



A RADISSON COLLECTION HOTEL

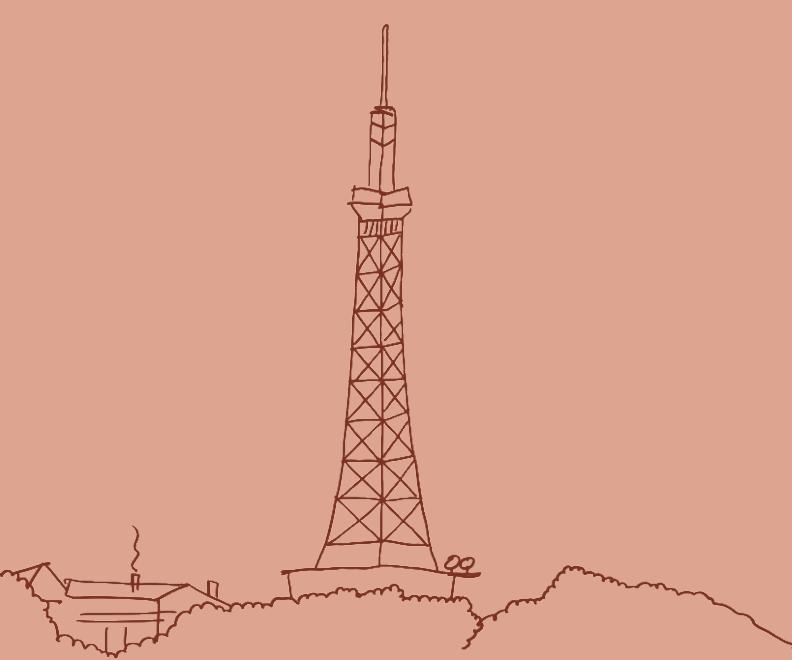
# GASTRONOMY SERIES



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RADISSON COLLECTION



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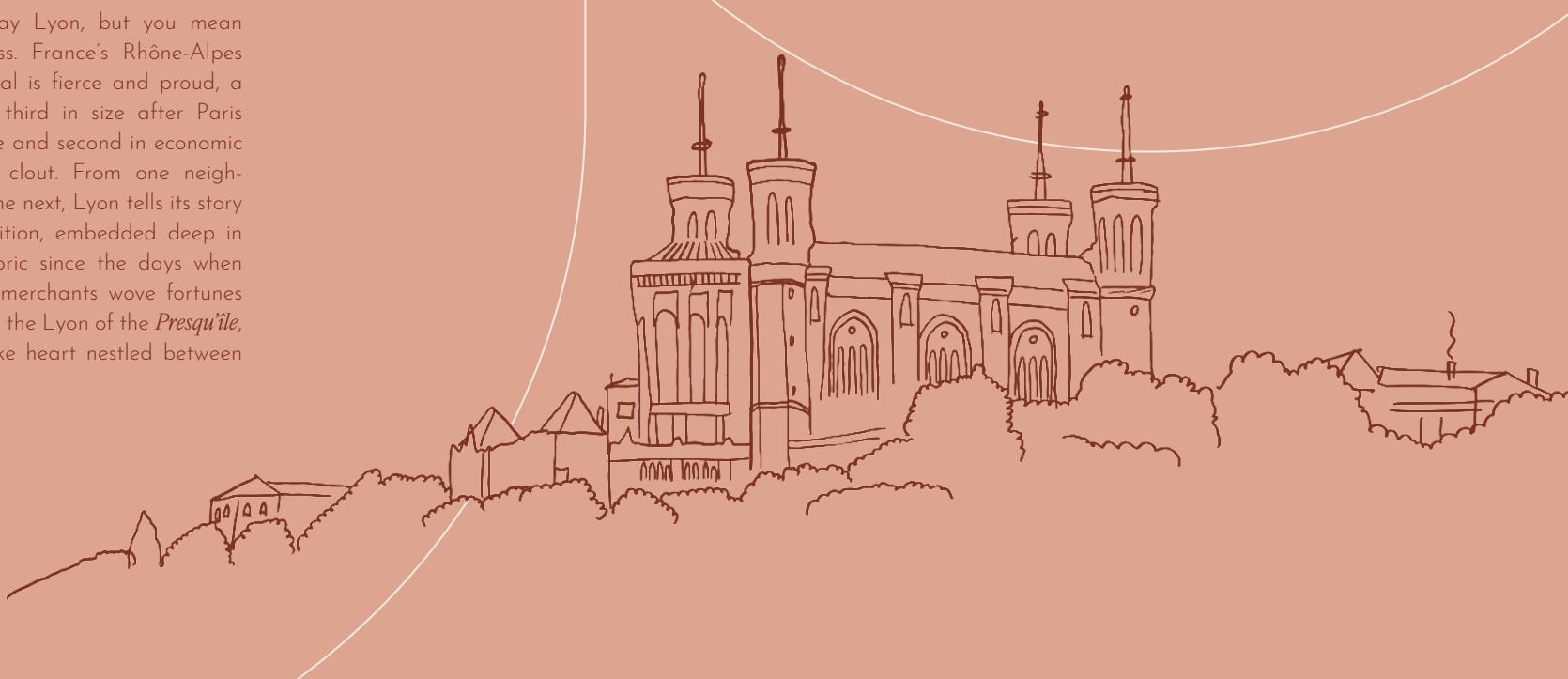
## INTRODUCTION

