



ALSACE

Barbaquology: Strasbourg

Christian, our Chef & Barbaquologue, has selected for you unique meats to discover alone or between friends, on the principle of a table of hosts. In this menu, you will discover the different breeds of beef, the selected pieces as well as the different cooking adapted to each piece.

Our Menu Barbaquologie (with 2 glasses of wine, mineral water and coffee, 49 € per person) offers :

- *Entrance - The other trade of the butcher: the sausage in planchette and to the good franquette ;*
- *Main course - 500gr. Of different pieces of beef: Charolais, Angus, Black Angus, Blonde of galicia, Simmental ... according to maturation and arrival accompanied by our pepper-green sauces, shallots, béarnaise House and garniture of the moment ;*
- *Dessert - The pastry chef's delicious dish.*

<http://www.bistrotmoderne.com/>

Tastings of Organic Local Solidarity: Strasbourg - Les Jardins de la Montagne Verte

Rendez-vous on September 23 from 1 pm at the Parc de la Citadelle (garden of the Cocagne network), in Strasbourg.

For the return of Associations, we are inviting you to come to discover our meals made on the spot by our employees as well as our volunteers (flamed pies (salted and sweet), pancakes ...). Tasting and meals sales.

Associative day with music. All-day atmosphere on the stands, in partnership with the Cocagne Network.

www.jardins-montagne-verte.com



BURGUNDY

L'Hostellerie de Levernois: Tomato in all its forms

The Hostellerie de Levernois invites you to meet Benjamin, their gardener, who will share his passion for growing old vegetables. 50 varieties of tomatoes in his garden! And then you will have the chance to immerse yourself behind the scenes of the starred restaurant in the company of the chef Philippe Augé who will deliver you some "tips and tricks" to cook the tomato!

www.levernois.com

Contest "C'est beau, c'est bon, c'est bourguignon"

For the third year, a competition will take place between 6 mini-brigades of apprentices of the CIFA of the Yonne and high school students of the hotel sections of Auxerre and Sens around the products of the network "Welcome to the Farm" of Yonne.

The jury will be chaired by Mr. Bernard Vaussion, former chef of the Palais de l'Elysée. It will be composed of professionals from the department and institutional institutions such as the Regional Council, the National Education or the Chamber of Agriculture that will provide the products.

This event will take place on Friday, September 22nd, 2017. The morning will take place in the CIFA kitchens and will be devoted to a 4h30 event (realization of dishes, food / wine pairing, service with presentation of dishes). The verdict of the jury will be returned at 4 pm in the salons of the prefecture.

At the key of this competition: training courses of observation with great professionals!

Event not open to the public but open to the press.

<http://www.yonne.gouv.fr/Politiques-publiques/Economie-et-emploi/Economie/Evenements/Fete-de-la-Gastronomie-2016>

Weekend Gourmand du Chat Perché: Dole

Since 2015, the Week-End Gourmand du Chat Perché in Dole, is a gastronomic and patrimonial event in the heart of Burgundy-Franche-Comté. It proposes the discovery of products, producers, know-how and their transmission.

The Tasting Pass will guide you on the Circuit du Chat Perché in the protected area of old Dole, following in the footsteps of Marcel Aymé. Through conferences, banquets, villages, visits to Dole, the Tasting Pass, entertainment and shows, travelers enjoy the products, meet producers, chefs, caterers and winegrowers.

September 22, 23 and 24, 2017 under the patronage of Dominique Loiseau.

www.weekend-gourmand-dole.fr



BRITTANY

Tastings in Brieuc shops!

The Biscuiterie Caramèlerie Confiturerie Brieuc will be pleased to welcome you in its two boutiques. Come to discover the workshop of manufacture in Yffiniac and the shop of the city center of Saint-Brieuc. You can taste all our delicacies!

www.brieuc.bzh

L'Atelier de L'Argoat opens its doors to you: Plélan-le-Grand

L'Atelier de l'Argoat opens its doors on Saturday, September 23 in Plélan le Grand from 9:30 am to 5:00 pm. Thanks to its corridor of visit, you will discover an ancestral know-how: the manufacture of the traditional "andouille" of Guémené "!" The visit will end with a tasting of the products.

