



## A HUB OF ACTIVITY

Lyon's newest food space is right at home in the birthplace of French gastronomy

Compiled by: Paola Westbeek

Cradle to great chefs such as Paul Bocuse (the city's famous indoor market is named after him) and home to more than 4,300 restaurants, it's no wonder that Lyon is known as France's capital of gastronomy. And with the opening of the first Food Society in 2021, it certainly continues to do that moniker justice.

Located in the heart of shopping centre La Part-Dieu in the third *arrondissement*, Lyon's latest culinary hotspot promises to tempt food lovers with everything from international cuisine to regional fare, all made with mostly local ingredients and offered in an ecologically sound environment where, for example, the use of plastic is strictly prohibited.

At Food Society's sprawling 3,000m<sup>2</sup> space, sustainably designed as an "organic labyrinth" by Belgian architect Lionel Jadot, you can indulge

in falafels, kebab, steamed bao buns and other hip street food, or opt for Lyonnaise classics such as a hearty slice of *terrine de campagne* with country bread or roasted pistachio sausage with red wine sauce and new potatoes. In the mood for an artisanal ice cream or a dainty pastry? Food Society can satisfy that craving too!

The food hall is open seven days a week and counts 10 stands, a restaurant (Le Bouillon Maurice), bar and even a rooftop terrace which will host a variety of events, workshops and exhibitions. With its laid-back atmosphere and affordable prices, Food Society aims to make quality gourmet food accessible to everyone. Stay tuned because a second Food Society is scheduled to open in Paris's vibrant Montparnasse district this spring!

[foodsociety.fr](http://foodsociety.fr)

**Above:** The first Food Society opened in Lyon in 2021

## In brief

No more plastic packaging for fruit and vegetables



In February 2020, France enacted an anti-waste law to encourage a move towards a circular economy. The legislation includes approximately 50 measures that will impact the production methods of companies as well as the consumption pattern of French citizens. Among the concrete goals is doing away with single-use plastics by 2040. Common items already banned at the beginning of 2021 included plastic straws, cutlery, drink lids, stirrers, balloon rods, confetti and polystyrene foam containers and cups.

As of 1 January 2022, rules will tighten again with the prohibition of plastic packaging on fruits and vegetables weighing less than 1.5 kilos. Plastic stickers used to indicate the producer, origin or trademark will also be banned unless they are made of biodegradable materials or paper. In an effort to reduce the use of plastic bottles, public buildings and railway stations will be required to have a water fountain available.

Cut fruits can still be sold with plastic packaging for now but this will also be phased out by the end of June 2026, when raspberries, strawberries and other delicate berries will also have to be sold without plastic.