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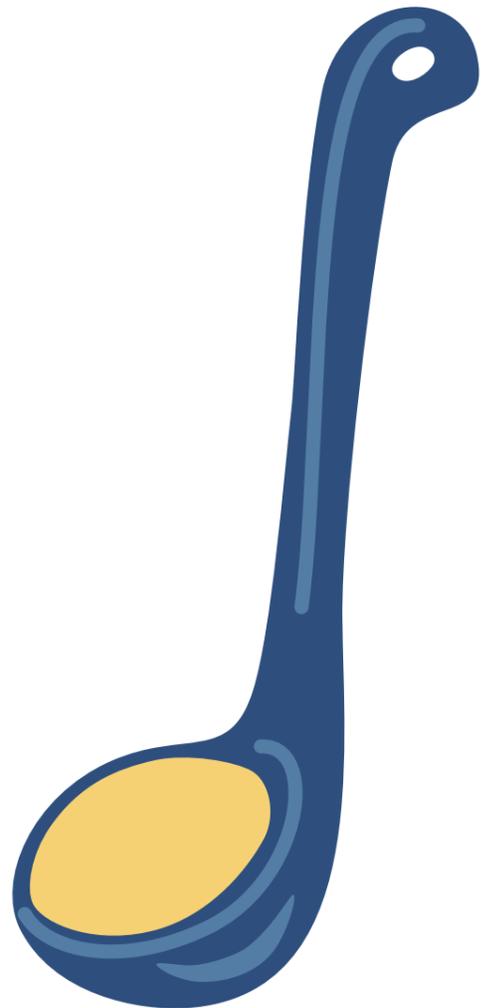
PRESS KIT

banquet

**exposition
16 novembre 2021
— 7 ao t 2022**

"For its first temporary exhibition of the 2021-2022 season, Universcience invites the public to a grand banquet, starting with a journey from the kitchen to the table, where science and gastronomy blend together as one. In order to delight your taste buds as well as your neurons, the Cité des sciences et de l'industrie has designed a unique immersive journey with the involvement of chef Thierry Marx and assistance of renowned scientists. A universal moment of celebration and sharing, the banquet is also an intimate sensory experience that mobilises taste as much as sight, smell, hearing and touch. *Banquet*, which celebrates the eleventh anniversary of the inclusion of the French gastronomic meal in the Intangible Cultural Heritage of Humanity, offers the opportunity to savour an unforgettable moment, with its multiple sociological and anthropological, but also chemical and physical aspects: an appetising opportunity to recall the joy of gathering and eating well together."

Bruno Maquart,
President of Universcience



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INTRO- DUCTION

From 9 November 2021, the Cité will present *Banquet*, its new temporary exhibition that can be savoured by people of all ages and which pays tribute to all the many pleasures of gastronomy. A real feast for all the senses!

The profusion and current success of cooking shows on television and social networks, as well as the interest and enthusiasm of the French for their gastronomic heritage, show how popular, unifying and intergenerational cooking is. Inventing, tasting, sharing... this activity is nourished by a wide range of cultural influences and is constantly renewed by its products, recipes and techniques. Classified as an intangible cultural heritage of humanity by UNESCO, the "gastronomic meal of the French" is a living heritage, accessible to all and which everyone can in turn enrich. The *Banquet* exhibition is fun and playful, with a design by Frédérique Paoletti and Catherine Rouland, and offers visitors a multi-sensory and immersive experience that is both gourmet and festive. All of the public's senses are stimulated because they participate in the perception of taste: eating means seeing, but also smelling, tasting, touching and hearing.

From 9 years of age

Trilingual
(French, English, Spanish)

This exhibition is part of the editorial series entitled "Shortcuts / Science where one least expects it". This editorial collection groups together exhibitions whose subject is not at first sight scientific or technical, but which lead to this area in one way or another, be it in a straight line or, more often, by circuitous routes. The idea is to shine a light on science where we least expect it by inviting members of the huge creative family to the table.

In partnership with the INRAE (National Research Institute for Agriculture, Food and the Environment).

With the support of V. Mane Fils, Valrhona, Mademoiselle Desserts and Obvious.