With disabled access.

www.atelier-argoat.fr

Robièn Libré! : Saint-Brieuc– 3, boulevard Carnot (sud gare) ou rue Robien

A popular evening around Cuba with a four-hand meal, along with a photographic exhibition on the same theme ... but also poetry, music and dance!

"Robièn Libré", a nod to Cuba, a unifying word on the district scale, opening wide the door to free artistic expression. The Breton photographer Swan and his collective Flous Allies, the Animation Committee of Robien, the bistrot - pizzeria Caramel and Compagnie and the restaurant l'Anis Etoilé are proposing a nice evening of cultural re-entry.

Chez Caramel et Compagnie is offering you a convivial canteen with exotic and organic accents, in the open air with a four-handed meal. Rendez-vous at rue Robien from 5:30 pm to discover all the cultural activities on offer. In the program :

- *a photographic exhibition of photographer Swan from his trip to Cuba and a Diapro on photojournalism ;*
- *Music with groups of Latin jazz (B. Coum trio, Rennes, A. Chaillou, Paris) and DJ's (late Vendange, St-Brieuc, Freshhh, Barcelona) ;*
- *Afro - hip - hop dance performances (Engrenage [s], Rennes), and an introduction to salsa ;*
- *a poetic diaporama and the art of speech (Youn, Rennes, Tô, Paris ...).*

Free entry

Times: 5:30 pm to midnight

<https://www.economie.gouv.fr/fete-gastronomie/robienlibre>



CHAMPAGNE

Champagne Wine Tour Gourmand : Office de Tourisme du Grand Reims

Partez à la découverte des vignobles de Champagne!

Les samedi 23 et dimanche 24 de 14h15 à 17h45

Tarifs : Plein tarif 35€ – Tarif - de 18 ans 30€ – Tarif avec City Pass : 24,50 €

Rendez-vous 15 minutes avant l'heure de la visite à l'Office de Tourisme, 6 rue Rockefeller – Reims (51100)

www.reims-tourisme.com

Champagne Wine Tour Gourmand: Grand Reims Tourist Office

Discover the vineyards of Champagne!

Saturday 23rd and Sunday 24th from 2:15 pm to 5:45 pm

Rates: Full price 35 € - Tariff - 18 years 30 € - Tariff with City Pass: 24,50 €

Rendez-vous 15 minutes before the time of the visit at the Office of Tourism, 6 rue Rockefeller - Reims (51100)

www.reims-tourisme.com

Parcours Patrimoine Gourmand : Office de Tourisme du Grand Reims

Partez à la découverte du patrimoine gastronomique de la ville de Reims durant le week-end de la Fête de la Gastronomie!

Le samedi 23 de 15h00 à 17h00 – le dimanche 24 de 14h00 à 16h00

Tarifs : Plein tarif 15€ – Tarif réduit 6€ – Tarif avec City Pass : 10,50 €

Rendez-vous 15 minutes avant l'heure de la visite à l'Office de Tourisme, 6 rue Rockefeller – Reims (51100)

www.reims-tourisme.com

Parcours Patrimoine Gourmand : Grand Reims Tourist Office

Discover the gastronomic heritage of the city of Reims during the weekend of the Gastronomy Festival!

Saturday 23rd from 15h00 to 17h00 - Sunday 24th from 14h00 to 16h00

Rates: Full price 15 € - Reduced rate 6 € - Price with City Pass: 10,50 €

Rendez-vous 15 minutes before the time of the visit to the Tourist Office, 6 rue Rockefeller - Reims (51100)

www.reims-tourisme.com



Visit of the biscuit factory Fossier: Reims

Discover the backstage of the biscuit factory during a gourmet visit, followed by a tasting.

Friday September 22 afternoon, the Biscuiterie Fossier opens the doors of its workshops! You can continue the visit with a special tasting of biscuits.

The visit is free, upon reservation on 03 26 40 67 67 (appointment only in the morning) or by email: fossier@fossier.fr

The next day, Saturday, September 23, curious appetites can extend the experience by gourmet workshops, from 2 pm to 5 pm

www.fossier.fr

Office Aprons: Office de Tourisme Epernay "Pays de Champagne"

Every year from May to November, the Tourist Office Epernay Pays de Champagne proposes "Esprit de Champagne", a meeting between producers and consumers.

On the occasion of the Fête de la Gastronomie, the Tourist Office, six champagne partners and the Marne branch of the French National Cooking Academy team up to offer you food and wine pairings. Every day, come and discover, in a convivial atmosphere, two cuvées associated with a dish prepared and presented by a local chef.

