



fête du ventre

rallies gourmands

battles de chefs

cours de cuisine

petit-déjeuner

goûter

dégustation

[visiterouen.com](http://visiterouen.com)

8-12 OCTOBER 2025



# ROUEN CROWNED BY UNESCO





# ROUEN À TABLE! A 2<sup>ND</sup> EDITION TO CELEBRATE GASTRONOMY

The City of Rouen, the <sup>2</sup>Métropole Rouen Normandie, <sup>3</sup>Rouen Tourisme, and <sup>4</sup>Les Vitrites de Rouen will once again celebrate the city's exceptional gastronomic richness with the second edition of <sup>1</sup>Rouen à Table! This year, the 7<sup>th</sup> art will take center stage, with various concepts inspired by the world of film. In this multidisciplinary approach, cinema will serve as the creative spark for chefs. Critically acclaimed movies, and cult scenes will all become ingredients elevated by the talent of Rouen's culinary masters.

*"The first edition of <sup>1</sup>Rouen à Table! was a resounding success, with sold-out events, over 120,000 visitors spread across the city, 80 partners, and participation from 7 hospitality and culinary schools.*

*With the arrival of chefs from the UNESCO Creative Cities of Gastronomy network, Rouen opened itself to the world and shone a spotlight on our region. New offerings are set to enrich the 2025 programme, with plenty of surprises in store!*

*This year, <sup>3</sup>Rouen Tourisme is going to the movies!"*

**Nicolas Mayer-Rossignol,**  
President of  
the <sup>2</sup>Métropole  
Rouen Normandie  
Mayor of Rouen

**Christine de Cintré,**  
<sup>2</sup>Métropole Rouen  
Normandie Councillor  
Delegate for Tourism  
President of  
<sup>3</sup>Rouen Tourisme

**Abdelkrim Marchani**  
Chairman and CEO  
of the <sup>5</sup>MIN  
Vice President of  
the <sup>2</sup>Métropole Rouen  
Normandie in charge  
of Economic Development,  
Attractiveness, Higher  
Education and Research,  
Student Life, Digital  
Development, Europe  
and International Relations

**Sileymane Sow**  
Deputy Mayor of Rouen  
in charge of Commerce,  
Economic Development,  
Attractiveness,  
International Relations,  
the Armada and Public  
Events

<sup>1</sup>Taste of Rouen!

<sup>2</sup>Rouen Normandy Metropolis

<sup>3</sup>Rouen Tourism Board

<sup>4</sup>The local merchants and artisans' association

<sup>5</sup>Rouen Wholesale Food Market



Rouen Ville créative  
Unesco dans le domaine  
de la gastronomie



Vitrites  
de Rouen

# ROUEN À TABLE! 2025

8-12 OCTOBER 2025

<sup>1</sup>**Rouen à Table!** celebrates the culinary art of Rouen, Normandy's capital, with this year's edition shining a spotlight on cinema through a series of film-inspired culinary experiences. This edition is supported by Chef Christophe Mauduit, one of only four chefs in Normandy awarded the Michelin Green Star, a distinction recognizing his commitment to eco-conscious gastronomy. It will take place from October 8 to 12, 2025, offering an authentic gastronomic journey through Rouen. From the <sup>2</sup>Fête du Ventre to the <sup>3</sup>Grand Goûter, including chefs' dinners, the <sup>4</sup>Grand Petit-Déjeuner, battles, and workshops, each moment highlights local talent and regional flavors in a unique setting.

## HIGHLIGHTS

**Meet** talented chefs showcasing local products during the "Chefs create Cinema" dinner.

**Taste** emblematic local specialties and innovative creations during a gastronomic rally.

**Enjoy** unique culinary experiences: a workshop by Fauchon, the prestigious French culinary school, live cooking battles, and breakfast in a Rayonnant Gothic architectural masterpiece.

**Discover** the gastronomic heritage of Rouen, a member of the UNESCO Creative Cities Network for Gastronomy.



<sup>1</sup>A Taste of Rouen!

