

ROUEN TABLE

GASTRONOMY AND MUSIC

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Rouen
Ville créative
Gastronomie

visiterouen.com

7-11 OCTOBER 2026
3RD EDITION





**ROUEN
CROWNED
BY UNESCO**



AN EVENT CELEBRATING GASTRONOMY

The 2nd edition of **Rouen à Table !** was a resounding success. We are delighted to invite you to keep the party going and celebrate Rouen's status as a UNESCO Creative City of Gastronomy with a 3rd edition themed around music and food.

Rouen à Table ! is set to once again honour the culinary arts of Rouen, the Capital of Normandy. This unmissable gastronomic event brings a wave of creative concepts to complement the traditional Fête du Ventre (Food Festival).

Taking place from **Wednesday 7th to Sunday 11th October 2026**, it will offer an authentic gourmet experience across various venues in the city. From gourmet dinners and the Big Breakfast to food trails, cooking demonstrations, and the Studio des petits gourmands (Young Foodies' Workshop), every single moment has been designed to showcase local talent and produce in exceptional settings.



ROUEN À TABLE ! OUR AMBITIONS



CREATIVITY AND EXCELLENCE

Following two successful editions, new goals have been set for a third year that promises to be even more innovative and surprising.

This event enhances the traditional Fête du Ventre (Food Festival) by injecting a fresh touch of innovation. Visitors will discover a diverse programme that showcases the creativity and gastronomic excellence of the Normandy region through events held across the entire city.

NATIONAL AND INTERNATIONAL INFLUENCE

The major challenge is to establish **Rouen à Table!** as an event whose influence extends beyond local and regional borders to reach out nationally and internationally. By capturing the attention of national and international media, inviting renowned French chefs and guests from other UNESCO Creative Cities, and offering a rich and engaging program, **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, **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.

CREATIVE DIMENSION AND 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, **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.

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

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, **Rouen à Table !** is helping to strengthen the cohesion and dynamism of the local gastronomic ecosystem.

RAISING AWARENESS FOR HEALTHY EATING

By offering educational activities, cooking demonstrations, and tasting workshops, the event encourages the public to adopt healthy and sustainable eating habits. **Rouen à Table !** aims to promote a balanced, eco-friendly diet, highlighting the quality of local produce and the diversity of flavors.

KNOWLEDGE SHARING & EDUCATION

The region boasts a wealth of educational institutions and training programmes. They actively support this initiative by fully participating in all the concepts on offer.

We would like to thank the teachers, trainers and students from **École Fauchon**, **Lycée Hôtelier Georges Baptiste**, **Institut Mesnières**, **CMA Formation Simone Veil**, **GRETA in Grand-Quevilly**, **IFA Marcel Sauvage**, and the production school **Le P'tit Plat** for standing alongside us during this event celebrating gastronomy.



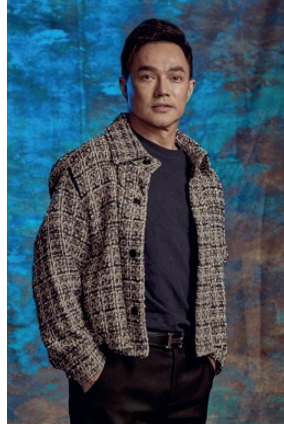
THE CRÈME DE LA CRÈME

**THE VERY DNA OF
ROUEN À TABLE ! IS, ABOVE ALL,
A SHARED COMMITMENT
TO GASTRONOMY, DRIVEN BY
ACTORS FROM ALL WALKS OF LIFE.**

Rouen à Table! has built a network of partners with strong values, all of whom act as **ambassadors for gastronomic excellence** across the region. This major event brilliantly illustrates the power of collective effort, the excellence of local craftsmanship, and the rich exchanges between passionate professionals.

Thanks to **165 partners** spanning every sector of the gastronomic world, alongside funding from the Métropole Rouen Normandie, the event is a resounding success for everyone involved.





INTERNATIONAL CHEFS FROM THE UNESCO CREATIVE CITIES NETWORK



Anderson Quevedo (Florianópolis, Brazil)

With over 20 years of experience in the luxury hospitality sector, Anderson Quevedo helms the **Nuvo Gastronomy** restaurant in Florianópolis, Brazil. Where taste meets art, the Chef offers signature cocktails, seasonal dishes, fresh ingredients, and a curated selection of flavours that evolves with the changing seasons.



Franck Damianovitch, (Macao, China),

a Maître Cuisinier de France, has been the head chef at the American hotel group **Wynn Resorts** in Macao, China, since 2025. He will be accompanied by Chef Aka Choi. He offers a world-cuisine experience, exploring spices and flavours, while giving pride of place to dishes from his native region in the South of France. His signature dish is the Canon d'agneau des Prés-Salés (salt-marsh lamb loin) with a Normand Embeurré (buttered cabbage), sautéed Swiss chard, and a rich garlic jus—a true nod to Normandy!