Free and open to all

Friday 22 and Saturday 23 September from 10:30 to 12:00 and from 15:00 to 18:00

Sunday, September 24 from 10:45 to 12:00 and from 2:00 to 4:00 pm

www.ot-epernay.fr

Art of the pressurage champenois: Tourist Office of the Grand Reims

Champagne pressing workshop, which will present a popularization of this stage, which is particularly important for the production of Champagnes (traditional laboratory press with a 200 liter cage).

We invite you to discover the art of pressing champagne by crushing a grape by yourself. This ludic and unique moment will be the occasion to reveal the backstage of an exceptional wine production, heir to the terroir champenois.

Come and see a pressing in the morning at 10:00 and another at 14:00. After a cycle of about 3 hours, you are invited to taste and appreciate wines from the most qualitative juices, and juices of end of pressing. During the tasting, we will explain to you that the level of the wines varies according to the quality of the juices.

Finally, an on-screen presentation will illustrate with photos the production of Champagne, from grapes to pressing, going through the other steps leading to the finished product.

www.reims-tourisme.com



COTE D'AZUR

Cassis Star Grape Harvest

Discover culinary demonstrations with forty recognized and starred chefs, who will delight your eyes and taste buds in the most beautiful sites of the village.

Meet some thirty producers and artisans selected for their specialties. Share an exceptional gourmet evening with chefs who have only one goal: to treat yourself.

Not to forget: Cooking lessons for adults and children, Special menus in restaurants ...

The grape harvest, the HAPPINESS to share in Cassis.

www.les-vendanges-etoilees.com

Federation of Producers of Châteauneuf-du-Pape

Discover the vineyard of Châteauneuf-du-Pape estate through a gourmet visit!

Initiation to grape harvest in the vineyard, visit of the cellars, aperitif and picnic offered in open air and beautiful Provence landscape.

www.chateauneuf.com

The Food Bank of the Bouches du Rhône ... at the heart of the product!

For the Fête de la Gastronomie and within the Marseille International Fair, the Food Bank of the Bouches du Rhône will hold a stand where it will produce a six-course dish from a typical product of the region and propose them for tasting, accompanied by receipts.

The products highlighted over the three days: The Melon (Friday 22), Lentils (Saturday 23) and Rice (Sunday 24).

Opening hours: 08h-18h

<http://www.ba13.banquealimentaire.org/>



LANGUEDOC-ROUSSILLON

Toqués d'Oc Montpellier

The association of chefs Toqués d'Oc offers a large banquet on the promenade of Peyrou in Montpellier: 14 chefs with their brigade of cooks will prepare a meal with Mediterranean tastes and scents with products of the region. Chef Cyril Attrazic will be the head of honor for this 2017 edition and will be accompanied, among others, by Jacques and Laurent Pourcel, Eric Cellier, Charles Fontès and Jacques Mazerand!

In addition to this great banquet, Toqués d'Oc offers cooking demonstrations in the morning with the students of the hotel's high schools in the region!

<http://www.toquesdoc.fr/>

Fête de la Tielle: Association for the Promotion of Gastronomy in Sète

As part of the Fête de la Gastronomie, members of the Association for the Promotion of Gastronomy Sétoise will organize the Fête de la Tielle on Saturday 23 September 2017 from 11 am to 10 pm on the Place Aristide Briand in Sète.

This festival is the occasion to promote a flagship product of the city: la Tielle! The members of the association will propose for sale their Tielles, their seafood products, their brasoucade and macaronade.

There will also be entertainment ... including a Tielles workshop for children and musical entertainment.

The association acts and works to obtain the IGP label "Tielle de Sète" which values local specialties and quality.

www.tiellesdesete.fr

Les Toques blanches and Confrérie du Roussillon celebrate gastronomy: Perpignan

Each chef of the association makes a menu in his establishment highlighting his terroir and proposes a food and wine agreement in collaboration with the regional brotherhoods.

On September 22, 23 and 24, the Chefs will explain their menu and will give you their recipes while making you visit the kitchens. The Brotherhoods of Roussillon associate with them to enhance the products of our regional terroirs.

