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**Refettorio**  
*Paris*

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Au Foyer de la Madeleine

## **Food for Soul to open a Refettorio in the heart of Paris**

*A new community kitchen will open its doors this 15 March in collaboration with the restaurant Le Foyer de la Madeleine. Refettorio Paris will offer a welcoming dinnertime food service to vulnerable members of the community by transforming surplus ingredients into delicious meals.*

Food for Soul, the non-profit organisation founded by chef Massimo Bottura, is partnering with Le Foyer de la Madeleine, a social restaurant running inexpensive lunch services, to open its third major international project. Thanks to this exciting joint venture, on 15 March 2018 Refettorio Paris will open its doors in the crypt of the Church of La Madeleine, a place of significant historical value in the heart of Paris.

Refettorio Paris is not a charity project, it's a cultural one, based on Food for Soul's founding principle that Ethics and Aesthetics are one and the same. For this reason, artists, architects and designers have been working together to transform the restaurant Le Foyer de la Madeleine into an even more engaging and inspiring space. French artists JR and Prune Nourry, internationally known for their multi-disciplinary installations in public spaces all over the world, have created installations specifically for this site. In the months and years to come they will also invite other artists to contribute to the history and life of Refettorio Paris, starting with young Afghan artist Kubra Khademi. Renowned for using recycled materials to create their projects, architect Nicola Delon, co-founder of Encore Heureux, and designer Ramy Fischler,

founder of the agency RF Studio, have applied the same philosophy to the renovation of Refettorio Paris.

Chefs from Paris, France and around the world have been invited by Massimo Bottura to prepare healthy and delicious meals with surplus ingredients provided by Carrefour, the Banque Alimentaire and Phenix, a young social entrepreneurship tackling food waste by serving as a link between large supermarkets and various charitable associations. Every night from Monday to Friday, a team of volunteers will welcome guests, mostly refugees, homeless, rough sleepers and people in situations of social vulnerability, and serve them dinner directly at the table. Refettorio Paris aims to serve 100 meals a day using about 130 kg of recovered food.

In addition to addressing the issue of food waste, the project seeks to raise awareness on the increasing problem of social isolation. Refettorio Paris is not just about offering a warm meal; through the values of hospitality and beauty, the project wants to engage the guests, the volunteers, the chefs and the whole community in a holistic approach to nourishment: for the body as well as for the soul.

Following the opening, Refettorio Paris will keep running with the support of Food for Soul and Le Foyer de la Madeleine, while culinary students will be in charge of preparing daily meals for the guests. On top of offering meals, Refettorio Paris will host events, workshops and social entrepreneurship programmes to inspire and engage the whole community in the fight against food waste and social isolation.

The opening of Refettorio Paris will coincide with the launch of the French edition of Massimo Bottura's book *Le Pain est d'or: Ingrédients ordinaires pour repas extraordinaires*, published by Phaidon. The book collects stories, recipes and experiences of more than 50 chefs who joined Refettorio Ambrosiano, the first community kitchen, opened in Milan in 2015. Part of the proceeds from *Le Pain est d'or* will be donated to Food for Soul to create many other community kitchens like Refettorio Paris around the world.

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### **About Food for Soul**

Food for Soul is a non-profit organisation founded by chef Massimo Bottura to empower local communities to fight against food waste through social inclusion. The organisation began with the Refettorio Ambrosiano in Milan during Expo2015 with subsequent projects launched in Rio de Janeiro (Refettorio Gastromotiva) and London (Refettorio Felix at St Cuthbert's) as well as Modena (Social Tables Ghirlandina) and Bologna (Social Tables Antoniano) in Italy. Each project is unique but shares the common themes of using surplus food, working with artists to create engaging dining spaces and serving dishes to vulnerable members of the local community.

### **About Le Foyer de la Madeleine**

The Foyer de la Madeleine is a social restaurant serving more than 250 nutritious and in-season meals every day to elderly people and workers from the neighbourhood at a reasonable price: 9 euros for the meal and 7 euros for the yearly membership. Thanks to the cooperation with the Ozanam Madeleine association, the restaurant has also been offering meals to people in need at the cost of 1 euro. The lunch service will not cease to exist after the opening of the Refettorio Paris and will continue to be run by Le Foyer de la Madeleine.

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