Beat: Lifestyle

FOUR DAYS OF DINING, DRINKING, AND LIVE ENTERTAINMENT FOR FOOD ENTHUSIASTS

DISCOVER TASTE OF PARIS

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USPA NEWS - The Gourmet Food Festival of Paris !

Every Year, Food Fans gather at "Taste of Paris" for 4 Days of Discoveries, Encounters and Taste Bud Heaven!
The Best of the Paris Culinary Scene assembled Under One Roof. Your Opportunity to savour Dishes from the Most Prestigious and Exciting Restaurants of the Moment in Special Tasting Portions. Be they Multi Michelin Starred or Up-And-Coming, the Chefs have all been Chosen for the Same Reason: their Exceptional Talent.

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* The Most Sophisiticated Food Court in France.
As well as the Restaurants, the Finest Quality Producers and Artisans will tempt you with their Appetising Goods.

* Shows and Demos by the Best Chefs
You can watch the Masters at work Live on Stage, learn their Techniques and Secrets and – Naturally – taste what they make. If you fancy rolling up your Sleeves Yourself, you can sign up for one of the Free Cooking Workshops.

* Drinks for All Tastes
Whether your Preference is for Champagne, Cocktails or Beer, Wine, Coffee or Sparkling Water, The Event only offers the Best. Bold Pairings, Surprising Tastings and Expert Advice are not to be missed!

THINGS TO DO

- The Italian Trade Agency at Taste of Paris 2025
A Series of Activations celebrating Italian Culinary Expertise throughout the Festival.
* Hervé Cuisine hosting a Live Cooking Demonstration in Collaboration with the Italian Trade Agency.
* Gabriele Ravasio joining the Italian Trade Agency on Stage for another Culinary Demonstration.
* ICE offering an Exclusive Activation reserved for VIP Guests.

- Food & Cocktail Pairings At The Badoit Bar
Badoit has entrusted its Pop-Up Bar to Matthias Giroud, a World-Renowned Mixologist. The Event featuring Mixology Masterclasses and Non-Alcoholic Cocktail and Food Pairings, collaboratively created by Matthias and a Team of Talented Chefs. Over the Course of Four Days, Chefs Danny Khezzar, Denny Imbroisi, Claire Heitzler, and François Daubinet were joining Matthias to offer a Unique Culinary Experience.

- Citizenkid Area
All Activities were Free, No Registration required, and 100% Fun!
* Shine Bright – Glitter Makeup
* For Young Artists – “Bring Your Berry Best to the Nice Jazz Festival” Coloring Workshop
* Decorate Your Macaron Like a Chef with M Cook Studio

- Gourmet Market
Shopping in the Aisles of the Festival is a Foodie's Dream come True. Over a Hundred Producers and Artisans were Present and Visitors could sample and purchase All Kinds of Preserves, Caviar, Bottarga, Smoked Salmon, Cured Meats, Olive Oil, Wines and more! You were sure to take Home a Basket full of the Finest French Produce and Gems from further afield!

- Restaurants
A Four Day Festival where you can sample some of the Most Delicious Food in Paris in Taster Sized Portions, served by the Chefs Themselves at their Pop-Up Restaurants. Whether Michelin-Starred, Trend Setters or Future Young Talents, Taste of Paris warmly welcomes Today's most Sought-After Chefs to bring you a Gourmet Experience to remember.

- Théâtre Laurent-Perrier
At the Taste Theatre, Chefs delight in Tantalizing Visitors' Taste Buds with Masterclasses to get Visitors into the Taste Spirit!
You can watch your Favorite Chef cook an Incredible Dish right in front of you and make it Yourself when you get Home! The Taste Theatre was Open to All Visitors and there's No Need to sign up In Advance.

- Ateliers Des Chefs (Chefs' Workshops)
Why not take a Cooking Class given by Leading Parisian Chef? You are guaranteed to learn Numerous New Tips and Techniques to try out at Home. The Workshops are Free - on a First Come First Served Basis.

*** Taste of Paris is equipped with a Cashless Payment Solution. This Payment System is used in All the Restaurants and Bars and No Alternative Payment Method is accepted.

- Air France showcases its High-Flying Culinary Signatures
As an Ambassador of French Gastronomy, Air France is offering an Elegant Dining Space to showcase a Refined Selection of Dishes served on Board its Long-Haul Flights. The Airline was welcoming Three-Michelin-Starred Chef Régis Marcon, "World Pastry Chef 2023" Nina Métayer, and French Chef based in Montreal, Olivier Perret, to present their Culinary Creations. Lastly, Servair's Corporate Chef François Adamski, Bocuse d'Or Winner and Meilleur Ouvrier de France, was unveiling Recipes Crafted for the Premium Cabin by Michelin-Starred Chef Frédéric Simonin.