<sup>2</sup>The Belly Festival : a lively food festival in Rouen celebrating local producers, regional specialties, and Normandy's culinary heritage

<sup>3</sup>Grand Sweet Tasting

<sup>4</sup>Grand Breakfast



# ROUEN À TABLE! OUR AMBITIONS







## NATIONAL AND INTERNATIONAL INFLUENCE

The major challenge is to establish , <sup>1</sup>**Rouen à Table!** as an event whose influence extends beyond local and regional borders to reach national and international audiences. By capturing the attention of media outlets, inviting renowned French chefs and guests from other UNESCO Creative Cities, and offering a rich and engaging program, <sup>1</sup>**Rouen à Table!** strengthens its international scope.

As part of the 2025 edition of <sup>1</sup>**Rouen à Table!**, six renowned international chefs from the UNESCO Creative Cities of Gastronomy will bring their culinary talents to the heart of Normandy. Representing diverse gastronomic cultures, we are proud to welcome Chef Michael Fessler (**Fribourg, Switzerland**), Chef Alex Mendez (**Mérida, Mexico**), Chef Diana-Marlyse Johnson (**Bohicon, Benin**), Chef Ken Watanabe (**Tsuruoka, Japan**), Chef Ioannis Seperas (**Thessaloniki, Greece**), and Chef Isabel Álvarez Ribes (**Burgos, Spain**). Their participation promises an extraordinary fusion of flavors, traditions, and creativity, celebrating the shared values of innovation and cultural exchange at the heart of the UNESCO network.

<sup>1</sup>**Rouen à Table !** aims to become a must-attend gathering for gastronomic enthusiasts.

## CITYWIDE ENTERTAINMENT

By showcasing activities and events in different parts of the city, <sup>1</sup>**Rouen à Table!** encourages visitors to discover Rouen's assets and charms beyond the historic center. By stimulating the entire urban area, the event helps to bring new life to outlying districts and boost the attractiveness of the city and region. It creates a dynamic atmosphere that connects neighborhoods through the universal language of food.



<sup>1</sup>A Taste of Rouen!





## CREATIVE DIMENSION & INNOVATIVE CONCEPTS

By offering a specific and an innovative concept, the event aims to stand out demonstrating by its unique character and ability to amaze visitors. By integrating artistic, cultural, and culinary elements, <sup>1</sup>**Rouen à Table !** aims to provide participants with an immersive and memorable experience, while helping to boost the local gastronomic scene. It celebrates creativity at every level, from the carefully curated menus to the cinematic-inspired settings.

## PROMOTING THE UNESCO CREATIVE CITIES NETWORK

Another key objective is to promote the UNESCO Creative Cities Network and its integration criteria. <sup>1</sup>**Rouen à Table !** is committed to highlighting culinary excellence, gastronomic heritage, short supply chains, education and training, as well as social inclusion. By highlighting these values, the event strengthens Rouen's image as a creative and innovative city in the field of gastronomy, while helping to promote the objectives of the UNESCO Creative Cities network.

## FEDERATING THE ECOSYSTEM OF THE UNESCO CREATIVE CITIES NETWORK

<sup>1</sup>**Rouen à Table !** also aims to bring together the ecosystem of the UNESCO Creative Cities network when it comes to gastronomy. By involving restaurant owners, local producers, craftsmen and chefs, the event creates a strong network of partners committed to promoting Rouen's gastronomy. By encouraging exchanges and collaboration between the various stakeholders, <sup>1</sup>Rouen à Table ! is helping to strengthen the cohesion and dynamism of the local gastronomic ecosystem.



<sup>1</sup>A Taste of Rouen!



# 2024 KEY FIGURES

**3 internationally renowned chefs**  
**Members of the UNESCO Creative Cities Network**



**Chef Naiara Faira**



**Chef Andrea Pesci**



**Chef Lotta Olsson**



**3 French Michelin-starred chefs**

**Olivier Da Silva ★**

**Gabin Bouguet ★**

**Gilles Tournadre ★★**

**7  
sold-out  
creative  
concepts**



**INTERNATIONAL VISITORS**



**Americans 27%**



**Germans 15%**



**British 5%**



**80  
partners Reflecting  
the excellence  
of the Normandy  
region**

**Over  
40,000 tourists**  
During the weekend  
(+ 16% VS 2023)

**100 students**  
**From 7 hospitality and culinary schools**





# A TASTE OF EXCELLENCE

## THE DNA OF <sup>1</sup>ROUEN À TABLE ! IS ABOVE ALL A SHARED COMMITMENT TO GASTRONOMY, CARRIED BY CONTRIBUTORS FROM DIVERSE BACKGROUNDS.

