



GRIMOD, BRILLAT *et Nous*



Exploring the foundations of the SPIRIT of Gastronomy

INTERNATIONAL CONFERENCE

AS WE CELEBRATE THE **BICENTENARY**
OF **MEDITATIONS ON TRANSCENDENTAL GASTRONOMY**,
IS IT EVEN POSSIBLE TO THINK OF
BRILLAT-SAVARIN WITHOUT MENTIONING
GRIMOD DE LA REYNIÈRE ?

- WHY do the two remain INSEPARABLE?
- HOW DO THEY COMPLEMENT EACH OTHER?
- Finally, would gastronomy have EVER
EVEN EXISTED WITHOUT THEM?



This bicentennial is an opportunity to remember
that gastronomy is also

L'ART
de penser **LA TABLE**

SPEAKERS

- Julia CSERGO
- Patrick RAMBOURG
- Philippe CARTAU
- Fabio PARASECOLI
- Florent QUELLIER
- Mathieu AUSSUDRE
- Chikako HASHIMOTO
- Yuka SAITO
- Max SHREM
- Frédérique DESBUISSONS



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DOMAINE LYON SAINT-JOSEPH

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GRIMOD, BRILLAT *et Nous*

Many of us have read **Brillat-Savarin**, but how many can say the same for **Grimod de La Reynière**?

While the former's work remains emblematic of this new art of living, it cannot, a priori, be understood without addressing the latter's prolific output. In addition to the **Manuel de l'Amphitryon**, no fewer than eight **Almanach du Gourmand** were published by **Grimod**, compared to one collection by **Brillat**.

LIST OF TOPICS AND PRESENTATION ANGLES (non-exhaustive).

The aim is, on the one hand, to highlight the complementarities, influences, and differences between these two authors and, on the other hand, as far as possible, to draw a link with our contemporary practice of gastronomy as the art of « faire bonne chère ».

GASTRONOMY AS AN IDEA

From La Varenne to LSR to today, the evolution of the idea of gastronomy.

BRILLAT WITHOUT GRIMOD?

Could Brillat have existed without Grimod? Is Grimod, Brillat's stepping stone?

Quantified influence, calculated importance of Grimod before: publications, mentions, reissues.

BIRTH (OR CONSECRATION) OF A FIELD

Ennoblement of a field that had previously been despised? Comparative contribution of each to the emergence of this field.

CRITICISM AT THE TABLE

What influence and place did the practice of criticism have in the birth of this thinking? Comparative approach to the way of criticizing the table.

PRIVATE TABLE, PUBLIC TABLE

What importance, what role for the restaurant table and that of the amphitryon? Legacy of this dichotomy in France and elsewhere.

AT THE TABLE, CAN WE TALK ABOUT ANYTHING?

Conversation according to Grimod and Brillat. What could be discussed at the table and how? What influence does this have on conversation today?

BELLES LETTRE, IDEOLOGUES, AND SCIENCE

What was the intellectual context of the early 19th century? Between amateur "scientists," the nouveau riche, and social "syncretism," what influence did this have on gastronomy?

GASTRONOMY, A MIRROR OF POLITICS ?

The years that inspired Marx were also those that inspired the rise of gastronomy.

What kind of society were they each trying to recreate through the model of the table?

GASTRONOMY, RELIGION, AND SPIRITUALITY

What were their respective visions of the divine around the table? Did both transform the bounty offered by nature, and therefore by God, into an invitation to eat well?

Did the liturgy of the table replace religious ceremony?

CONVIVIALITY AT THE TABLE

How important is commensality to each? Can one be a solitary gourmet?

Isn't conversation a distraction that detracts from the taste experience?

NOSTALGIA OR OPTIMISM?

In search of lost time or a bright future? What perspectives do each defend?

Can today's meal be a representation of yesterday and tomorrow?

GASTRONOMY AS A MODEL OF DIPLOMACY?

Is gastronomy the heir to the art of conversation and therefore the art of diplomacy?

COMMUNITARIANISM VS. UNIVERSALISM?

Who was gastronomy aimed at, according to Grimod and Brillat?

Did they see gastronomy as a humanistic, universal model to be promoted, or as the prerogative of a community?

INNOVATION

The idea of gastronomy and its birth through the lens of innovation according to E. Rogers.

BEYOND THE COOK, THE ROLE OF THE EATER

Active or passive, what effort should they make according to Grimod and Brillat? From thinking about the table to spending on it, from gastronomy to ceremonial cuisine?

HUMOR, LIGHTNESS, AND CAUSTICITY

What kind of humor did each of them have at the table? How did it reflect their respective eras, as well as our own? Can one be politically correct and an authentic gourmet?

WOMEN AT THE TABLE

The role and place of women at the table before and after Napoleon. Grimod and Brillat's respective positions on women at the table.

INSPIRATION FOR CHEFS

In the kitchen, how do we talk about Grimod and Brillat today? What influence do they claim to have on chefs?

LITERARY INFLUENCES

What influences did each of them have on the gastronomic discourse that followed? Balzac, Dumas, etc.; who is cited in the decades that followed?

DEBATE

Is the art of hospitality essential to being a good gourmet? Can you be a fine gourmet without knowing how to cook?

PERSPECTIVES: A NEW REVOLUTION?

1789 marked the beginning of a new social order, and therefore a new gastronomic order; with the revolution of 2007 (the arrival of the iPhone), is this the beginning of a new gastronomic era?

"The great gourmets felt that two such important functions should not be combined in the same hands, and that it is impossible to properly manage both the spit and the pots at the same time."
GdLR, AdG, Year One

GRIMOD,
BRILLAT