An exhibition that celebrates an anniversary

The opening of *Banquet* coincides with the classification, exactly eleven years ago, on 16 November 2010, of the "gastronomic meal of the French" as an intangible cultural heritage of humanity by UNESCO (United Nations Educational, Scientific and Cultural Organization).

DISCOVER THE EXHIBITION



In this sensory space, which is part kitchen and part laboratory, the visitor will become an apprentice cook as they go back to basics: techniques, utensils, cooking, presentation, passing on recipes... Alongside Raphaël Haumont and Thierry Marx (who visitors will meet on screen), the visitor will learn food preparation techniques and recipe ideas that are as inspiring as they are original, which will make them keen to get cooking as soon as they get home.



THIS KITCHEN-LABORATORY, WHICH IS MADE UP OF TWELVE STATIONS AND INCLUDES A SHOW, IS LAID OUT ACROSS FOUR AREAS

The pantry

Cooking ingredients are our precious raw materials, and this is where they are enhanced and transformed. Visitors are set up at different work stations, where they will learn the importance of following set preparation, chopping and mixing techniques... with experts from the Ferrandi School, a professional training school of culinary arts. They will be coached by our cooking professionals, who will show them a range of techniques, and they will participate in the "Top Gestures" workshop, during which they will learn how to handle a whisk, a rolling pin and even a mandolin. They will also learn the artistic side of cooking, and *voilà*, they are ready to create a tiered cake.

The dance of the cooking utensils

This piece of animated theatre, which incorporates around sixty cooking utensils, tells the story of a day in the life of a kitchen, from morning prep to final presentation, with a lunchtime rush along the way...

Cooking

To your cooking stations! Cooking something just right is a case of mastering your oven, your time and the finished dish. What physical and chemical transformations are at work during cooking? How do you preserve flavours in a stock, add flavour in the oven or release flavour in fat? How do you boil the perfect egg? We also challenge conventional wisdom: do our grandmother's time-honoured tips really work? What can scientists tell us? Short films, a game and a quiz will answer all these questions.

The workshop

It's time to experiment and let go! In this space, visitors will discover freestyle cooking, as they set off in search of new taste sensations. They will experiment with flavours, and try new textures and original laboratory techniques, alongside Thierry Marx and Raphaël Haumont. Our experts will reveal their own methods and inventions on screen. Physicist and chemist Raphaël Haumont invites you to rethink traditional recipes with his chocolate ultramousse. Over the course of their visit, the visitor can play a game through which they will discover unexpected combinations of ingredients they can try out at home. Later on, chefs Anne-Sophie Pic, Sébastien Bras and Mory Sacko will reveal the secrets of how their very first signature dishes were created, before our visitors' mouths start watering at the exquisite presentation of our expert chefs' dishes.

L'AMUSE-

BOUCHE

PART
2

The visit continues in "Amuse-bouche". In this ultra-sensory, intimate space, the visitor, who is both a gourmet chef and a guest anticipating the culinary delights in store, can enjoy tastings and other disconcerting taste experiments. Now it's science's turn to explore the different elements of taste and to examine the cognitive processes behind a "yum" and a "yuck".

THE SENSORY TRAIL

Tasting colour

At the entrance, you can enjoy a tasting of a coloured madeleine, "The taste of pink", but a sensory surprise awaits the visitors, because the flavour does not correspond to the colour. How does sight influence our perception of taste? The whole trail is about playing and exploring the senses in a spontaneous way: "By tasting, smelling and touching... you are reconnecting with your senses".

Smelling taste

By tasting a coriander seed, the visitor experiences retro-olfaction and becomes aware of the fact that taste accounts for 80% of our sense of smell.

Scents

Do we all smell the same scents? Our nose is put to the challenge by smelling beta-ionone (the scent of violet, which is found in vegetables and red wine).

Hearing texture

A listening device that works through osteophony (bone conduction) enables us to hear chewing sounds (crunching, cracking, munching, and so on), which has inspired the chef and columnist Arnaud Daguin, who is a lover of words as well as food, to write a story about it. Through his story, we understand the important role that texture plays in the enjoyment of eating.