You say Lyon, but you mean lioness. France's Rhône-Alpes capital is fierce and proud, a roaring city, third in size after Paris and Marseille and second in economic and cultural clout. From one neighborhood to the next, Lyon tells its story through tradition, embedded deep in its urban fabric since the days when Renaissance merchants wove fortunes in silk. There's the Lyon of the *Presqu'île*, that island-like heart nestled between

the *Rhône* and *Saône* rivers, and then there's the patchwork of neighborhoods, some genteel, some bohemian. In the Old Town, around Saint-Jean Cathedral, history oozes from every cobblestone, echoing Italian elegance. The area is a cinematographic dream, a favorite backdrop from Bertrand Tavernier to Philip Kaufman's *The Unbearable Lightness of Being*, where Lyon stood in as a poetic, imagined Prague. A symbolic frontier between North and South, Lyon marks the spot where the *Rhône* and *Saône* meet in the Confluence district before flowing together toward Marseille and Provence. It's a providential place, long crowned as the true capital of French cuisine.

The French have a phrase: *faire le grand écart* - to do the splits - to reconcile the irreconcilable. Lyon does just that: haute culture and streetwise hunger, tradition and temptation. Like Rome, Lyon is an "Open City"; nothing is off the menu. Here stands *Cour des Loges Lyon, A Radisson Collection Hotel*, where Chef Anthony Bonnet presents an authentic and uncompromising cuisine. He has cultivated, for over twenty years, a culinary philosophy deeply rooted in his local region. His cuisine draws from close relationships with passionate producers across the Lyon area, from the Monts du Lyonnais to the Bresse plains. This strengthens his positioning and highlights his unique character.

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# ABOUT

COUR DES LOGES LYON,  
A RADISSON COLLECTION HOTEL

# THE HOTEL

In the beating heart of Vieux Lyon, where Renaissance arches meet whispers of centuries past, a legend is reborn. After years of meticulous restoration, *Cour des Loges Lyon, A Radisson Collection Hotel* rises anew in early 2025, an icon of elegance rediscovered. Behind its 14th-century façades, history breathes again, reimagined by Radisson Hotel Group and the architects of Cécile Remond Archipatrimoine & Développement. Once home to merchants, nobles, and Jesuits, this storied address now welcomes travelers to an experience suspended between eras, where Italian Renaissance grace meets contemporary refinement.

In the labyrinth of UNESCO-listed Vieux Lyon, each stone tells a story, each courtyard opens to light and memory. *Cour des Loges* becomes not just a hotel, but a living chronicle of Lyon's soul, a bridge between heritage

and modern art de vivre. As the first Radisson Collection in France, it marks a new chapter for luxury hospitality, written in the language of history, craftsmanship, and quiet grandeur. Here, time doesn't pass, it lingers.