Check our website to discover the menus in the 40 participating restaurants. Open to the public.

www.toques-blanches-du-roussillon.com



LYON

Africa50 : African flavors and delicacies in Lyon

Each year, the event "Saveurs et gourmandises africaines à Lyon" aims to promote and value the richness and culinary diversity of Africa and the Caribbean in all their dimensions. The Fête de la Gastronomie will be the opportunity to test and taste ...! For 2017, the Africa50 collective presents a free tasting stand with exotic food and drinks!

<https://afro-saveurs.com>

Harvest Festival: Le Bol, food cooperation center - Berges du Rhône between the Wilson bridge and the Guillotière bridge

Every year for 4 years, the association Le Bol invites the inhabitants of the Lyon region to its harvest festival. The opportunity to (re) discover the local initiatives for a local, healthy, seasonal food, resulting from peasant and / or biological agriculture. Rendez-vous on Saturday September 23, between 12am and 9pm on the banks of the Rhone in Lyon!

Why the "Harvest Festival"? It is a very ancient feast that survives all over the world but has been lost in our countries. It is about celebrating the generosity of nature and the end of the enormous agricultural work achieved during the summer. We thought it important to bring it up to date and to invite the citizens!

What is the program ? Numerous stands will allow you to discover the diversity of short circuit initiatives throughout the territory and to take part in many animations around gardening, kitchen, do-it-yourself and recycling. A space will be dedicated to children with many games to discover the seasons, create puppets, mobiles, etc. The exhibition "Carrot city" will be dedicated to vegetable gardens on the roofs and local producers will come to tell the stories behind their installations. Concerts and shows will also be at the rendezvous.

On the menu ? Throughout the day, you can eat local products cooked by the volunteers of the Bol and the underground crêperie. Choice of: pancakes, vegetarian dishes, burger ... All these products will marry perfectly with the varied fruit juices, beers and local wines offered at the bar.

Practical information: we are waiting for many of you on Saturday, September 23, from 12h to 21h, on the banks of the Rhone between the bridge of the Guillotière and the bridge Wilson.

Follow us on the Facebook page: <https://www.facebook.com/LeBolPTCE>

<http://www.lebol.org/fete-des-recoltes/>



NORMANDY

Unique visit in the heart of the workshops of the cheese dairy E. Graindorge - Livarot

Established in 1910 by Eugène Graindorge, manufacturer and refiner of Livarot, Fromagerie E. Graindorge is a company located in the heart of the Pays d'Auge. The Cheese Village offers a unique visit to the cheese dairy! Through a corridor of glazed galleries, the visitor discovers the stages of the manufacture of the Livarot and the Bridge Bishop of Protected Designation of Origin of Normandy. A playful and interactive visit punctuated by films, panels and games!

Free visit, audio-guided and free followed by a free tasting of the 4 PDO cheeses of Normandy.

Opened September 22nd and 23rd from 9.30am to 12.30pm and from 2pm to 5pm.

www.graindorge.fr

7th Salon "A TABLE!": City of Caudebec-les-Elbeuf

The return to family, friendly, convivial meals demonstrates the necessity of sharing but also the importance of the pleasure of savoring and discovering forgotten or new flavors.

Our guest of honor will be the youngest Michelin-starred chef in Rouen: Rodolphe POTTIER.

Who will cook according to his findings on the morning market. Jérémy MOSCOVICI will produce a dozen animations in duo with a nutritionist, turned on the balance of food, tips cheaper for good recipes (Encounters Kitchen & Health). The trainers of the CFA of Rouen in delicatessen-caterer and pastry will come to explain, dissect, recipes before the public who will be able to taste the achievements at the end of the demonstrations.

Jean-Marc LECHIEN will prepare between 10 am and 6 pm: a rilette of mackerel, a leaf of cod brandade, a poached egg decorated with mushrooms, a roasted camembert, a peasant pie with apples. Luc PETIT will concoct us :

- Marshmallow and caramel (10h / 11h) ;*
- Entremet chocolate (11:30 am / 12:30 pm) ;*
- Fruit dough (2 pm / 3 pm) ;*
- Paris-Brest (15.30 / 16.30) ;*
- Meringue lemon tart (5 pm / 6 pm).*

A workshop MACARONS orchestrated by Sophie EYRAUD (the macaroon forest) will allow children and adults to know the secrets of these delicious pleasures.

A few animals from the FARM OF MATHOU will promote the recognition of different EGGS and an apprenticeship in the manufacture of butter.