Smelling and sensing

Olfactive stations diffuse the scents of fermented products, some of which will be familiar and some not. In what way is our appreciation of tastes the result of our cultural education?

PUTTING TASTE TO THE TEST

The trail ends with a fun tasting challenge, "the chocotester", where you can evaluate two squares of chocolate using all your senses. Guided by a multimedia tool, visitors will be asked to classify different flavours and aromas. The data gathered will be used as part of a collaborative research project with the INRAE and Valrhona.

The film that accompanies the "Amuse-Bouche" space provides a scientific insight into the research that has been done on the senses, as well as neuro-imaging and the hedonic value of taste. Visitors will also have the opportunity to challenge many preconceived notions about taste.

DISCOVER THE EXHIBITION

BANQUET

PART 3

Then comes the long-awaited moment to sit down to eat. The visitor puts down their chef's hat and becomes a dinner guest. Synonymous with celebration and sharing, the banquet is a warm moment that encourages social interaction. One of the highlights of the exhibition is *Banquet*, a collective show that features the world around the bespoke menu created by Thierry Marx and Raphaël Haumont. Through a skilful combination of projected images, mapping, sounds and smells, the table becomes alive in a succession of magical atmospheres, creating a dreamlike banquet.

A BANQUET AND A SHOW

This immersive experience for all the senses is the result of a collaboration between artists and experts from different backgrounds. Just like a banquet, that social event that brings people together, this creative piece has gathered together visual artists, food designers and multimedia technology specialists, and combines their different forms of expression in order to distil the fundamental essence of the banquet, which is all about putting on a show, wonder, beauty and the stimulation of the senses. Because the banquet is not just a meal, it is also a collective sensory experience that transports you and creates a whole range of sensations. Around the table, art and technology, style and substance combine to immerse the dinner guests in a gastronomic experience that goes beyond the bounds of reality. From moderation to excess, this journey highlights the visual, musical and olfactory menu, which is influenced by several artistic trends. The meal continues with Romanticism, traditional Japanese art, surrealism and abstract art, and ends with a spectacular display of special effects. The feats of technology and engineering are harnessed to serve art in its purest form.

The audio-visual display that closes the exhibition was created and produced by the Canadian studio, Graphics eMotion.

Director: Julien Abril

Executive producer: Nadir Moukheiber

Creative director: Eliane Ashkar
graphicsemotion.com



BEHIND-THE-SCENES: SHEDDING LIGHT ON THE CULTURE AND HISTORY BEHIND THE BANQUET

Beyond the celebration, several questions arise around the table: does such an event exist in all cultures? Is it organised around the same rituals? Have the functions of this moment of sharing evolved over time? What do our table manners reveal today?

The exhibition ends with a look at what different cultures, eras and memories can tell us about the tradition of the banquet.

Stepping back a little from the long table, it's time for some fun, with group discussions where visitors can talk about their experiences of the celebratory meal and its various iterations, both here and elsewhere, past and future. Each element of the exhibition is accompanied by a graphic: an explanatory text on the theme with illustrated instructions.

The rules of the table

> Make visitors aware that our minds are subconsciously referencing a great many rules when they are at the dinner table

In this multimedia game, the visitor will find themselves in some uncomfortable situations, both at formal and less formal banquets. How should they behave? Unconventional or more conservative?

You are invited to...

> ask questions about celebratory meals from around the world, in all their diversity

Visitors must guess which country the meal they have been invited to originates from. They will be given several clues to help them with this: sitting posture, utensils, ingredients, ceremonial objects...

It will take place on...

> demonstrating the constants and the variables of banquets through the ages
Three dioramas (3D exhibits) reveal a series of banquet scenes through history and provide insights into what their functions were and how they were conducted, from Antiquity to the 19th century, not forgetting the Middle Ages.

As we speak

> the emotion of sharing memories of banquets, through recordings of witness accounts

A rare behind-the-scenes look at some unusual, devastating and intriguing witness accounts.

QUESTIONS FOR OUR TASTE EXPERTS...

The kitchen is a laboratory for creating and experimenting, and a place where you have collaborated for many years. What makes you work so well together?