# GASTRONOMY

In the reborn *Cour des Loges Lyon, A Radisson Collection Hotel*, the art of hospitality finds its perfect match in the art of gastronomy. Under the grand Renaissance arches of Vieux Lyon, chef Anthony Bonnet, at the helm since 2005, continues his two-decade journey within these storied walls. A guardian of tradition and an innovator of taste, Bonnet crafts cuisine that is as poetic as it is precise - rooted in the terroir, illuminated by creativity, and guided by respect for nature and craft.



Originally from the *Monts du Lyonnais*, Bonnet's reverence for the land was sown early. At just ten years old, he received a vegetable garden for his birthday, tending it with the same curiosity that led him to raise pigeons and chickens, harvest his own honey, and follow his father into the forests to hunt. Nature became both playground and mentor, a place where every action sparked an adventure and every season offered new lessons. This living heritage of memories—of earth, seasons, and scent—forms the chef's inner library, the wellspring from which his sensibility draws.

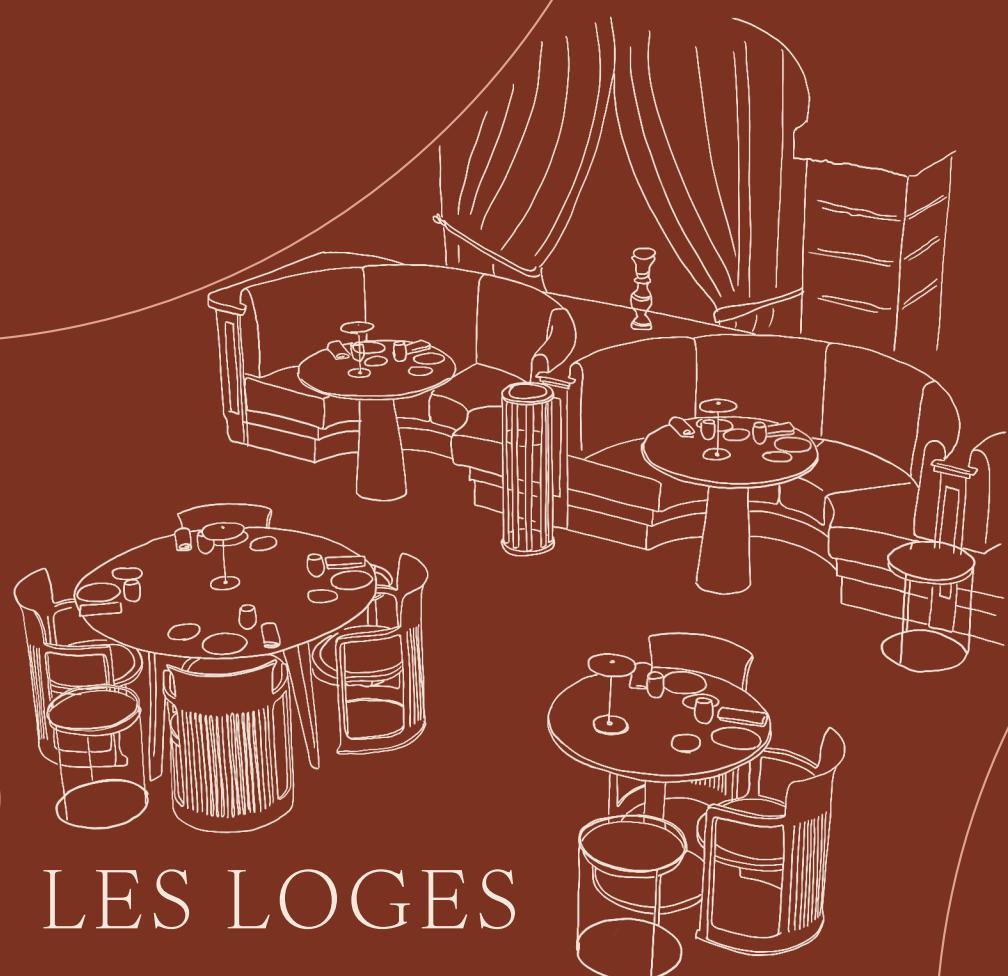


His signature lies in balance: between past and present, between refined artistry and the authenticity of local produce.