Teerasak Phonngarm, (Phuket, Thailand)

With over 30 years of culinary experience, he is widely recognized for promoting authentic Southern Thai cuisine and preserving Phuket's **UNESCO Creative City of Gastronomy** designation. President of the Phuket Gastronomy Club in Thailand, he is a prominent Thai chef, restaurateur, and culinary ambassador.



Geronimo Lopez (San Antonio, USA)

With over thirty-three years of experience in the culinary arts across six countries, including four years at the **Culinary Institute of America** and five years with the **Four Seasons**, Geronimo Lopez delivers high-end gourmet experiences in South Texas. Deeply committed to his community, the Chef oversees the culinary programme for the San Antonio Food Bank, a non-profit organisation fighting hunger.



Georges Khalaf (Zahlé, Lebanon)

With more than 25 years of experience, he studied Hotel Management in Lebanon before continuing his culinary education in Switzerland. Trained in some of Lebanon's finest kitchens and with experience in leading local and international hotels, he later developed several successful businesses, including **Diwan Gergi** and **Golden Hands Catering**. Coming from a family that has dedicated generations to Zahle's gastronomy, Chef George continues to showcase the authentic flavors of the city while bringing an international touch to every table.



ROUEN À TABLE! EVENT PREVIEW



From 7th to 11th October 2026, Rouen the first French city to join the UNESCO Creative Cities Network in Gastronomy will showcase its love for culinary pleasures with the 3rd edition of Rouen à Table !, a celebration harmonizing food and music.

In a display of perfect orchestration and baton-wielding flair, chefs will take to their pianos (kitchen ranges) to tune their dishes to the finest scores. These will be specially selected and blended for the occasion, serving up everything from contemporary beats to classical notes.



CHRISTOPHE CRESSENT, PATRON OF ROUEN À TABLE !

Crowned **Meilleur Ouvrier de France** (Best Craftsman of France) in 2000, Christophe Cressent infuses his breads and pastries with all his expertise and warm-hearted nature across his three bakeries. As the great-grandson of a baker and a trainer for ten years, he crafts his bread using natural sourdough, organic flour, and traditional French methods. His shops feature **old-fashioned rye loaves, walnut breads, rustic pavés, and his famous "signature" baguette** that locals absolutely adore not to mention his flaky brioches, pastries, and viennoiseries, each one as delicious as the last.

An artisan at heart, he loves preserving baking traditions while also experimenting with textures and aromas. A perfect example is how he has revived the **Mirliton de Rouen** a traditional small tartlet made with sugar, vanilla, and melted butter giving it a dynamic, modern twist while keeping its signature creamy texture.



GOURMET KARAOKE

Wednesday 7th October at 8:00 pm
La Bohème, place Saint-Amand

La Bohème, located in the heart of Rouen, has been keeping locals dancing since 1923. Housed in a former abbey, it proudly stands as the oldest nightclub in France.

Join us for a Karaoke night dedicated to French and international hits. It's the perfect opportunity to brush up on your classics from **Lio's Banana Split** and **Bourvil's Salade de Fruits**, to **Lady Marmalade** and **The Ketchup Song**!

Single rate : €24

Booking online at visiterouen.com



FROM ONE GLASS TO THE NEXT

8th, 9th and 10th October
From 6:30 pm onwards

Various bars across the city

For one evening, discover Rouen from a whole new perspective by exploring three partner venues. Each bar will serve a specially created cocktail (with or without alcohol) inspired by famous songs. At one of the three stops, a selection of tapas or a sharing platter will complement this gourmet experience.

It's a unique opportunity to savour original creations, bar after bar, in a warm, festive atmosphere.

Single rate : €37

Booking online at visiterouen.com



CHEFS AT THE BATON

7th, 8th and 9th October at 7:00 pm
Place de la Cathédrale

This year, **Rouen à Table !** kicks off in style on Wednesday evening with a series of brand-new dinners. These unique evenings are orchestrated by the talented **chefs of the Club des Toques and Rouen's rising culinary stars**, in collaboration with local hospitality and catering schools. Each evening, guests will be served menus inspired by the greatest classics of French and international pop, jazz standards, and classical music masterpieces. Hosted by Bruno Bertheuil, this musical and gourmet programme will invite diners to guess the musical inspiration behind each dish as it arrives.

Bruno Bertheuil a teacher, food columnist, and author will weave a genuine dialogue between gastronomy and music, enhancing the experience through a harmonious blend of flavours, storytelling, and acoustic emotions.