Raphaël Haumont is a physicist and chemist. At the end of 2013, alongside Thierry Marx, he inaugurated the Centre Français de l'Innovation Culinaire (CFIC, French Centre for Culinary Innovation): a laboratory at the Université Paris-Saclay, where they develop the flavours and textures of the cuisine of the future. This laboratory is of a new kind, born from the alliance between a craftsman and a researcher, and responds to a clear goal: to make use of science to invent the cuisine of tomorrow, a healthy cuisine, closer to the product, and respectful of the planet. Raphaël Haumont is also the author of several popular science books and a television commentator.

RAPHAËL HAUMONT AND THIERRY MARX

RH — We come from two seemingly very different worlds and our collaboration is proof that an artisanal background and a university background can complement each other. Working on the *Banquet* exhibition has given us an incredible opportunity to gather sociologists, perfumers, physicists and chemists, chefs and designers around the table... It is an incredible project, which highlights the links that exist between our professions, when we talk about haute cuisine, pleasure, companionship, education, passing down recipes, culinary innovations and the future...

TM — I was keen to join forces with Raphaël Haumont to demonstrate how our skills can complement each other, how our brains can be hybrids, in a sense, and to bring together the world of artisanal cooking with that of the university campus. By combining both our disciplines, we are able to explain the physical and chemical transformation that takes place to create a finished dish, and push the boundaries of the culinary experience. Sharing our knowledge and skills enables us to make some fascinating discoveries and gain a deep understanding of them.



Thierry Marx is one of the most well known chefs of his generation. He learned his trade with the *Compagnons du Tour de France* and with the best French chefs, including Claude Deligne, Joël Robuchon and Alain Chapel. Offering avant-garde textures and flavours, he supports a sustainable cuisine combining pleasure and well-being, without conflict between tradition and innovation. He is currently Executive Chef of the two-star restaurant "Sur Mesure" at the Mandarin Oriental in Paris. In 2012, he established his first school — "Cuisine Mode d'Emploi (s)" — which offers training and the reintegration of people excluded from employment. In 2016, he made one of his childhood dreams come true and opened one of his first bakeries in the 8th arrondissement of Paris.

The exhibition, which draws on the research you have been working on with INRAE, demonstrates that taste has to be taught... What triggered "your taste for taste"?



Claire Sulmont-Rossé is Director of Research at INRAE (National Research Institute for Agriculture Food and the Environment) and the Centre for Taste and Food Sciences in Dijon. After completing her thesis on the memory of scents, she developed an interest in the learning processes that influence our preferences for certain foods. For the last 15 years or so, the diet of the elderly has been a particular focus of hers. Claire Sulmont-Rossé is also President of the European Sensory Network (ESN), which brings together academic institutions and private companies around the topics of sensory perception and consumer behaviour.

CLAIRE SULMONT-ROSSÉ

— My mother's Chocolate Charlotte Cake! It's legendary in our family... When a Charlotte Cake is brought to the family dinner table, a reverent silence descends. We watch the person who is cutting the cake, trying to guess which is the biggest slice, so we can offer up our plate at the right moment... In a broader sense, I was brought up surrounded by sweet treats, where a meal without a dessert was considered bad taste... I have wonderful memories of family feasts that ended with a bowl of ice cream with lashings of Chantilly cream (sweetened whipped cream), chocolate mousse, Tarte Tatin (apple tart) and golden crumbles... And it's a tradition that I carry on with my own children. They get so excited for Christmas Eve, when we lay on a banquet... that is made up entirely of desserts!

What do you think the banquet of tomorrow will consist of?

NICOLAS BRICAS

— Because it is a unique and special meal, there's no doubt that the banquet will continue to serve unique and special dishes. The rare game dishes of yesteryear will probably prove less popular, given the growing spotlight on animal welfare, and we can easily imagine that chefs will dazzle our palates with more exotic foods, fruits, vegetables, root vegetables, oils, herbs and spices, as there is such a great variety of these foods and a large part of that is not yet well known. New cooking techniques will enable us to experiment more with textures, and even colours. But the banquet is also an opportunity to immerse ourselves in the wealth of resources the culinary tradition has produced, to be inspired by them, to make them a reality, and to make this experience both a reminder of our heritage and a fleeting but memorable moment of delight.