The youngest children of the public will discover flavors with the YOUTH service.

Games with a KIM AU GOUT will be orchestrated by our animator Marc TELLIER former starred chef.

Finally, producers of the Norman terroir will offer their products for sale.

We hope lots of you come !

www.caudebecleselbeuf.fr

IRQUA – Beaux-Arts (Bernay, Condé-sur-Noireau, Caen, Cherbourg, Giverny, Rouen et Saint-Lô)



Normandy chose to celebrate Festival of Gastronomy by highlighting the magic links between products, art, Norman gastronomy and its actors : "Les Beaux-Arts Culinaires". Famous Norman chefs are invited to visit a museum, create recipes inspired by the paintings exhibited at the museum, and then come to ensure the resulting culinary animation within the museum. They will create mouth-watering dishes and offer tastings on site, for the delight of visitors, enhancing both paintings and Norman products. For this 3rd edition, 7 Norman museums and more than 70 chefs participate in the operation!

Amateurs of arts, families, curious, tourists, gourmets and gourmands ... come to taste Normandy through the Museums!

www.lesbeauxartsculinaires.com

Toques et pommes in Normandy: restaurant A la dînette gourmande - Bellême

The "A la dînette gourmande" restaurant offers a gastronomy festival menu in accordance with the theme "Au coeur du produit".

We will decline a set of dishes with the apple as a flagship food. The whole will be served with a glass of cider.

*Rendez-vous at the General Leclerc's place in Bellême on September 22, 23 and 24! Opening hours:
Lunch and dinner*

Price: 25 euros

www.aladinettegourmande.fr

The festival of the madeleine: Dupont with a tea - Cabourg

The Madeleine Festival will be held on September 23, 2017 at the Dupont boutique with a Cabourg tea. On the program you will discover demonstrations, tastings and pastry workshops.

You can also participate in a contest of the best madeleine amateur.

*For all information, registration and booking: www.dupontavecunthe.fr or francoisebonnet@patisseriedupont.fr
www.dupontavecunthe.fr*



PARIS

L'Atelier Duphot : Tous autour du poisson (1 ARR.)

On Friday, September 22nd, the Atelier Duphot welcomes you from 7pm for a visit of the professional kitchen with a course of cutting of cod by the chef Moustapha Doucoure.

Warning ! Number of seats, reservation on 01 40 15 06 69.

On Saturday 23rd September from 19h, the restaurant awaits you for an aperitif and a tasting of fish in all its states!

Free event (except drink for aperitif) and accessible to children.

https://fr-fr.facebook.com/pg/AtelierDuphot/about/?ref=page_internal

International Gastronomy Village (7 ARR.)

The International Village of Gastronomy, which received more than 25,000 visitors in 2016, sets the stage for the success of its first edition!

Since last year Paris has its first village giving a link to all our cultures and popular kitchens thus offering visitors to discover the flavors of our kitchens, our ancestral and culinary riches.

We invite you to a 3 days World Tour in the center of Paris, a fantastic journey through the culinary and cultural heritage of more than 50 countries. Tastings, cooking demonstrations, concerts, dance shows, costumes and decorations from all over the world.

www.aldcometcultures.com

<https://www.facebook.com/VIGPARIS2016/?fref=ts>

Street Food Temple (3 ARR.)

Sharing of experiences, flavors and tastes is a value at the heart of Food Temple through large banquets orchestrated and mastered by Relais & Châteaux famous Chefs. This year, within the France/Columbia Year celebrations, Columbia will be honored at the «Carreau du Temple», in the historic neighborhood of «Marais» : supermercado, bal cumbia and salsa, banquets thanks to renowned Colombian Chefs invited for the opening of this new culinary highlight! A great opportunity for everyone to discover, learn, share, savor, taste, shop around tasty food.

A merely delicious event !

Friday 22nd September: in the evening 20h-23h

Saturday 23 and Sunday 24 September: during the day 10 am to 6 pm and in the evening 8 pm to 11 pm

<http://www.carreaudutemple.eu/food-temple>

Fun in the heart of the markets: Dadoun Père et Fils (in Paris)

At the heart of the Parisian markets, a gourmet gift in conjunction with the Fête des Jardins de Paris, culinary and fun workshops, cooking classes, demonstrations and tastings, olfactory and musical surprises, let's live the Gastronomy Festival in conviviality!

