 pm
is Saturday
closing time



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