Nicolas Bricas is a nutritional socio-economist and researcher at CIRAD - Montpellier (an agricultural research and cooperation organisation) and MoISA (an interdisciplinary centre on Sustainable Agri-food systems). He has spent many years studying the effects of urbanisation and globalisation on dietary habits and food security policies in Africa and Asia. More recently, he led a project with INRAE that pooled collective expertise on the issue of sustainable food supply (DuAline). He also oversees the Specialised Master's Degree® in "Innovation and Policies for Sustainable Food Supply" (MS IPAD) with the Institut Agro (Agri-Food Institute) in Montpellier. He has also held the Unesco Chair on World Food Systems since 2016.

IF YOU HAD TO INVITE SOMEONE TO VISIT THE BANQUET EXHIBITION...

...which part of the exhibition would you recommend they visit?

CLAIRE SULMONT-ROSSÉ

— It's difficult to pick just one... but there is a space I find particularly fascinating, which is the "scent aisle". In this aisle, visitors will smell very different, contrasting and sometimes surprising food smells... We "sniffed" many different foods, from a range of different cultures, to help us choose the different scents to include. It's always intriguing to smell a very strong and unpleasant scent, which nevertheless belongs to a food that is very widely consumed in certain cultures. This dichotomy between an offputting sensation perceived by the nose during a blind smell test and the pleasure experienced in the mouth when the food is consumed, challenges our thinking about taste... And teaches us to be more tolerant when it comes to individual taste.

NICOLAS BRICAS

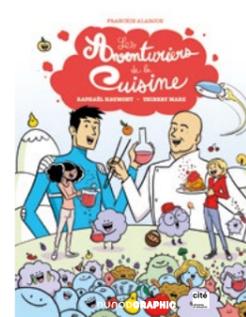
— What experience could be more communal than eating together? Over the course of 70 years, if we share at least two meals a day with others, we will have performed this social act more than 50,000 times, without having thought much about how we do it. Sitting down to enjoy a meal together is very much governed by a set of rules, which everybody knows, and which convey the values of respect, hygiene, equality and hierarchy, while also ensuring we keep our sweet tooth in check. The formal aspect of the banquet emphasises these rules and reminds us that we practice an adapted version of them during our daily meals. Why not come and rediscover them at the *Banquet* exhibition. But above all, come and be amazed by the spectacular experience it offers for all the senses.

RAPHAËL HAUMONT

— Everything, of course! We have laid out the exhibition in the form of a trail. It's a trail filled with sensations, excitement, surprises, experiences, explanations and challenging questions... Everything is connected: science, cooking, social psychology... Once again, it's a case of how the different disciplines interconnect.

ACCOMPANYING THE EXHIBITION

PUBLICATIONS



Ages 9+
Co-publication Dunod / Cité des sciences et de l'industrie. On sale in bookshops from 3 November 2021.
Format 225 x 286 mm / 72 pages / €15.90.

CHILDREN'S BOOK THE KITCHEN ADVENTURERS

Michelin-starred chef Thierry Marx and chemist Raphaël Haumont show their skills in this comic strip by Franckie Alarcon. Ania and Léo have to prepare a meal to welcome their class's foreign pen pals. But how can they do this when they are just nine years old and know nothing about cooking? Fortunately for them, Thierry Marx and Raphaël Haumont will come to the rescue and prepare a menu unlike any other and, at the same time, help them discover the science that lurks in the kitchen!



Published by the Cité des sciences et de l'industrie. On sale from 16 November 2021.
Format 21.5 x 42 cm / 24 pages / €4.95. Available only at the Cité des sciences et de l'industrie and at our online shop, cite-sciences.fr

EXHIBITION JOURNAL BANQUET

By Olivier Quezada, editor, including three interviews with Nicolas Bricas, Raphaël Haumont and Claire Sulmont-Rossé. A historical overview of the banquets of yesterday and today is revealed, coupled with a scientific journey to the land of flavours. The behind-the-scenes aspects of planning a banquet, as well as the rituals and social codes at work during this great event are also addressed in this journal, which highlights the heady surprises of molecular chemistry, the fertile ground for a technico-emotional cuisine.

