



Refettorio

Paris

Au Foyer de la Madeleine

FAQs: Refettorio Paris – Paris

A community kitchen that will offer dinner to vulnerable members of the Parisian community opens its doors on March 15, 2018 in the crypt of the Church of La Madeleine, in collaboration with the restaurant *the Foyer de la Madeleine*. It will serve delicious meals prepared from surplus ingredients that would have otherwise gone to waste.

1. First of all!

What is a Refettorio ?

“Refettorios” are community kitchens started by Food for Soul, a non-profit organization founded by Chef by Massimo Bottura, with the mission of fighting food waste through social inclusion. The Refettorios are spaces that offer delicious meals to people in a variety of vulnerable situations prepared from surplus ingredients that would otherwise have gone to waste. Refettorios are much more than charity projects, they are hubs of social and cultural inclusion; where gastronomy, art and design contribute to create social bonds between a variety of actors, our guests, team of volunteers, chefs, staff, and artists and designers.

Why the term Refettorio?

The word Refettorio (in Italian) comes from latin word “*reficere*”, meaning to restore. The “réfectoire” in its origin was a place where monks gathered to share daily meals. This new Refettorio in the heart of Paris will be a similar place of inclusion centered around the sharing of a meal.

2. The concept of Refettorio Paris

Behind the scenes of Refettorio Paris

In Paris, Food for Soul partners with *Voyageurs du Monde* and the *Foyer de La Madeleine* (a parisian social restaurant that offers affordable meals) to transform the crypt of the Church of La Madeleine into an inclusive, cultural space where people in need are welcomed to have three-course dinners prepared by chefs every evening of the week. The Refettorio Paris infuses ethics and aesthetics with the work of French internationally known artists, JR and Prune Nourry, who have created pieces exclusively for this space, and who will also invite other artists to contribute to the history and life of Refettorio Paris.

Which are the values of Refettorio Paris ?

The project is developed based on 3 values:

1. Quality of Ideas : Quality of ideas is a value at the heart of our project, and is the reason why each contributor to *Refettorio Paris* was chosen; because of their expertise and their joy of sharing that with others, with the goal of creating an exceptional culinary, social and artistic space.

2. The Power of Beauty : Beauty is a universal language, whose power can inspire and promote change. Elevating our project with art and design, we strive to create an environment where those who participate in our projects can feed not only their bodies, but also their souls.

3. Value of Hospitality: To share a meal around a shared table is and act on inclusion. Our meals are cooked with quality ingredients, they are prepared with care and served at the tables by our volunteers. The tableware is specially chosen to create a welcoming environment where people can rediscover the beauty and the warmth of hospitality.

When will Refettorio Paris open its gates?

Refettorio Paris will offer 100 dinners, each evening of the week to people in need. It will not be a pop-up project, but a sustainable space of solidarity, hospitality, and dignity that will serve delicious meals prepared from ingredients that would otherwise have been wasted.

Where is Refettorio Paris located?

The Refettorio is located in the crypt of the Church of La Madeleine, in the 8th district of Paris. The building is registered as a Historic Monument and is an important landmark for the whole neighborhood. Since 1978, the social restaurant *Foyer de La Madeleine* has offered affordable lunches to the Parisian community

Who cooks in Refettorio Paris?

Chefs from Paris and worldwide have been invited by Chef Massimo Bottura to cook healthy and nutritious meals prepared with food surplus. Each evening, from Monday to Friday, the team of the *Foyer de la Madeleine*, along with volunteers, will serve warm meals and welcoming smiles.

Why this location?

The Church of La Madeleine was selected by Food for Soul and its partners because of its historic value and relation with the local community. The building is located in the city center and in close proximity to *la Concorde* and the *Champs Elysées*. For years, the *Foyer de la Madeleine* has worked with volunteers and community members. The importance that they have given to the value of hospitality has made them a clear partner for this project. Through Refettorio Paris, they will have the chance to offer a new service in the evenings, not only through the use of surplus, but also with the possibility to further their social impact.

Who designed Refettorio Paris ?

A group of architects and artists have transformed the crypt of the Madeleine Church in a space where culture, inclusion and sharing meet at the heart of this project. Among the immense talent demonstrated in the space are works by JR, known for urban photography installations and Prune Nourry, a multidisciplinary artists based in Brooklyn, New York.

Additionally, the Refettorio was designed by Nicola Delon, architect and co-founder of *Encore Heureux* and Ramy Fischler, founder of *RF Studio*; both recognised for the usage of recycled materials in their projects.

Who financed the project ?

Refettorio Paris is possible thanks to a large number of technical and financial partners who believe in our mission. Thanks to their support, we have been able to develop the project and make it sustainable. More details regarding our partners can be found on [our website](#).

3. Guests and beneficiaries?

Who are the guests of Refettorio Paris?

Refettorio Paris opens its doors to diverse members of the community, each with diverse needs: homeless, migrants, men, women, families, people of any race or faith. *Refettorio Paris* will serve 100 meals each day, using approximately 130 kg of donated, surplus ingredients daily. To assist us in this mission, we work with intermediary associations such as *Emmaus Solidarité*, *Aurore* and *Singa* to identify and invite guests with the mission of promoting cultural and sustainable inclusion.

