GRIMOD, BRILLAT et Nous

INTERNATIONAL CONFERENCE

Exploring the foundations of the SPIRIT of Gastronomy

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?**

Meet the **expert speakers** for a UNIQUE FEAST OF KNOWLEDGE

OCTOBER 2 & 3, 2026

LYON, FRANCE
DOMAINE SAINT-JOSEPH

CONFERENCE@BIZTRONOMY.COM
REGISTRATION OPENS

Organized by:

Biztronomy
Food for thought

"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

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At the foundations of the SPIRIT **of Gastronomy**

Can one be a true gourmet without knowing the origins of this fabulous discipline?
Can one be a true hostess without understanding the deeper principles of the art of fine dining? To fully express and share this philosophy of fine dining known as gastronomy, we believe it is essential to know its founders, notably **Grimod de la Reynière** and **Brillat-Savarin**.

SPEACKERS

RESEARCHERS, AUTHORS, LEADERS
HISTORIANS, PHILOSOPHERSS

JEAN-CLAUDE BONNET

THE CONTRASTING FORTUNES OF GRIMOD AND BRILLAT IN THE GASTRONOMIC TRADITION

Jean-Claude Bonnet will explore the persistent references to Brillat and Grimod in those distant years when gastronomy had not yet emerged as a legitimate field of knowledge. He will focus in particular on Roland Barthes while sharing his personal perspective on that era when gastronomy began to be fully recognized as a cultural element in its own right and as a jewel of French national culture.

Julia CSERGO

Society **WOMEN IN GASTRONOMIC DISCOURSE**

Grimod, Brillat, and women: what place, what role, and what relationship did each of them have with women?
What is the difference between the era (or eras) of Grimod and Brillat and today?

Yves GAGNEUX

Balzac **BALZAC'S PERSPECTIVE: THE INFLUENCE OF BOTH IN *LA COMÉDIE HUMAINE***

Both Grimod and Brillat-Savarin are mentioned in *La Comédie humaine*, which attests to the author's familiarity with their works. Brillat's evident ambition to offer a comprehensive analysis of a human phenomenon in a scientific form clearly appealed to Balzac. Grimod's influence, though more subtle, takes on other forms. Balzac, an archaeologist of urban life, could not help but be drawn to the vibrant energy that emanates from Grimod's writings. The influence of each in *La Comédie humaine* is thus expressed differently, offering us a unique lens through which to discover them.

Michael GARVAL

Gastronomer-Chef Relationship **TASTEMAKERS: TWO CENTURIES OF FRENCH GASTRONOMERS AND CELEBRITY CHEFS**

In the wake of the French Revolution, pioneering food critics like Grimod de la Reynière or Brillat-Savarin and early celebrity chefs like Carême emerged as novel sorts of public figures. Key players in gastronomy's rise and democratization, chefs and gastronomes asserted influence as arbiters of taste, yet literary prestige gave writers the upper hand.
Over the past two centuries, across a changing culinary, cultural, and media landscape, the balance of powers in this at once symbiotic and adversarial relationship has shifted, with chefs now prevailing as tastemakers

Chikako HASHIMOTO

Conviviality **CONVIVIALITY AT THE TABLE ACCORDING TO GRIMOD AND BRILLAT**

The transformation of the concept of conviviality in the post-revolutionary era. The influence of Grimod and Brillat on the evolution of the relationship with others at the table.

Christophe LAVELLE

Art & Science **GASTRONOMY: IS IT THEN MORE OF AN ART OR A SCIENCE?**

This question lies at the heart of the debate between Brillat-Savarin and La Reynière, for while the former elevates the love of good food to the status of a philosophical and physiological science (gastronomy, that "reasoned knowledge of everything related to man insofar as he nourishes himself"), the latter focuses his discourse primarily on aesthetic judgment. In fact, straddling the lines between art and science, nature and culture, ingredients and techniques, cuisine transcends these dichotomies to evolve at the intersection of food and emotion—in constant interaction—for the well-being of both body and mind. To what extent or in what proportion?

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Fabio PARASECOLI

Cinema **THE FIGURE OF THE GOURMET IN WORLD CINEMA**

How the identity of the gourmet has changed since Brillat and Grimod, and how it appears in contemporary gastronomic media — especially on social media.