INTERACTIVE LEARNING

"FLOP CHEF" DEMONSTRATION

For the general public, from 10 years of age, during the Christmas holidays

Sometimes in the kitchen, messing up is good, but the main thing is to understand why. The public is invited to discover dishes that are easy to "make a mess" of, explained with a chemist's eye. The more it fails, the more likely it will work!

SERIOUS GAME

For children aged 9 to 12, from February

The Cité for Kids offers children an immersive experience at the heart of a diplomatic meeting between earthlings and an extraterrestrial delegation. The children will have 45 minutes to present a banquet worthy of the land of gastronomy and crown this summit meeting with success!

FILM SERIES

GOURMET ASTRONOMY

An interstellar journey through space, from my kitchen
A series of 20 films about astronomy lasting 3 minutes

This series invites visitors on a "gourmet" journey to explore the Universe. A cosmic crêpe, eggs shaped like planets, sweets in orbit, ordinary food displayed to look like unusual images of cosmic phenomena...

These playful culinary analogies also tell the true story of astrophysics!

Directed by: Gèneviève Anhoury. Production: Lardux Films and Tell Me Films. Co-produced with Universcience; in partnership with the CEA, the Ministry of Higher Education, Research and Innovation; with the support of the Region of Normandy, CNC/Talent and Procirep-Angoa. Narrated by: Juliette Arnaud. You can watch the series on Leblob.fr, on the CEA website, on social media and at the planetarium.

ON LINE

Come and discover original digital content in January 2022! In the meantime, information about the exhibition is available at: cite-sciences.fr/fr/au-programme/expos-temporaires/banquet

EXHIBITION TEAM

EXHIBITION CURATION

Vincent Blech, exhibition curator

Isabelle Bousquet, museographer

Marie-Christine Hergault, museographer

With the participation of **Marine Pajaud**

SCIENTIFIC CURATION

Raphaël Haumont, physicist and chemist, lecturer and researcher at the Université Paris-Saclay, and co-founder alongside Thierry Marx of the French Centre for Culinary Innovation (CNRS/Université Paris-Saclay)

Claire Sulmont-Rossé, sensorialist and INRAE (National Research Institute for Agriculture, Food and the Environment) research director at the Centre for Taste and Food Sciences in Dijon (CSGA)

Nicolas Bricas, nutritional socio-economist, researcher at CIRAD - Montpellier (an agricultural research and cooperation organisation), UMR MoISA (an interdisciplinary centre on sustainable agriculture), and chair of Unesco World Food Systems

MEMBERS OF THE SCIENCE AND CULTURE COMMITTEE

Sandrine Bize, agricultural engineer, Head of the hygiene, safety, quality and environment department – general confederation of food retail (CGAD)

Bruno de Monte, Director of Ferrandi – Paris

Anne Didier, neuroscience professor at University Claude Bernard Lyon 1, director of “neuroplasticity and neuropathology of olfactory perception” at Lyon Neuroscience Research Centre (Inserm, CNRS, university Lyon 1)

Agnès Giboreau, Doctor of Engineering in food science, a specialist in sensory evaluation, and Research Director at the Paul Bocuse Institute in Lyon

Thierry Marx, Executive Chef of the two-star restaurant “Sur Mesure” at the Mandarin Oriental in Paris

Jean-Pierre Poulain, sociologist and anthropologist of food, professor at University Jean Jaures in Toulouse

Patrick Rambourg, food and culinary practices historian, and research associate at the Université de Paris 7-Denis Diderot

Roland Salessé, agricultural engineer, and Honorary Research Director at the INRAE

Pascal Schlich, statistician, Inrae research director at Centre for Taste and feeding behaviour in Dijon, scientific officer of Chemosens platform

EXHIBIT DESIGNERS

Frédérique Paoletti and **Catherine Rouland**

SHOW DESIGNED BY

Graphics eMotion, Montréal, Canada

IN PARTNERSHIP WITH



The National Research Institute for Agriculture, Food and the Environment (INRAE) is the leading global research institute specialising in “agriculture, food and the environment”.

