



**Magiczny
Kraków**

Goût de France / Good France - a treat for lovers of French cuisine!

2015-06-24

Goût de France / Good France will celebrate French gastronomy in various locations worldwide on March 19, 2015. Over 1000 chefs on all five continents are expected to join the event on the eve of spring.

Dinners served simultaneously in participating restaurants and embassies will honour the merits of French cuisine, its capacity for innovation, and its values: sharing, enjoying, and respecting the principles of high-quality, environmentally responsible cuisine.

1912, Auguste Escoffier started *Les Dîners d'Épiqueure* (Epicurean Dinners): one day, one menu, served in cities around the world, to as many guests as possible. In 2015, **Goût de/Good France** takes the idea further, bringing all categories of restaurants together globally. This international event, taking place on March 19, 2015, will mark the first concrete demonstration of French cuisine's recent listing in the "Intangible Cultural Heritage of Humanity" category by [UNESCO](#), and its influence on the world.

Chefs participating in the event will serve menu à la française: one French traditional aperitif, one cold appetizer and one hot appetizer, one fish or shell-fish course and one meat or poultry course, one or a selection of French cheeses, one chocolate dessert, French wines and one French liqueur. Food will be available to everyone, served in bistros as well as refined gourmet restaurants, fresh, in-season, locally grown produce, with lots of vegetables, low on fat, sugar and salt. Menus will represent the values of healthy eating as well as the values of environmental responsibility.

Restaurants participating in the event in Kraków:

[LA FONTAINE](#), chef: Pierre Gaillard, ul. Sławkowska 1, 31-014 Kraków

[ZAKŁADKA](#), chef: Rafał Targosz, ul. Józefińska 2, 30-529 Kraków

[DWÓR SIERAKÓW](#), chef: Janusz Fic, ul. Sieraków, 32-410 Dobczyce

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