## LES LOGES

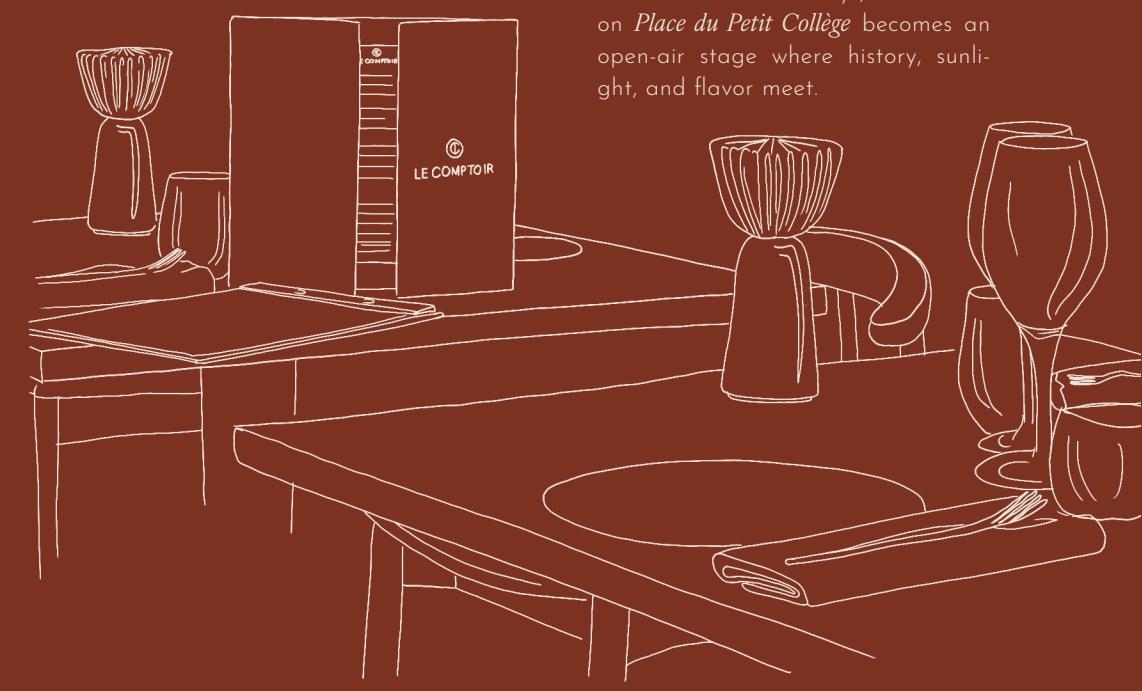
At the heart of a spectacular Florentine courtyard, crowned by a 17-meter glass canopy, *Les Loges* is both a stage and a sanctuary. Here, Bonnet composes a tasting menu for just 36 guests, a symphony of textures and flavors served under arches of carved stone. His cuisine, born of close collaboration with local artisans and farmers, celebrates the living memory of

Lyon's land. Every plate, every utensil - crafted by ceramists, knife makers, and woodturners - tells a story of authenticity. From root to rind, nothing is wasted: sustainability and *savoir-faire* unite in a cuisine that honors both earth and ethics. *Les Loges* is not just fine dining; it is a dialogue between *Renaissance* grandeur and contemporary conscience.



## LE COMPTOIR

Next door, *Le Comptoir* offers another side of Bonnet's culinary vision: warm, generous, and instinctively Lyonnais. In a newly redesigned room of just 35 seats, conviviality takes center stage. The menu follows the rhythm of the seasons: *pâté en croûte* scented with *arquebuse*, matured beef from *Haute-Loire*, *plancha*-cooked fish, and rustic farm vegetables, all elevated by precision and heart. The wine list is a love letter to biodiversity and biodynamics, celebrating passionate vintners who, like Bonnet, work in harmony with nature. On summer days, the terrace on *Place du Petit Collège* becomes an open-air stage where history, sunlight, and flavor meet.