INRAE’s goal is to be a key player in helping to bring about the changes that are needed in order to deal with the major global issues we are facing.

How can we ensure the production of healthy, nutritious and accessible foods for everyone, while protecting the environment? The research carried out by INRAE incorporates these different dimensions, by taking a global health perspective.

Understanding all the processes involved in sensory perception, and taking an integrated approach, is one of the ways we can bring forward innovation in this area, helping to ensure a healthy and sustainable food supply that supports health and well-being.

INRAE is the flagship scientific partner of the *Banquet* exhibition, and the institute’s researchers have worked closely with the museographers to help create the exhibition. The objective is to enable visitors to gain a better understanding of the role of science in cooking, and to explore different processes and elements of taste, through a fun and educational exhibition trail.

WITH THE PARTICIPATION OF

WITH THE SUPPORT OF



A family adventure that began in 1871, when Victor Mane began producing aromatic compounds from flowers and plants in South-West France, near Grasse, Mane is now an international company with a presence on all continents, and this year celebrates its 150 year anniversary. Its head office is located in Bar-sur-Loup. These 150 years of dedication have led the company to support initiatives such as an exhibition based around the idea of a banquet, which is such a strong symbol of French culture. The company had already collaborated with Paul Pairet in Shanghai, on a multi-dimensional meal approach. For Mane, highlighting the critical role of scented ingredients in cooking is key.

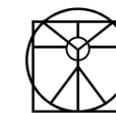


“Together, good becomes better”. With this mission in mind, Valrhona, a pioneer in the world of chocolate and the benchmark for other chocolate brands, works alongside cocoa producers, artisans and gourmets, to create a cocoa supply chain that is fair and sustainable, and to inspire creative and responsible cuisine. Partnering with artisans since 1922, this French company works to build direct and long-term relationships with producers, and to ensure continuous innovation and sharing of expertise. With this in mind, Valrhona was happy to contribute to the creation of the *Banquet* exhibition, which pays tribute to the culinary arts.

PARTNERS



Mademoiselle Desserts is a French company specialising in frozen cakes and pastries, which they supply to major retailers and the out-of-home catering sector, balancing their focus on producing delicious treats with their efforts to shorten their list of ingredients, use responsibly sourced raw ingredients and local suppliers, and their commitment to CSR. The Mademoiselle Desserts group was happy to take up the challenge of providing products to accompany this exhibition, which would surprise and delight our visitors.



Obvious is an artists’ collective specialising in creating art with the aid of artificial intelligence. They use algorithms stemming from research to create innovative and thought-provoking visuals. After having disrupted the world of art with their own unique interpretations of iconic classical movements, they decided to explore new creative horizons, and tackle the worlds of fashion and haute cuisine. The idea here is to reimagine the art of cooking, through an experience that is both futuristic and fun.

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#ExpoBanquet

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30 Avenue Corentin-Cariou
75019 Paris

 **Porte de la Villette** 
 **139, 150, 152, 71**

**Open every day except Monday, from 10 a.m. to 6 p.m.,
and until 7 p.m. on Sundays.**

BOOKING ADVISED, AT CITE-SCIENCES.FR

Full price adult ticket: **€12**
Reduced rate: **€9** (over 65s, teachers, under 25s,
large families and students).

Free for under 2s, job seekers
and benefits recipients, and people with
disabilities including their companion.



This exhibition has been fully designed and produced
by the Cité des sciences et de l'industrie,
and has been laid out in line with Covid-19
health and hygiene requirements.

PRESS CONTACTS

Laure-Anne Le Coat
+33 (0)1 40 05 75 04 / +33 (0)6 17 44 56 24
laure-anne.lecoat@universcience.fr

Oriane Zerbib
+33 (0)1 40 05 78 53 / +33 (0)6 29 78 72 28
oriane.zerbib@universcience.fr

Karine Emonet-Villain
+33 (0)1 40 05 74 67 / +33 (0)6 11 66 91 05
karine.emonetvillain@universcience.fr

Chloé Braems
+ 33 (0)6 31 80 14 97
chloe@heyman-associes.com

Elena Muzac Muschio
+ 33 (0)6 88 63 70 85
elena@heyman-associes.com