Friday, September 22:



- *Marché Gros la Fontaine, 24 rue Jean de la Fontaine (16 ARR.) – 9am to 1:30pm : Culinary stand, animator, quiz games and prizes to win and 3 participative cooking workshops animated by the Encounters Cuisine & Santé ;*
- *Marché Aguesseau, Place de la Madeleine (8 ARR.) - 9 am to 1:30 pm : culinary workshop (demonstration and tasting), animator, quiz games and prizes to win ;*
- *Market Antwerp, Place d'Anvers (9 ARR.) - 15h to 19h30 : smoothie bikes, animator, quiz games and lots to win, musical surprise.*

Saturday, September 23:

- *Ordener Market, 170 Ordener Street (18 ARR.) - 9:00 am to 1:30 pm : Culinary stand, animator, quiz games, prizes to win and 3 participative cooking workshops animated by the Rencontres Cuisine & Santé ;*
- *Berthier Market, Boulevard de Reims (17 ARR.) - 9:00 am to 1:30 pm : Bikes smoothie, animator, quiz games, lots to win ;*
- *Market Batignolles Bio, 34 boulevard des Batignolles (17 ARR.) - 9:00 am to 1:30 pm : Culinary workshops, animator, quiz games, lots to win, musical surprise.*

Sunday September 24th:

- *Market Convention, rue de la Convention 75015 Paris from 9 am to 2 pm : culinary stalls, animator, quiz games, lots to win, musical surprise.*

All the services offered (culinary workshops, games to win children, musical performances and lots)- are entirely free.

<https://www.economie.gouv.fr/fete-gastronomie/plaisir-au-coeur-des-marches>

Rallye gourmand "Elle à Table": House of the Companions of the Tour de France and the Devoir (4 ARR.)

Rallye Gourmand and Elle à Table team up for a unique event in France: come meet our 50 gourmet challenges, in team, in the center of Paris!

For the biggest pleasure of children and grown-ups, friends and families, for its 4th edition the Rallye Gourmand has imagined 50 events to crunch in the center of Paris! A fun and outstanding afternoon to meet the culinary challenges and the most delicious challenges of our craftsmen of taste!

For this exceptional event, Deborah Rudetzki, the creator of the event, takes you, in association with Elle à Table, to an atypical journey to meet chefs, wine merchants, bakers, grocers, cheese makers, pastry chefs , all fantastic, for even more gastronomic madness !!

Rendez-vous on Saturday, September 23rd at 1, 2, 3 or 4 to pick up our team events and win great gifts! More information on www.rallyegourmand.com

<http://www.elle.fr/Elle-a-Table/pages/Rallye-Gourmand-ELLE-a-table>

International Gourmet Meetings at the Guillaume Tirel High School in Paris! (14 ARR.)

In our application restaurant, we will offer demonstrations and tastings in the form of workshops with our foreign partners (Cuba, Mexico, China, Spain, Slovenia, Serbia ...). Students will take part in these culinary preparations that will introduce the different cuisines from around the world.

Come and see! See you at 237, Bd Raspail 75014 Paris from 11:30am to 14:30pm.



www.lyceequillaumetirel.fr

Barbecue workshops at lava stone: New Chalet du Lac (12 ARR.)

Participate in the "Barbecue Party" and the meat and fish workshops at the New Chalet du Lac Weekend Barbecues Party at the Chalet du Lac.

In our terraced gardens, we take out our barbecues, the rotisserie ... and let's get started for a farandole of grilled pleasures: Workshops of meat and fish at will, buffet of fresh salads and seasonal desserts to enhance your dinner.

September 22 and 23 - 35 € per person, including admission to the club from 10pm until 5am -

On Sunday 24, come and discover our brunch from 11:30 to 15:00 (35 € per person).

Book a table on the sumptuous terrace Chalet du Lac Orée du Bois de Vincennes - 75012 Paris

Tel: 01 43 28 09 89 - contact@chaletdulac.fr

www.chaletdulac.fr

Wine and cheese evening at the Musée de Vin de Paris! : Museum of the Wine of Paris (16 ARR.)

The Wine Museum of Paris offers you a wine and cheese tasting evening with the sommeliers of the museum.