# LE 1341 BAR

From *Rue du Bœuf*, the hotel's historic bar beckons with the charm of a hidden salon, named after the year when the first stone of the building was laid. Its engraved signatures recall centuries of illustrious guests; its atmosphere - part daylight refuge, part nocturnal retreat - glows with quiet sophistication. By day, it's a place for calm reflection; by night, it transforms into a retro-inspired haven where time softens and spirits flow. Rooted in ethical, committed *savoir-faire*, the bar celebrates

local spirits and bespoke cocktails, all crafted with intention and reverence for craftsmanship. Within its elegant, timeless Art Deco ambiance, Le 1341 evokes the discreet charm of Anglo-American piano bars of the 1930s: soft lighting, plush armchairs, and refined woodwork compose a cozy décor where every detail invites relaxation. At its heart, a Baccarat vitrine created for Cartier draws the eye and adds a note of prestige, affirming the bar as a rare setting where history and luxury meet - an intimate stage where Cognac, Armagnac, rum, and single malts, inventive cocktails and refined appetizers embody the art of *savoir-vivre à la lyonnaise*.



# FROM

COUR DES LOGES LYON,  
A RADISSON COLLECTION HOTEL

A gourmet itinerary celebrating the soul  
of our terroir, for every food lover  
who seeks authenticity.



This curated selection shines a light on the men and women who cultivate, craft, and elevate the flavors of the Lyon region. It embodies Chef Anthony Bonnet's commitment to sustainable, locavore gastronomy and to preserving the quiet brilliance of artisanal savoir-faire. These addresses invite visitors to discover the artisans who shape the

richness of the local landscape, and to meet them in person. For over twenty years, Chef Anthony Bonnet has nurtured a culinary philosophy deeply connected to the land. His cuisine is born of close relationships with passionate producers across the Lyon region, from the *Monts du Lyonnais* to the *plains of Bresse*.

Here is a handpicked itinerary to explore these exceptional craftmakers.

**COUR DES LOGES LYON,**  
A Radisson Collection Hotel

**1. BERGERIE DES MOLLIÈRES**  
Sheep's Milk Cheese

**2. MONSIEUR BENOÎTE**  
Herbalist

**3. MIÉRAL**  
AOP Bresse Poultry

**4. FERME PIÉGAY**  
Dairy Delights from the Monts du Lyonnais

**5. MAISON BONNAT**  
Master Chocolatier, Since 1884

**6. DISTILLERIE NALIN**  
Eaux-de-Vie & Spirits

**7. DOMAIN DE L'OISEAU DE PASSAGE**  
Artisan Winegrower

**MÂCON**



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**LYON**



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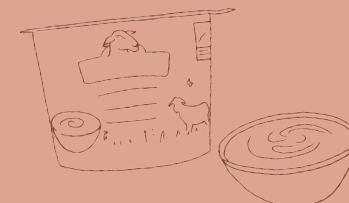
**VOIRON**

# BERGERIE DES MOLLIÈRES

Sheep's Milk Cheese

Le Melay,  
69770 Villechenève

High in the *Monts du Lyonnais*, *Bergerie des Mollières* is a family-run farm in *Villechenève* devoted to artisanal sheep's milk cheese. Led by Pascal Dureux, the farm oversees every step of production - from milking the ewes to aging and distribution - ensuring impeccable quality. Chef Anthony Bonnet's long-standing partnership with this sheepfold epitomizes his philosophy: celebrating local producers and elevating Lyonnais terroir from farm to table. You'll find their cheeses on the *Les Loges* cheese trolley, at local markets (see their website), and at Halles Paul Bocuse at *La Mère Richard*.

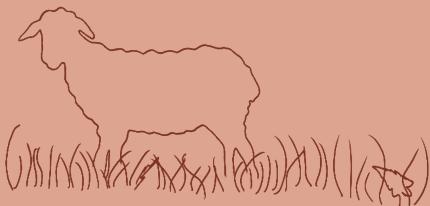


In the golden hills of the *Monts d'Or*, this artisan herbalist cultivates and wild-harvests nearly sixty plants used in Chef Bonnet's creations. Based in *Saint-Didier-au-Mont-d'Or*, Monsieur Benoîte tends a 3,000 m<sup>2</sup> plot between *Couzon* and *Saint-Romain-au-Mont-d'Or*, crafting inventive herbal blends and offering workshops and nature outings. His botanicals are also available at the *Cour des Loges* boutique, a natural extension of his creative, eco-conscious craft.

