

# ET SI ON ALLAIT AURESTO?

HOW ABOUT A MEAL OUT?

**EXHIBITION** 22/12/2023 TO 6/01/2025

Sponsored by  
Michel Escoffier, Honorary President  
of the Escoffier Foundation  
Thierry Marx, President of the French hotel  
and catering employers' trade union

It is hard to believe that these familiar places, which are so much a part of our daily lives, originated in the heart of Paris just before the French Revolution! Restaurants were an innovative concept, but immediately caught on with a middle-class clientele looking for quality establishments where they could enjoy their own individual choice of dishes.

Restaurants, while retaining their characteristic features, have multiplied, diversified and become increasingly popular. With bistros, brasseries, pizzerias, roadside cafés, inns, 'bouillons' (restaurants serving traditional French cuisine), crêperies and open-air cafés now available as well as Michelin-starred restaurants, there is not just one type of restaurant in existence today. Instead, there is a multitude of variations on the French model!

This exhibition showcases all the different aspects of the restaurant, including its history, its professions, its social role and its many transformations, etc. Enjoy a spectacular journey into this microcosm of gastronomy!

**SELF-GUIDED TOURS OR GUIDED TOURS WITH A MEDIATOR  
A TRAIL FOR YOUNGER VISITORS  
AND ENTERTAINMENT EVERY DAY IN THE EXHIBITION'S  
ATELIER-RESTAURANT!**

Also to discover  
at the Cité

## LE 1204 CENTRE D'INTERPRÉTATION DE L'ARCHITECTURE ET DU PATRIMOINE

Free entry

To see, hear and touch Dijon close up, visit Le 1204! Closely linked to the French « Ville d'art et d'histoire », certification label, Le 1204 invites you to take a fresh look at the diverse aspects of Dijon's heritage on a visit to its permanent and temporary exhibition spaces.

It is also the ideal starting point for discovering the history and riches of the former Dijon hospital, where the Cité internationale de la gastronomie et du vin is now located. Throughout the year, a rich and varied programme will assist you in your exploration of Dijon's heritage.

- 🌐 [patrimoine.dijon.fr](http://patrimoine.dijon.fr)
- 📍 Dijon, Ville d'art et d'histoire – Le 1204
- 📷 @dijonpatrimoine-le1204
- ☎ 03 80 23 88 76 - [patrimoine@ville-dijon.fr](mailto:patrimoine@ville-dijon.fr)

## OPENING HOURS

The 4 French Dining Exhibitions

→ From Tuesdays to Sundays, 10 a.m. to 6 p.m.  
(Monday reserved for schools)

The 1204

Dijon's Interpretation Centre for Architecture and Heritage

→ From Tuesdays to Sundays, 10 a.m. to 6 p.m.

LE  
1204  
CENTRE  
D'INTERPRÉTATION  
DE L'ARCHITECTURE  
ET DU PATRIMOINE  
DIJON

© crédits photos : Vincent Abbiel - Couverture : Denis Rouvre à retrouver dans l'exposition Autour du repas gastronomique des Français



CITÉ  
INTERNATIONALE DE LA  
GASTRONOMIE  
& DU VIN

DIJON



# At the French Table

4 exhibitions

to celebrate and tell the story  
of the French gastronomic meal



Learn all about  
the French  
gastronomic meal

PERMANENT EXHIBITION


## THE LITTLE THEATRE OF FINE FOOD AND DRINK

Follow the long 'cordon bleu' (blue cord) to discover different aspects of the French gastronomic meal, the social practice listed as an Intangible Cultural Heritage by UNESCO. What a symbol!

Admire scenes of meals that inspired painters and examine the evolution of table manners. Explore the art of table decoration and the way in which language has been shaped by the French passion for cuisine. Listen to expert accounts on the art of food and wine pairing, and browse through the menus of great presidential meals.

Then, travel through time: a little theatre combining automatons and projections allows you to experience, in 20 minutes and five acts, the origins of French gastronomy.

The exhibition is interspersed with a multimedia test that draws up your gastronomic profile and photographs by Denis Rouvre that boldly examine our festive meals: it is clear that the French gastronomic meal is neither obsolete nor frozen in time!



Team « Frigo fringuant »,  
on your marks, get set,  
cook!

PERMANENT EXHIBITION

## IN THE KITCHEN

This recreational and scientific exhibition invites you to explore sensations linked to cooking and eating.

First of all, take a trip around the market to follow produce from the field to the plate. Then, via a multitude of interactive features, experience the senses involved in cooking and eating. Put them to the test to: Replay a musical score composed of kitchen sounds Break down the aromas in Pinot Noir Find the right taste match between a dish and a choice of seasonings

A mosaic of animated portraits then gives the floor to chefs. What does French cuisine mean to them? How do they combine a sensory approach with gastronomy?

The highlight of the exhibition: Panic in the kitchen: a life-sized digital game in an interactive kitchen! As a family, with friends or on your own, can you create a beef bourguignon or a chocolate mousse at breakneck speed?



Exploring  
the Climats  
of Bourgogne

PERMANENT EXHIBITION

## LA CHAPELLE DES CLIMATS ET DES TERROIRS

The Grande Chapelle of the general hospital has begun a new life and invites you into an immersive world entirely devoted to the region's viticultural and gastronomic heritage.

Discover the Climats of Bourgogne, a landscape shaped by the hand of man and a model of terroir-based viticulture that has become famous throughout the world. Examine their geological and climatic features.

Admire the models of the « cabottes » (huts) and low walls that punctuate the mosaic of vineyard plots. Discover the etymology of the names of these plots and the wines that come from them. Share the enthusiasm of those involved in saving and promoting a savoir-faire that has been passed on from generation to generation.

Then, explore the fine produce, gastronomic celebrities and emblematic recipes that have made Bourgogne-Franche-Comté an exceptional place for all who love fine food and wine.