Located near the Eiffel Tower, the Musée du Vin de Paris welcomes you in its vaulted cellars of the 15th century for timeless moments. With a permanent collection of more than 2000 objects, property of the Council of French Saddles since 1984, it pays tribute to all those who have worked to produce world famous wines. Trades and traditions are evoked, illustrating several thousand years of know-how and the richness of our heritage.

On the occasion of the Fête de la Gastronomie, the Musée du Vin offers you to welcome you on Saturday 23 September for a wine and cheese tasting evening :

- 7.30 pm: Reception of participants with an aperitive and free visit of the exhibition ;
- 8:15 pm: Dinner of 15 cheeses & 6 wines commented by a sommelier

Rate: 63 € TTC / person. Also, the museum restaurant will be exceptionally open on Saturday evening.

www.museedevinparis.com



AROUND PARIS

Brunoy: Foodmarket by Brunoy

To the delight of the gourmets, discover this new edition of the Foodmarket of Brunoy! Our chefs on their stand or in their truck offer you fresh and quality cuisines at low prices.

Buvette and concerts will be the Festival for a moment of pleasure and relaxation.

www.brunoy-vintage.com

Saint-Maur Food trucks Festival

A set of events around Food Trucks for a weekend!

Food Trucks and Comptoirs will gather on the Place des Chantiriers in Saint-Maur-des-Fossés, one of the biggest places in Ile-de-France! Local producers, a DJ and Pop-Rock tray as well as bars with artisan brewers will be present. On Saturday, September 23rd a contest of the best Food Truck with public price based on the notes given by the consumers via a mobile application and a special prize of the jury with a prize giving around 17h by Michel Roth, MOF and doubly starred chef!

<https://www.facebook.com/StreetFoodEnMouvement/>

Visit of the exhibition "Apples or tamed nature" at the Seine-et-Marne Departmental Museum

The Seine-et-Marne Departmental Museum is organizing the exhibition "Apples or Tame Nature" from 16 September to 24 December 2017. The exhibition will be open to the public on Friday 22 September and Sunday 24 September. As part of its cultural programming, a great afternoon tea will be held on Sunday, September 24th. Families are invited to share their best recipe based on this iconic Seine-et-Marne fruit.

<http://www.musee-seine-et-marne.fr>

Lunch at the Pré: Regional Natural Park of the French Vexin

Choose between several morning walks that will take you from the Maison du Parc to the lunchtime country setting:

- Gourmet stroll through fields with visit of the Avernoise Huilerie. Price: 5 €. Booking: Sandrine Lemaire - 06 86 86 01 86 ;
- A walk on the recognition of wild plants and their virtues. Price: 5 €. Booking: Luce Causse - 01 34 66 13 55/06 74 79 61 76 ;
- A walk through fields and forest, from Avernois to Frémenville Welcome at 8:45 am - 10 km trail - Approximately 3 hours Price: 5 €. Booking: Fabien Moreau - 06 81 51 77 66 or moreaufabien@free.fr

This year, a rural barbecue awaits you. Prepared with local products, it will be served in a bucolic setting by the restaurant Le Clos du Pétillon. On the program during lunch: musical animations and sale of local products.

Reservations required for lunch on 01 30 39 76 38. Prices: menu at 25 € and 12 € for children

<http://www.pnr-vexin-francais.fr/>



Eco-festival "Césarts celebrates the planet": Nucourt

A 7th edition that will put gastronomy and food on stage! The festival organized by Pile Poil et cie with the support of the Community of Communes Vexin center and the regional council IDF, marries with happiness constructive ecology, culture, education and solidarity. This beautiful citizen initiative is a humorous showcase of "eating and cooking local", "food and climate" and bringing together leading partners.

The festival "Césarts celebrates the planet" gives an appointment to the general public on September 24th from 10:30 am to 6:30 pm in the Camp de César in Nucourt (95) for a great gourmet, festive and popular day! A whole territory, its elected representatives, artists, associations, local producers and inhabitants are passionately mobilized to propose an enticing program in a magnificent rural setting of 7 hectares in the heart of the Impressionist country! 40 activities around food, a renowned sponsor: chef François Pasteau, shows on the kitchen, a large circus tent, street arts, organic bread workshops, culinary creative workshops, permaculture, beekeepers, participatory demonstrations, A large market of local producers, food'art workshops, a mega disco compote solidaire, a village "plate and climate", meetings with culinary authors, tales to devour, flowers cooking workshops, not forgetting tastings and 5 food trucks among the best in the Ile-de-France region to discover regional products and the Ile-de-France culinary heritage. Here, the quality products and their producers are honored!