# MONSIEUR BENOÎTE

Herbalist

6 Chem. de Pinay,  
69270 Saint-Romain-au-Mont-d'Or



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## MIÉRAL

AOP Bresse  
Poultry

25 Rte de Chalon,  
01340 Montrevel-en-Bresse

For generations, Chef Bonnet has trusted *Maison Miéral*, his supplier of choice for AOP Bresse poultry, a signature ingredient in many of his dishes. Since 1919, this fourth-generation family house has upheld rare expertise in the heart of Bresse. From farm to kitchen, their birds embody the excellence of French culinary heritage. Revered by artisans and chefs alike, Miéral's poultry remains unmatched worldwide.



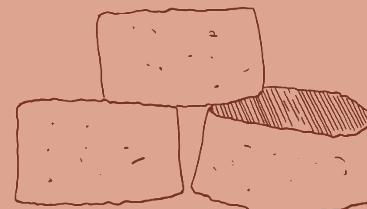
A childhood connection for Chef Bonnet, *Ferme Piégay* has been crafting dairy products for four generations at 800 meters altitude. Here, six different cow breeds graze on steep, natural terrain, a nod to Savoyard and Swiss traditions of mountain farming. The result? Exceptional fromage blanc, aged cheeses, plain and fruit yogurts, plus an irresistible collection of ice creams and sorbets boasting over 50 flavors.



## FERME PIÉGAY

Dairy Delights from  
the Monts du Lyonnais

604 Chemin du tour,  
69850 St Martin en haut



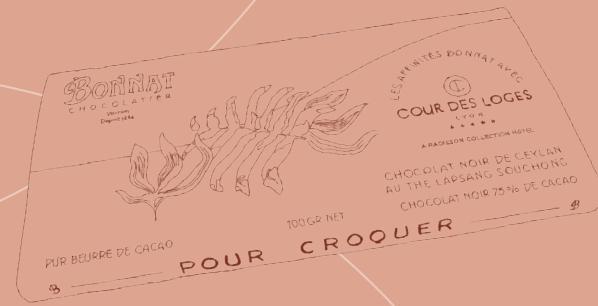
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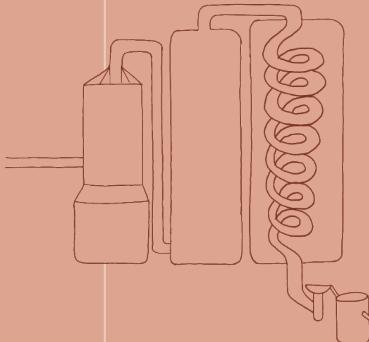
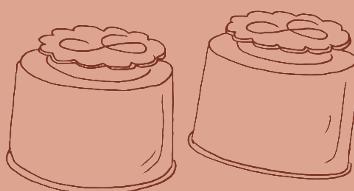
## MAISON BONNAT

Master Chocolatier  
Since 1884

8 cours Senozan,  
38502 Voiron



**A**n international icon of French chocolate, *Maison Bonnat* is steered by Stéphane Bonnat, heir to a family legacy stretching back to 1884. His craft blends meticulous bean selection with close ties to growers worldwide, a bean-to-bar philosophy guided by respect and authenticity. Chef Bonnet collaborates with Stéphane Bonnat to craft a signature Cour des Loges chocolate bar, and uses Bonnat's creations throughout his desserts. Both share a devotion to eco-responsibility, craftsmanship, and integrity of flavor. The Voiron shop offers bars, bonbons, and exquisite pastries.



**T**he collaboration between Chef Bonnet and Pascal Nalin is anchored in ancestral expertise. These spirits feature both at the bar and the boutique of Cour des Loges. Founded in 1919 in Meys, this family distillery - now in its fourth generation - crafts exceptional *eaux-de-vie* from regional fruit. Their sustainable, zero-waste approach resonates deeply with the chef's values. Travelling still roams the *Monts du Lyonnais* each year, distilling orchard fruit into award-winning creations: Poire William's, French single malt whisky, craft gin, and more.