- Rosières, Cooking Inspires Us
A Recognized Specialist in Cooking Appliances, Rosières was inviting Attendees to its Bistronomic Workshop for Inspiring Cooking Classes.
It was a Great Opportunity to discover the Stunning and Authentic Stainless Steel Rosières x Paul Bocuse Cooking Range. Equipped with 2 Ovens and 6 Gas Burners, it allows you to prepare Multiple Dishes at once, from Starter to Dessert – just like a Chef!

- Haier, a World Major Appliances Brand, was inviting to its Booth to discover its Latest Technological Innovations and take part in an Immersive Experience. Challenges in Culinary Plating Battles, Creation of a Hyper-Realistic Cake, or learning more about Wine Preservation.

- Saudi Arabia's Culinary Regions: A Journey of Flavors
Saudi Cuisine is as Diverse as the Landscapes of the Kingdom. Each Region tells its Story through Ingredients, Techniques, and Traditions passed down Through Generations. In the Western Region, Centuries of Trade and Pilgrimage Routes have shaped a Cuisine Rich in Spices and Global Influences — seen in Dishes like Saleeq, Sambusak, and Mutabbaq. The Central Region is known for Hearty Fare such as Jareesh and Hininy, using Wheat, Dates, and Clarified Butter to create Deeply Comforting Dishes.

The Eastern Coast embraces Seafood, Rice, and Tamarind, while the Southern Regions like Asir and Jazan showcase Highland Produce, Tropical Flavors, and Dishes cooked on Hot Stones or in Underground Ovens.This regional diversity reflects Saudi Arabia's history of exchange, climate diversity, and social customs. More than food, it is a culinary map of the nation's identity — and an invitation for others to explore its traditions through taste.

Saudi Coffee, or Qahwa, is a Deeply Symbolic Part of Social and Cultural Life. Lightly Roasted and Spiced with Cardamom, Cloves, and sometimes Saffron, it's served in Small Cups and poured from the Elegant Dallah—the Traditional Coffee Pot.The Act of serving Saudi Coffee is a Ritual of Respect and Welcome. It marks everything from Casual Gatherings to Major Celebrations, and is always accompanied by Dates. The Person pouring the Coffee often stands, refilling Cups in silence as a Sign of Humility and Service. Recognized by UNESCO as Part of the Intangible Cultural Heritage of Humanity, Saudi coffee is a Living Tradition, passed down with

Care. Today, it continues to thrive — not only in Homes, but also in Cafés, Creative Menus, and Cultural Storytelling.

- The Gallia Brewery was making its Return to Taste of Paris.
With its Colorful, Flavor-Packed Beers!
Based in Pantin, this Bold and Creative Parisian Brewery shakes up Craft Beer with Inventive, Accessible Recipes. You could Discover a Green Tea & Jasmine Blonde, a Cherry Sour, a Belgian Triple Brewed with Blueberry Purée, a Ginger IPA, and a Lemon Meringue Pie beer! Plus their Classics: IPA, Lager, NEPA, and Alcohol-Free Options.

- PDO Feta Cheese is the Greek Cheese traditionally made from Sheep's Milk or a Mixture of Sheep's and Goat's Milk. It is matured in Wooden Barrels or Tin Cans for at least Two Months, and it is known for its Unique Taste and Buttery Texture.

Feta Cheese has been registered as Protected Designation of Origin (PDO) and is produced exclusively in Specific Areas of Greece. This ensures the Quality, Originality, and Tradition of PDO Feta Cheese. Apart from its Traditional Consumption in the Greek Salad and Pies, Feta Cheese has been included in many Modern Recipes. Its Salty-Sour Taste adds Depth to both Sweet and Savory Dishes and gives generously a Perfect Creamy Texture and a Mediterranean Touch to Every Recipe.

- Making Wine more Accessible
The Experts at "Le Petit Ballon" have One Mission: to make Wine more Accessible and Easier to buy! With a Monthly Subscription Concept and a Fun, Relaxed Tone, Le Petit Ballon helps you discover New Wines Effortlessly. Founded in 2011, it now has 120,000 Active Subscribers across France and continues to shake up the Wine World! After the Retirement of its Founder and Former Sommelier, Jean-Michel Deluc, it is now Antoine Pétrus, a Sommelier and Double MOF, who is in charge of selecting the Wines for Le Petit Ballon.

Source: Taste Paris Festival @ Grand Palais, avenue Winston Churchill, Paris 8ème
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