<sup>1</sup>**Rouen à Table!** brings together a vibrant community of partners, from Michelin-starred chefs to young culinary talents and local producers. Together, they embody the spirit of excellence and cooperation that drives the region's gastronomic scene.

This event highlights the power of collective creation: refined culinary craftsmanship, cross-cultural inspiration, and encounters that spark new ideas.

In 2025, <sup>1</sup>**Rouen à Table!** continues to grow as a hub for gastronomic innovation, with over 80 partners from diverse culinary spheres and a vision that blends cinema and cuisine in unique, immersive experiences.

By fostering creativity, sustainability, and inclusivity, the event reaffirms Rouen's place on the international culinary map as a city of flavor, passion, and excellence.



<sup>1</sup>A Taste of Rouen!



# 2025 EVENT PREVIEW





For its 2<sup>nd</sup> edition,  
**<sup>1</sup>Rouen à table!**  
is putting cinema  
in the spotlight.

The week of  
**October 8–12, 2025**  
will be filled with  
creative concepts  
hosted in heritage  
locations across  
the city.

Designed for all age  
groups and audiences,  
the event promises  
something for everyone.

Gustatory experiences  
inspired by the 7<sup>th</sup> art  
will take over Rouen's  
most iconic sites,  
offering a vibrant  
fusion of culture  
and gastronomy.



### **GRAND PETIT-DÉJEUNER** (GRAND BREAKFAST) **Saturday, October 11** Saint-Ouen Abbey

Start your day with a well-balanced breakfast full of local flavor! Meet Normandy's finest artisans and enjoy a generous tasting of regional products, from fresh breads to farm specialties. They'll share their craft and passion in a friendly atmosphere designed for all generations. A delicious and heartwarming experience to kick off your day! Bookings at [visiterouen.com](https://visiterouen.com)

### **CUICUIT COURT APPEL NATIONAL À COURTS-MÉTRAGES** (NATIONAL CALL FOR SHORT FILMS) **Wednesday, October 8**

Scallops, pears, and cider will take center stage in a short film competition (1 to 3 minutes). A jury of cinema professionals will select the winners.



### **DÎNER: LES CHEFS FONT LEUR CINÉMA** (CHEFS CREATE THEIR CINEMA DINNER) **October 8, 9 & 10** **Place de la Cathédrale**

Three distinct dinners will be held over three evenings, each hosted by different chefs and culinary schools. Every dinner will feature original menus inspired by iconic film scenes, with each dish offering a creative reinterpretation of cinema through ingredients, techniques, and visual storytelling. Set against the architectural landmark of Rouen's cathedral, this event offers a refined, immersive experience combining gastronomy and cinematic culture. Bookings at [visiterouen.com](https://visiterouen.com)





## DEUX MONDES, UN MENU

(TWO WORLDS, ONE MENU)

**Friday, October 10 & Saturday,  
October 11**

An exclusive dining series bringing together chefs from Rouen and fellow UNESCO Creative Cities of Gastronomy for a set of collaborative four-hands dinners in various hotels across the city. At each dinner, two chefs from different cultural and culinary backgrounds will co-create a unique tasting menu, blending their know-how, identities, and signature styles. "Two Worlds, One Menu" is an invitation to explore cross-cultural culinary creation, a celebration of shared techniques, local products, and creative storytelling through food.

The UNESCO Creative Cities chefs participating in this event are listed on page 6.

