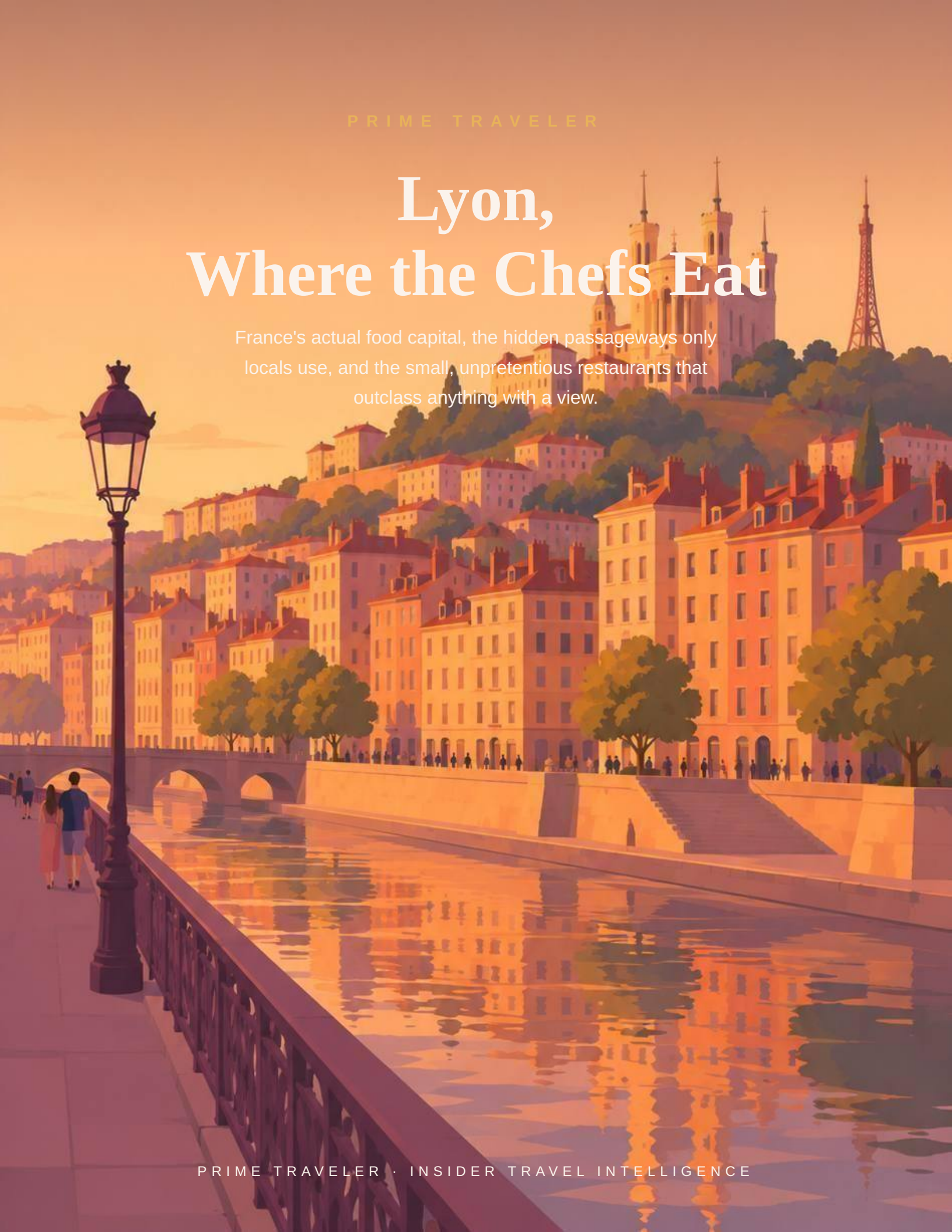




PRIME TRAVELER

Lyon, Where the Chefs Eat

France's actual food capital, the hidden passageways only locals use, and the small, unpretentious restaurants that outclass anything with a view.

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Where the Chefs Eat

Ask most French people which city actually deserves the title of food capital, and a surprising number will say Lyon, not Paris. This isn't a fringe opinion. Lyon has produced an outsized share of the country's most celebrated chefs, and the city's everyday food culture, built around small, unpretentious restaurants rather than fine dining spectacle, is the real reason its reputation has held for generations.

The Bouchon Is the Whole Story

A bouchon is a small, traditionally family-run restaurant serving hearty, simple Lyonnaise cooking, the kind working cooks and chefs actually eat on their own time, not the version dressed up for a special occasion. Finding a real one is the single best thing you can do with a meal in this city.

The best meal of your trip is far more likely to come from a checkered tablecloth and a chalkboard menu than from anywhere with a view of the river.

Bouchon Etiquette

Communal, Unfussy, and Meant to Be Slow

Seating is often close together, the menu is short and changes with what's fresh, and the meal is meant to be lingered over across several courses, not rushed. This is the same unhurried table culture found across France generally, just with heartier, more rustic food than a typical Parisian bistro.



A REAL BOUCHON, CHECKERED TABLECLOTHS AND ALL