

How to discover Lyon without appreciating its gastronomy?

From the historic center, classified as a World Heritage Site by UNESCO, to the heart of the Halles de Lyon, a temple of gastronomic excellence, you will discover the origin of the international reputation of Lyon's local gastronomy.

We will visit the City of Lights through all its flavors!

SELyon, a Unesco World Heritage Site

From Old Lyon with its traboules (secret covered passageways) and hidden courtyards; from Fourvière, the hill that prays, to Croix-Rousse, the hill that works; from the Presqu'île, the heart of the city that beats between the Rhône and the Saône Rivers... discover the great history of Lyon.

Gourmet walk trough the Halles Paul Bocuse

Enter the "Ventre de Lyon" (stomach of Lyon), the high place of Lyon gastronomy. You will taste many local specialties: rosette, jesu and gratons for delicatessen, Saint-Félicien and Saint-Marcellin for cheeses, quenelles, chocolates, wines... each visit offers guaranteed gourmet pleasure!

SEBouchons Iyonnais

Visiting Lyon without stopping in a bouchon lyonnais: a blasphemy!

Come and enjoy a lunch in one of these typical restaurants of the city and discover their history and secrets. These famous "Mères Lyonnaises" (Lyon mothers) who have shaped the gastronomic reputation of the city since the 19th century.

Example 2 Lyon sweets

Colorful, tangy, crunchy or tender, artisanal sweets are among the delicious nuggets abounding in the capital of Gaul. Many establishments continue the tradition by making them according to the rules of the art.

From the chocolatier Voisin and its famous cushions, emblematic candy of the city since the 1960s listed in the inventory of the National Heritage of Specialties of France, to bugnes, small golden donuts sprinkled with icing sugar, without forgetting the unmissable pink pralines, pink candy made from an almond coated in sugar, your taste buds will feast!

Significant Paul Bocuse

Decorated with paintings and sculptures by starred chef Paul Bocuse, this legendary inn is considered "one of the temples of French cuisine", transcending borders and symbolizing French culinary prestige.

Local products and simplicity are the key words: crayfish tail gratin; VGE chicken, beef and truffle soup; Bresse chicken fricassee... and its magnificent dessert trolley.