Florent QUELLIER

The Significance of the Words **FRIAND, GOURMET, COTEAU...GASTRONOMES BEFORE THEIR TIME**

The pre-gastronomic lexicon, or how to describe the lover of fine food before the term "gourmet" existed, particularly through the figures of the "friand," the "gourmet," and the "coteau." Grimod and Brillat are also heirs to this lexicon, and understanding the meaning of "gastronomer" requires placing the noun within this lexical context.

Patrick RAMBOURG

History of Ideas **THE IDEA OF GASTRONOMY: OR HOW CULINARY DISCOURSE BECOMES GASTRONOMY**

"The Idea of Gastronomy: or How Culinary Discourse Becomes Gastronomy." "While the word 'gastronomy' became established in the early decades of the 19th century, thanks in part to the writings of Berchoux, Grimod de la Reynière, and Brillat-Savarin, the idea of gastronomy itself is much older than is generally thought. As early as the late Middle Ages—and even long before that—accounts of cuisine and dining began to appear. Its evolution is rooted in the rise of haute cuisine in France during the Grand Siècle, in the culinary debates of the Age of Enlightenment, and in the ongoing publication of the *Almanach des gourmands* and the *Physiologie du goût*.

Emmanuel RUBIN

Complementarity **THE COMPLEMENTARITY BETWEEN GRIMOD AND BRILLAT: AT THE TABLE OF A FOOD CRITIC**

Children of the Enlightenment and contemporaries of the Revolution, Grimod de la Reynière and Brillat-Savarin pioneered gastronomy in France without ever meeting. An extraordinary convergence of time, place, and action: while Grimod evaluated matters of taste in the light of the fine arts, Brillat sought to theorize them in a more scientific manner. How do their works, their styles, their approaches, the status they ascribe to the hedonist, and the role they assign to cuisine mutually enrich one another in a singular and delightful synergy?

Yuka SAITO

Taste **INSTITUTIONALIZING TASTE: THE METAMORPHOSES OF THE *ALMANACH DES GOURMANDS***

Following the success of the first year of the *Almanach des Gourmands*, Grimod de La Reynière transformed his culinary publication into a true institution of critical authority by establishing the Tasting Jury. Over the course of its eight editions, the almanac redefined itself through interaction with its readers and food merchants, becoming one of the cornerstones of 19thcentury gastronomic literature, a tradition that also includes *The Physiology of Taste*. This presentation will analyze the origins of this unique legitimization and the work's transformations, drawing in particular on a corpus of the author's previously unpublished correspondence.

Max SHREM

Gastronomic Writing **SATIRE, STRUCTURE, AND FLAVORS:**

HOW GRIMOD'S ALMANAC SHAPED MODERN GASTRONOMIC WRITING

This presentation reinterprets the *Almanach des Gourmands* as one of the earliest laboratories of culinary journalism. Its tripartite structure—a nutritional calendar, a guide to suppliers, and satirical "Varieties"—creates a space where taste becomes a public practice and a performative text. Under the guise of an elderly connoisseur, Grimod both asserts and subverts his authority, employing parody and pseudo-scholarly classification to educate the reader. At the intersection of print culture, mediatized taste, and self-presentation, the *Almanach* inaugurates a critical framework that foreshadows modern gastronomic criticism and contemporary logics of influence.