Gourmets, young and old, will meet for a great moment of encounters, discovery and conviviality around the actors of local eating and organic. A great celebration to discover the culinary art in a new light and leave with desires to cook full head ... here the ideas and the entrance are free access, enjoy!

www.festivalcesarts.fr

Culinary demonstrations: Château de Saint-Jean de Beauregard

A gourmet cuisine with strong values, our increasingly sedentary lifestyles, the ecological impact of livestock raising and, more generally, the respect of the living, make us wonder about our diet. The vegetable cooking offers a gourmet alternative answering those concerns.

Indeed, plants offer many creative possibilities. While meat or fish tend to dominate the dish, all the foods of a vegetable dish are on equal footing and can combine and match each other infinitely! It is essential to reappropriate the incredible products of our vegetable soil, whether cultivated or wild.

Wild plants, seaweed, vegetables, cereals, legumes ... we are lucky to have a whole range of high quality food ready to be cooked.

Terra Culinaria is there to show you all the tasty possibilities of healthy, ecological and ethical food.

<http://www.domsaintjeanbeauregard.com/les-rendez-vous/fete-des-plantes-dautomne/gastronomie/>



TOULOUSE-PYRENEES

Toulouse à Table

Toulouse celebrates its gastronomy around varied events throughout the city. A dozen Food Trucks meet to discover local and gastronomic products, through a new mode of sale, namely the "Food Truck" ... And a great citizen banquet, highlight of this beautiful Event!

The Association Toulouse à Table proposes a gourmet track game in the city for the Festival of Gastronomy. Indeed the gourmets travel the streets of Toulouse and discover the shops while playing. The aim is to energize the downtown area and its players, in an activity that allows the participants to discover meeting and exchange, while working their reflection.

Rendez-vous in Toulouse in the hyper center for our game of gourmet track in team around several great place of interest of Toulouse and various trade. Meetings, exchanges and tastings guaranteed!

www.toulouseatable.com

Méchoui place Belfort in Toulouse! : Etoile de Belfort / Toulouse to Table

Le Méchoui returns: 3 sheep to enjoy for the pleasure of all on the Place Belfort in Toulouse!

The Etoile de Belfort invites you to a mechoui on the place Belfort of Toulouse. The meal will be accompanied by a guinguette with Berber music & rock'n roll!

Dish + One drink = 10 € (Subject to availability)

Address of the association: 2 rue Bertrand de Born, 31000 Toulouse

<http://www.letoi debelfort.com/accueil/>



VAL DE LOIRE

Walk between gourmandise and heritage: Amboise

Starting from 12:30 pm, we invite you to share a friendly moment for a gourmet walk to discover the historic sites of Amboise and the specialties of the region.

Before this walk, at 10 am, come and taste specialties from our shops in the streets of Amboise and see the wandering of a dozen brotherhoods of the region. This moment will be rhythmmed thanks to the sound of the BANDA Jean.

From 18:30, participation in a picnic dancing at the Pagoda de Chanteloup.

<https://www.economie.gouv.fr/fete-gastronomie/marche-entre-gourmandise-et-patrimoine>

A kitchen workshop with a great chef tourangeau: Saint-Pierre-des-Corps

Cooking workshops and buffet solidaire prepared by a great chef Tourangeau: Gaetan Evrard, with local products.

On Saturday morning, the Food Bank of Touraine offers you to participate in cooking workshops to enhance the products of the soil with the great chef touraine Gaëtan Evrard.

These workshops will be followed by a solidarity banquet prepared by the chef for lunch.

<https://www.economie.gouv.fr/fete-gastronomie/animation-fete-gastronomie>

Sauvignon, the lord of the hills - Confrérie des Tire Douzils of the Grande BrosseChémery

The brotherhood of the Tire Douzils of the Grande Brosse dedicates you a day, on Saturday September 24, to make you discover a treasure of our village, Sauvignon, this excellent wine that makes the pride of our land.

We present to the visitors of the underground cellar of the Grande Brosse as well as the wines of the hillsides that some winegrowers still cultivate. This visit will of course be accompanied by tastings.

www.tire-douzils.confreries.org/