Price :

7th & 8th October : €125

9th October : €140

Booking online at visiterouen.com



TWO WORLDS, ONE MENU

Weekend Rouen à Table !
Hotel stays & 4-handed dinners
Saturday 10th October

During this festive weekend, selected hotels across the city will open their kitchens for exclusive four-handed dinners where creativity knows no borders. Resident hotel chefs will welcome guest chefs from **UNESCO Creative Cities, with Brazil, China, the USA, Lebanon, and Thailand** all taking part. These global destinations are world-renowned for the excellence and diversity of their culinary traditions. In Rouen, these culinary encounters will spark gastronomic dialogues between two chefs and two distinct culinary worlds, blending local traditions with faraway inspirations. Together, they will marry regional produce with creativity, time-honoured expertise with contemporary audacity, creating brand-new menus that each tell a unique story and invite you on a journey of the senses.

Booking online at visiterouen.com







THE BIG BREAKFAST

Saturday 10th and Sunday 11th October

Between 8:30 am and 11:00 am

Place de la Cathédrale

What better way to start your day than with a delicious, balanced breakfast? The finest artisans from the Normandy region will invite you to taste a wonderful array of local produce, while sharing the secrets of their traditional baking and farming crafts. It's a warm, convivial moment for all generations.

Prices: €25 adults · €14 children under 12

Booking online at visiterouen.com



FÊTE DU VENTRE (BELLY FESTIVAL)

From Saturday, October 10

to Sunday, October 11 from 10:00 am to 7:00 pm

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

The history of the 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 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



MOCKTAIL CREATION WORKSHOP HOSTED BY CHEF DAMIEN

Saturday 10 October at 11:00 am

Atelier Claude Monet, place de la Cathédrale

The famous **Chef Damien** food columnist and co-founder of the unmissable culinary website 750g will host a workshop dedicated to crafting homemade drinks, including tonics, colas, and lemonades. These will be elevated by the natural, elegant ingredients of his brand **Nécense**, offering a refreshing and inventive rediscovery of these great classics. The setting is equally exceptional: right in front of **Rouen's majestic Cathedral**, in the very spot where Claude Monet once set up his easel. This historic and beautiful venue is usually closed to the general public.

Single rate: €30

Booking online at visiterouen.com

GOURMET & GASTRONOMIC FOOD TRAILS

**Saturday 10th October from 11:30 am
to 3:00 pm**

46 restaurants across the city

In just two hours, you can discover **7 different restaurants and food artisans**. Map in hand, guided by trivia questions about local heritage and flavours, you will journey through Rouen **enjoying a 7-stage tasting experience from starter to coffee**. Your culinary adventure will take you through bistro-style and traditional restaurants, international specialties, and artisanal food shops. It is a flavor-packed experience steeped in history, perfect to enjoy with friends or family. From the Antique Quarter to Place Saint-Marc, including the city centre, the train station, and the Vieux-Marché district, **6 different routes are available**, each promising shared moments, discovery, and an explosion of flavours. It is the perfect opportunity to find new favourite spots and support the restaurateurs who make Rouen a true culinary pride.

A 100% GASTRONOMIC TRAIL

This year, an exclusively gastronomic trail joins the line-up to elevate the adventure. On the menu: refined cuisine, elegant plating, bold flavour pairings, and **total immersion into the world of talented chefs reinventing modern gastronomy**. Seven exceptional restaurants, seven memorable stops, for a unique culinary journey in the heart of Rouen.

NEW: A FAMILY TRAIL

This year, a new gourmet adventure is offered to families, with 4 tasting stops in Rouen's finest culinary spots!

Savor the best of Normandy cuisine and experience an unforgettable time combining flavors, games, and local history for both young and old.

Prices: €41 gourmet trails ·

€61 gastronomic trail ·

€29 family trail

Booking online at visiterouen.com





MOCKTAILS & DJ SET NIGHT

Saturday 10th October from 8:00 pm to midnight

Place de la Cathédrale

Treat yourself to a unique sensory experience where high-end mixology meets clubbing culture. Come and savour **alcohol-free creations** while vibrating to the rhythm of a cutting-edge, **hypnotic DJ set**. A festive atmosphere, catchy beats, and bold flavours to share.

Single rate : €20 + €2 changing rooms

Booking online at visiterouen.com



CHEFS' DEMONSTRATIONS & WORKSHOPS

Saturday 10th October from 2:00 pm to 6:00 pm

Place de la Cathédrale

A spectacular culinary show awaits visitors, featuring **live demonstrations by international chefs from the UNESCO Creative Cities**, alongside performances by **local and Michelin-starred chefs** from the region! Hosted under a large marquee on the Place de la Cathédrale, these demonstrations and tastings will be emceed by Chef Damien, the famous chef, teacher, and co-founder of the popular website 750g.com.