How many people will be served during each dinner?

Approximately a 100 guests will be served dinner on Monday to Friday, from 18:20 to 20:30.

Is Refettorio Paris open to the public?

The Refettorio Paris can be visited by the public, but the meals will only be available for guests and volunteers, both holders of a card distributed by our intermediary partners (Emmaus Solidarite, Singa, Aurore...). Anyone who would like to get involved is welcomed to contact us for further information regarding volunteering.

4. The Chefs and the Cuisine?

Who cooks in Refettorio Paris?

A large number of both French and international chefs have answered Massimo Bottura's invitation; and will cook dinner at Refettorio Paris in the weeks following its opening. Many others will join after. In collaboration with a permanent kitchen team, each chef will use their creativity to create a three-course menu using surplus ingredients.

Where do the ingredients come from?

The meals served in the Refettorio will be provided by Carrefour, la Banque Alimentaire, Metro and Phenix. Phenix is a startup that fights food waste by connecting big supermarket chains with associations, working to introduce ingredients back into the circular economy. The meals prepared and served by *Refettorio Paris's* team will be fresh, nutritious and perfectly edible; but cannot be sold due to sell-by dates or esthetic imperfections.

What does the menu include ?

Refettorio Paris's changing daily menu will include three dishes: one starter, a main dish, and a dessert. It will change daily as ingredients and chefs change. Our goal is to demonstrate that these ingredients coming from food surplus are still valuable, dignified, and can be used to create delicious recipes.

5. Beyond the kitchen

What else happens in Refettorio Paris ?

Refettorio Paris, apart from its use as a social restaurant and community kitchen, has the intention of becoming a space of cultural and social inclusion. We plan to use this space for a rich agenda of events and workshops. Keep an eye on our social media as well as our website for more information.

What comes after the opening of Refettorio Paris ?

Refettorio Paris will have a long-term impact. After the launch, our team will continue to serve 100 dinners every Monday to Friday. Phenix, Carrefour, Metro and la Banque Alimentaire will continue to provide food surplus that will be transformed by young professionals supported and educated by a local chef. Once a month, one chef from the French gastronomic scene will be invited to cook with the team to create delicious meals from recovered ingredients. The Refettorio has the goal to host public and corporate events, to take part in community life and, to host educational workshops and kitchen rental.

6. Can I get involved?

Can I participate as a volunteer?

Yes, we would love to have you! We need volunteers who can help occasionally as well as on a regular basis. Volunteers will be involved in the kitchen, the dinner service, in hosting the guests and in maintaining the space. After dinner service is concluded, volunteers will be invited to share a meal together. If you are interested in volunteering, [please complete the form here.](#)

Can I provide ingredients to Refettorio Paris?

Yes, of course! If you are a company, a supermarket or producer that would like to donate food waste, please contact us by email: info@foodforsoul.it

Can I make a donation to Refettorio Paris?

All the donations are welcome. Donations to the Refettorio are eligible for tax deduction. You can find details on making donations [on our website.](#)

7. About the main partners of Refettorio Paris?

About Food for Soul

Food for Soul is a non-profit organisation founded by the Italian Chef Massimo Bottura. Its mission is to empower local communities to act in the fight against food waste through social inclusion and individual well being .

The organisation was founded with the opening of Refettorio Ambrosiano in Milan during the Expo of Milan in 2015, and since has opened projects in Rio de Janeiro, Brasil (*Refettorio Gastromotiva*); London, United Kingdom (*Refettorio Felix in St Cuthbert's*); Modena (*Social Tables Ghirlantina*) and Bologna (*Social Tables Antoniano*). Each project is unique, but have shared values: using ingredients from food surplus, working in collaboration with artists to create

welcoming and inspiring spaces, and serving meals to vulnerable people of the local community.

About the *Foyer de la Madeleine*?

The *Foyer de la Madeleine* is a social restaurant inspired by Catholic teaching, that serves 250 lunches each day to a diverse group of guests working in the district. If you are in need, they serve you for the special price of 1 euro. Everyday the *Foyer de la Madeleine* offers a menu that includes three options for the starter, two options for the main course, cheeses and a variety of desserts. The entire menu costs 9 euros. After the opening of Refettorio Paris, the lunch service will continue in its transformed space.

8. Media information

Is it possible to film videos or take pictures during the service?

We apologise, but, in order to protect the privacy of our guests, it is impossible to film videos or take pictures during the service. A media kit and a photo gallery will be available to those interested.

Is its possible to take pictures or interview the guests ?

We apologise, but the guests cannot be interviewed, filmed or photographed.

Is it possible to take pictures of the invited chefs ?

It will be possible to interview chefs, depending on their availability and preferences. Please contact us by email press@foodforsoul.it to make that request.

Is it possible to take pictures and interview the volunteers ?

It is possible to do so after having their explicit approval. Please contact us by email press@foodforsoul.it to make that request.