**Bookings at [visiterouen.com](http://visiterouen.com)**



## FÊTE DU VENTRE

(BELLY FESTIVAL)

**From Saturday, October 11**

**to Sunday, October 12**

**Place du Vieux Marché,  
Place de la Pucelle, Rue Rollon,  
Rue Guillaume le Conquérant  
and rue Jeanne d'Arc**

The history of the <sup>1</sup>Fête du Ventre goes back to the thirties, initially launched in 1929, it disappeared for many years before being revived in 2000 by local merchants and food enthusiasts. This celebration has evolved over time to become a must-attend event for food lovers. Inspired by the popular festivities of the past, the <sup>1</sup>Fête du Ventre showcases the men and women of the culinary world, as well as local Normandy products such as cheese, cider, seafood and much more.

**Free and open to all**



## RALLYES GOURMANDS ET RALLYE GASTRONOMIQUE

(GOURMET RALLIES AND  
GASTRONOMIC RALLY)

**Saturday, October 11**

Participants will discover the history of the city while sampling local specialties in the local food shops. This culinary rally is adapted to mealtimes and invites participants to explore the town, discovering the specialties of various caterers. This rally is organized around 7 stops throughout the city, from starter to coffee!

**Bookings at [visiterouen.com](http://visiterouen.com)**

## ATELIER CRÉATION DE COCKTAILS ANIMÉ PAR CHEF DAMIEN

(COCKTAIL CREATION WORKSHOP  
LED BY CHEF DAMIEN)

**Saturday, October 11  
and Sunday, October 12**

**Atelier Claude Monet,  
place de la Cathédrale**

Tonic, cola, lemonade. Learn how to craft your own homemade and original drinks using natural flavors.



## BATTLES ET ATELIERS DE CHEFS

(CHEF BATTLES AND  
WORKSHOPS)

**Saturday, October 11**

**Place de la Cathédrale**

We invite you on an unforgettable culinary journey. Our battles and workshops, led by renowned chefs, will reveal the secrets of refined, creative cuisine, featuring the finest products from Normandy. An immersive experience where taste and cultural discovery blend perfectly. The UNESCO Creative Cities chefs participating in this event are listed on page 6.  
**Free and open to all**



## COURS DE CUISINE SALÉ OU SUCRÉ

(SWEET OR SAVORY COOKING  
CLASS)

**Saturday, October 11**

**Halle aux Toiles**

End the day on a high note with a giant cooking class open to all food lovers. Whether you're into sweet or savory, grab your apron and join in!

**Bookings at [visiterouen.com](http://visiterouen.com)**

## CONCOURS DE COCKTAILS/ MOCKTAILS

(COCKTAIL & MOCKTAIL  
CONTEST)

**Saturday, October 11**

**Place de la Cathédrale**

Visitors will be invited to taste and vote for their favorite cider and pear-based creation, crafted with skill by Rouen's top bartenders.

**Free and open to all**



## GRAND GOÛTER

(GRAND SWEET TASTING)

**Sunday, October 12**

**Place de la Cathédrale**

Prepare your taste buds for an explosion of sweet flavours! We invite you to an exceptional family snack, where homemade pastries and high-quality products will take the spotlight. Budding chefs can learn all about pastry-making in playful workshops, and enjoy an enchanting show about eating well. A moment of sharing and indulgence for the whole family!  
**Bookings at [visiterouen.com](http://visiterouen.com)**



# DISCOVER THE SPIRIT OF ROUEN À TABLE!

To get a feel for the event's energy and vision, we invite you to watch  
the highlights from the 2024 edition of Rouen à Table !





# Press contact

**YANNICK BUGEON**

[y.bugeon@rouentourisme.com](mailto:y.bugeon@rouentourisme.com)

+ 33 (0)6 03 34 41 32

[visiterouen.com](http://visiterouen.com)

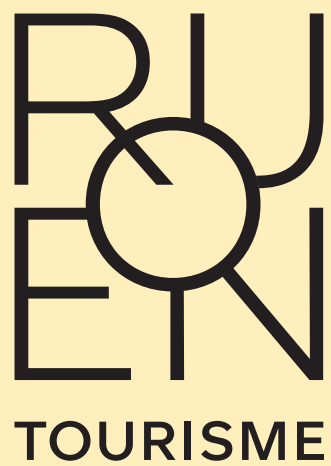


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Vitrines  
de Rouen





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