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PLANNING

RESEARCHERS, AUTHORS, LEADERS
HISTORIANS, PHILOSOPHERSS

	FRIDAY, OCTOBER 2	SATURDAY, OCTOBER 3RD
8h00	WELCOME	WELCOME
8h30 - 8h50	OPENING REMARKS	OPENING REMARKS
8h50 - 9h40	**Patrick RAMBOURG** LTHE IDEA OF GASTRONOMY: OR HOW CULINARY DISCOURSE BECOMES GASTRONOMY.	**Julia CSERGO** WOMEN IN GASTRONOMIC DISCOURSE.
9h40 - 10h30	**Emmanuel RUBIN** GRIMOD ET BRILLAT À LA TABLE D'UN CRITIQUE GASTRONOMIQUE.	**Yuka SAITO** INSTITUTIONALIZING TASTE: THE METAMORPHOSES OF THE *ALMANACH DES GOURMANDS*
10h30 - 11h00	BREAK	BREAK
11h00 - 11h50	**Chikako HASHIMOTO** CONVIVIALITY AT THE TABLE ACCORDING TO GRIMOD AND BRILLAT.	**Christophe LAVELLE** GASTRONOMY: IS IT THEN MORE OF AN ART OR A SCIENCE?
11h50 - 12h30	**Florent QUELLIER** FRIAND, GOURMET, COTEAU... GASTRONOMES BEFORE THE TERM WAS COINED.	**Jean-Claude BONNET** THE CONTRASTING LEGACIES OF GRIMOD AND BRILLAT IN THE GASTRONOMIC TRADITION.
12h30 - 13h20	LUNCH	LUNCH
13h20 - 14h20	GOURMET DICTATION	GOURMET DICTATION
14h20 - 15h10	**Max SHREM** FROM THE TABLE TO THE STAGE, FROM THE STAGE TO THE TABLE: THEATER AS A MODEL FOR GASTRONOMIC CRITICISM IN THE WORKS OF GRIMOD DE LA REYNIEÈRE.	**Michael GARVAL** TASTEMAKERS: TWO CENTURIES OF FRENCH GASTRONOMERS AND CELEBRITY CHEFS.
15h10 - 16h00	**Yves GAGNEUX** BALZAC'S PERSPECTIVE: THE MUTUAL INFLUENCE IN *LA COMÉDIE HUMAINE*.	**Fabio PARASECOLI** THE FIGURE OF THE GOURMET IN WORLD CINEMA.
16h00 - 16h50	ROUNDTABLE Would Brillat be here without Grimod?	ROUNDTABLE How can we preserve their legacy, and how can we enrich it?
16h50 - 17h00	CONCLUSION	CLOSING REMARKS
17h00	APERITIF	DEPARTURE

ACTIVITIES

GOURMET DICTATION

A daily gourmet dictation, in the early afternoon, for those who love spelling, grammar, and the written word.

BOOK SIGNINGS

Meet the speakers to chat and have their books signed.

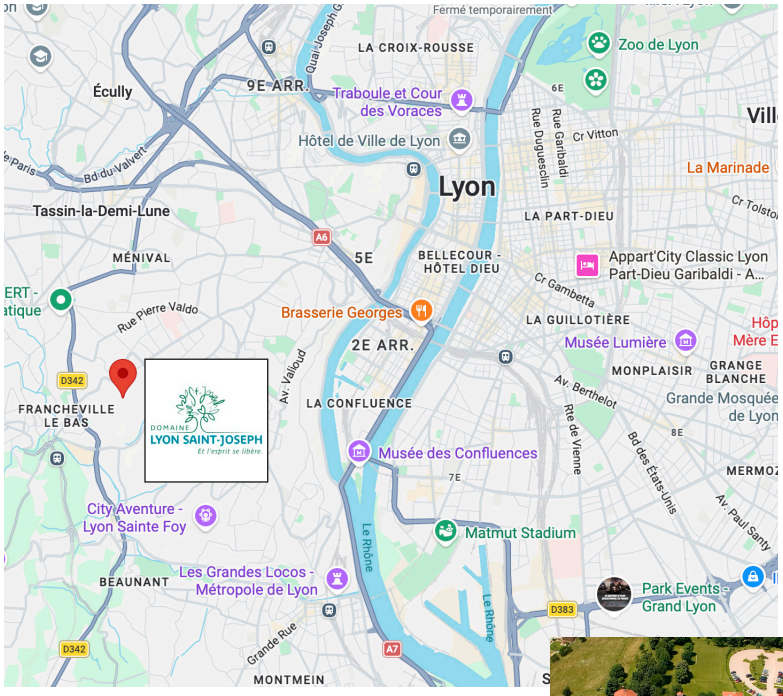
REGISTRATION OPENS

PRICE:

2 days: 80 € 1 day: 50 €

INCLUDED IN REGISTRATION

- Morning break with drinks and pastries
- Buffet lunch
- Afternoon break with drinks
- Access to activities
- Meet-and-greets with speakers



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ACADÉMIE INTERNATIONALE DE LA GASTRONOMIE

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