During the **cooking demonstrations**, chefs will share their culinary secrets and offer tastings to the public. Notably, Chef **Lynda Jumel** (**Lé Là** restaurant) and Chef **Thierry Demoget** will showcase the preparation of the famous Canard à la Rouennaise (Rouen-style duck). **Anti-waste workshops** will also be on offer, and music will keep the energy high thanks to the **Smoothie Bikes...**

Free admission and open to all

No booking required



FAUCHON SWEET OR SAVOURY MASTERCLASS

Saturday 10th October at 2:30 pm and 5:30 pm

Halle aux Toiles

The École Fauchon, a benchmark of excellence in the culinary world, will host a grand pastry masterclass followed by a savoury cooking class under the impressive, soaring ceilings of the Halle aux Toiles' unique main hall. Each session will conclude with a convivial tasting experience.

On the menu:

- At 2:30 pm: A pastry masterclass.
- At 5:30 pm: A culinary cooking class.

These classes offer **an immersive experience that beautifully blends tradition and innovation.**

Designed for all skill levels whether you are a complete beginner or an experienced home cook this workshop promises to delight your taste buds. It is an exceptional opportunity to hone your culinary skills in a prestigious, historic setting!

Single rate: €55

Booking online at visiterouen.com

(In french only)



GOURMET AND MUSICAL WORKSHOPS

7th, 8th, 9th, 10th and 11th October

Jardin des Plantes

The Jardin des Plantes hosts festive days dedicated to families, with games and activities to raise kids' awareness about healthy eating.

Free admission and open to all

No booking required



DISCO & SOUP

Sunday 11th October from 11:00 am to 2:00 pm
Place des Emmurées

Families are warmly invited to cook up a soup in a joyful, musical atmosphere, under the friendly guidance of **Chef Damien**, who will be hosting this exceptional "**Disco Soup**". What is a Disco Soup ? It's all about transforming "ugly" vegetables destined for the bin into a community feast. Peeling and chopping to the beat of the music, cooking, and sharing soup with everyone! The event will use organic, surplus, and wonky vegetables sourced locally through AMAPs (community-supported agriculture networks), local organic farmers, and eco-retailers. Chefs from the UNESCO Creative Cities are also invited to share a traditional soup from their home countries. All participants will get to enjoy the fruits of their labour, either on-site or to take away.

Single rate: €12

Booking online at visiterouen.com



LITTLE FOODIES' STUDIO

Sunday 11th October at 2:00 pm and 4:00 pm
Place de la Cathédrale

To bring **Rouen à Table !** to a grand finale, families are invited to a delightful afternoon featuring pastry workshops for all ages a true explosion of sweet flavours for the taste buds. During this special family tea time, children will take part in a creative workshop, while parents can enjoy sweet treats and hot drinks with a spectacular view of the Cathedral.

Prices: €15 adults • €10 children

Booking online at visiterouen.com





KEY FIGURES 2025

6 Internationally Renowned Chefs Members of the UNESCO Creative Cities Network

Cheffe Isabel Álvarez Ribes
Chef Yiannis Seperas
Chef Watanabe Ken
Cheffe Diana-Marlyse
Johnson
Chef Manuel Alejandro
Mendez Campos
Chef Michaël Fessler

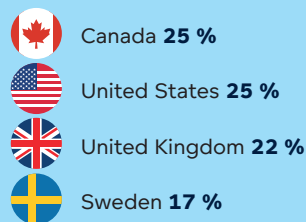


**Sold-out
creative
concepts**

★★★★★
4,7/5 customer satisfaction



TOP 4 OF THE INTERNATIONAL VISITORS



**100 students from 8 hospitality
and catering schools**



**129 partners
showcasing the
excellence of
Normandy**

**4 chef
masterclasses
in partner schools**



fête du ventre

rallies gourmands

démonstrations

ateliers

cours de cuisine

goûters

petits-déjeuners

dîners

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7-11 OCTOBER 2026



Relive the 2nd edition
in pictures!

Press Contact

YANNICK BUGEON

y.bugeon@rouentourisme.com

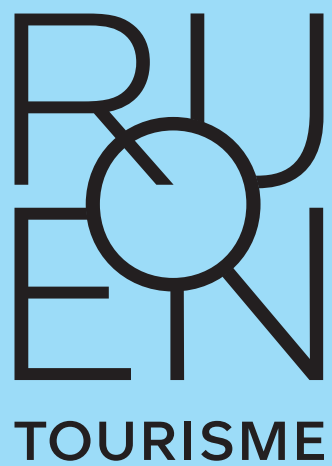
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