## DISTILLERIE NALIN

Eaux-de-Vie  
& Spirits

125 chemin de la Chana,  
69610 Meys



## DOMAINE DE L'OISEAU DE PASSAGE

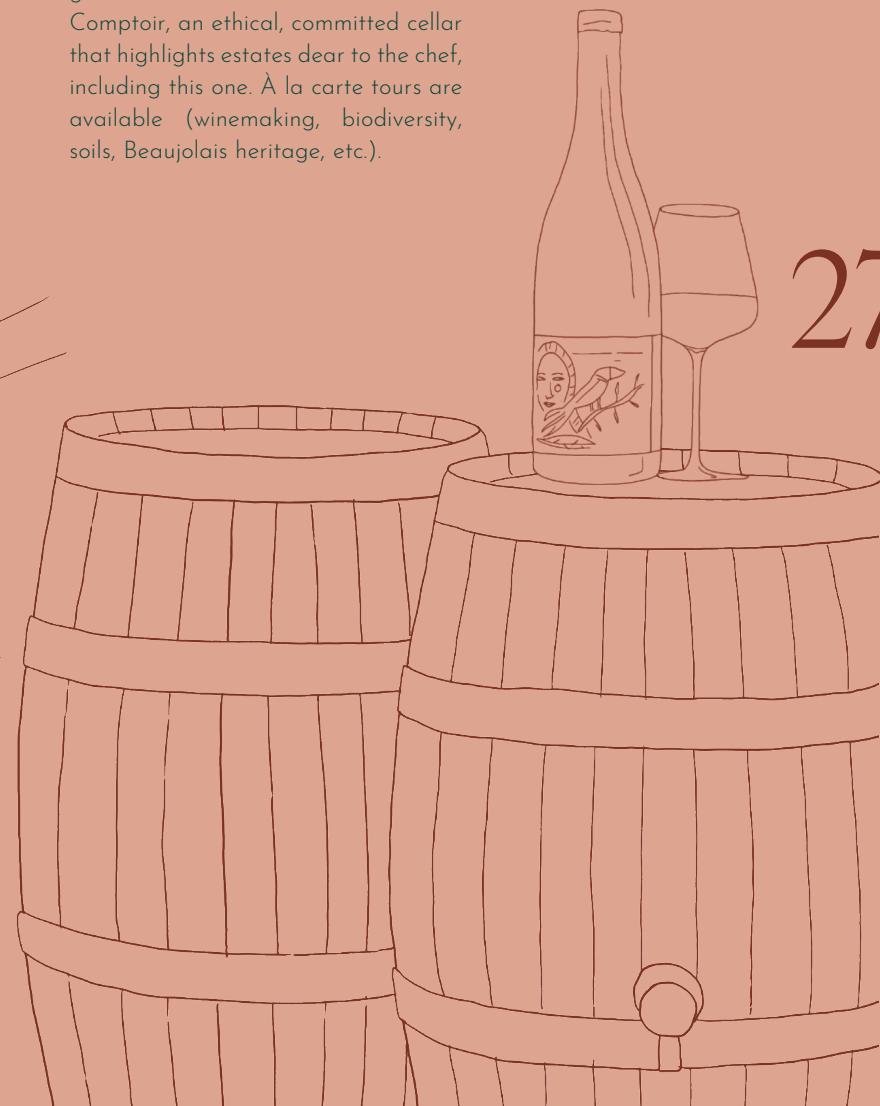
Artisan Winegrower

1905 route des crus  
du Beaujolais

**A**fter a first career in the cultural sector, Julien Frappa founded his estate in 2019 on *prime terroirs of Beaujolais and Mâconnais*. Everything here is crafted as close to nature as possible: organic cultivation, horse-plowed soils, nesting boxes and fruit hedges integrated into the landscape. From its very first vintage, the estate found its way onto the tables of Michelin-starred restaurants.



Julien's "haute couture" approach yields sculpted, elegant micro-cuvées that celebrate *finesse* and *terroir*. Cour des Loges features his wines within its vast selection: 800 references in the gastronomic restaurant and 110 at Le Comptoir, an ethical, committed cellar that highlights estates dear to the chef, including this one. À la carte tours are available (winemaking, biodiversity, soils, Beaujolais heritage, etc.).







**RADISSON**  
COLLECTION