

**LYON, 18 NOVEMBER 2024
INSTITUT LYFE AND YANNICK
ALLEN0 ANNOUNCE OPENING
OF FIRST PAVYLLON TRAINING
RESTAURANT IN LYON AT END
OF 2025 - REVOLUTIONISING
EDUCATION IN CULINARY ARTS
AND RESTAURANT MANAGEMENT**

- Lyon, November 18, 2024 --

Institut Lyfe, a renowned French school recognised globally for excellence in the culinary arts, pastry, hospitality, and restaurant professions, has partnered with Yannick Alléno, a world-class chef who has earned multiple Michelin stars, including two awards of 3 stars. Together, they are proud to present Pavillon, a training restaurant by Yannick Alléno and Institut Lyfe LYON. This new venture strengthens the longstanding partnership between Yannick Alléno and Institut Lyfe, based on a modern approach to cuisine and the transmission of knowledge to future generations - just as the collaborative establishment of the School of Sauces did in 2021.

Looking to the future evolution and new challenges in the arts and professions of the hotel and restaurant industries, the Pavillon training restaurant replaces the historic «l'Institut» restaurant, transforming it into a showcase of innovation and excellence with inimitable French style. The restaurant, located in the prestigious Place Bellecour in Lyon, is scheduled to open at the end of 2025.

Yannick Alléno, head of Pavillon Ledoyen, the independent gastronomic establishment that holds the most Michelin stars in the world, is firmly committed to passing on his innovative vision of cuisine and gastronomy to the future protagonists and ambassadors of the profession.

*Chef Alléno received the Chef Mentor 2024 award
from the Michelin Guide,*

a testament to his dedication to sharing his expertise and passion for the culinary arts with his team, nearly 40 of whom have gone on to earn Michelin stars themselves.



Through this collaboration with a new concept, **Institut Lyfe**, backed by 30 years of expertise, reaffirms its position as a leader in training for the hospitality and restaurant industries along with its student-focused strategy of educational innovation and employability. Institut Lyfe promotes immersive pedagogy in a unique environment, consisting of Le Royal, a 5-star MGallery hotel, Saisons, the only Michelin-starred training restaurant in France, and now with the addition of the Pavillon concept, a restaurant established in Paris, Monaco and London - with each location boasting a Michelin star.



Every year, more than 300 students from all over the world will have the opportunity to gain professional work experience here, learning new cookery and pastry techniques, modern sauces, extractions, fermentation, sugar-free innovation, the art of service and management, as envisioned by Yannick Alléno.



Innovative chef
 ——— *Yannick Alléno explained :*

«Embracing progress and implementing new methods is, for me, at the heart of training young talents. With Institut Lyfe, we are building a framework where innovation and transmission coexist to develop the gastronomy of the future.»

Gilles Pélisson,
 ——— *President of Institut Lyfe confirmed:*

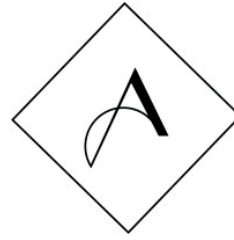
«Our longstanding collaboration with Yannick Alléno, with whom we created the uniquely innovative School of Sauces in 2021, is today reaffirmed with renewed strength and ambition, ensuring that Institut Lyfe continues to be a benchmark of excellence for training in the culinary arts and restaurant and hotel professions, with an international and innovative vision inspired by the very best in the industry.»



————— *Key dates*

- 2010** - Became member of the International Chefs Advisory Board, dedicated to promoting French gastronomy worldwide and guiding the Institut towards excellence in the culinary arts.
- 2015** - Celebrated the 25th anniversary of The Institut at Yannick Alléno's Pavillon Ledoyen in Paris.
- 2021** - Co-founded the 'Ecole de la Sauce' with Gérard Pélisson. This unique training program is the only one of its kind in the world, focusing on the art of sauce-making—an essential pillar of gastronomy. The course aims to master traditional techniques while embracing modern methods of extraction and cryo-concentration, pioneered by chef Alléno.
- 2023** - Joined the Executive Committee of the Institut Lyfe Foundation (formerly the G&G Pélisson Foundation for the Institut Paul Bocuse).
 - Appointed Chairman of the Board of Governors for the Bachelor in International Culinary Arts Management, a strategic body responsible for overseeing the program's content and ensuring its alignment with industry expectations.
 - Yannick Alléno attended the opening of the new Gérard Pélisson Campus, dedicated to Hospitality and marking a new chapter in the development of Institut Lyfe.





About Institut Lyfe

Institut Lyfe (Lyon for Excellence, Education, Exploration, Experience), trains committed and responsible decision-makers in the hospitality, restaurant, culinary arts and pastry professions. Over the past 30 years, it has built up a unique ecosystem of higher education, research and vocational training. It currently welcomes 1,200 students encompassing 75 nationalities. Its teaching is based on experiential learning, centred around project management, talent development, entrepreneurship and creativity. Its international strategy is built on an educational hub created with the world's leading schools and universities, along with its network of 5,000 alumni in 90 countries. It is the first private higher education establishment in the hospitality and restaurant sector to be recognised by the French Ministry of Higher Education and Research and offers state-approved Bachelor's degrees in international management. It is also the only school in France to have a Michelin-starred training restaurant, a 5-star hotel-school and a Research Centre whose scientific work contributes to the quality of its teaching and its forward-looking vision on careers in the hospitality industry. **In 2025, its application restaurant l'Institut will become Pavillon, a training restaurant by Yannick Alléno and Institut Lyfe LYON, offering immersive education in excellence at the heart of the city's Place Bellecour.** In 2015, Gérard and Gilles Péligon created the Institut Lyfe Foundation, under the aegis of the Fondation de France, to support the institute in its development and implement an ambitious scholarship programme.

About Yannick Alléno

Yannick Alléno is considered one of the greatest French chefs. In 2008, he founded his eponymous Group, united around his vision, and embodied by 17 establishments holding 15 Michelin stars. Yannick Alléno has laid the foundations for a truly personal cooking style: Modern Cuisine. Inspired by Auguste Escoffier, Chef Alléno has turned the spotlight on sauces, which he conceives as akin to perfumes, using processes of extraction, fermentation and cryoconcentration to capture the essence of the ingredients. In 2014, Yannick Alléno took over Pavillon Ledoyen in Paris, where he created three restaurant concepts: the 3-star fine dining restaurant, Alléno Paris - featuring his concept of Table Concierge service -, the 2-star sushi bar, L'Abyssé, and the more relaxed 1-star gourmet counter, Pavillon.

Pavillon Ledoyen is today the independent establishment with the most Michelin stars in the world. The Yannick Alléno Group takes a four-pronged approach: a talent accelerator that rewrites the rules to reach new heights of gastronomy and service, it provides customers with an extraordinary dish alongside a memorable experience.

Press contacts

Graziella Tekle | graziella.tekle@moonpress.fr | +33 (0)7 66 88 56 08
Lucie Couturier | lucie.couturier@yannick-alleno.com | +33 (0)6 49 78 49 98
Rayan Hien | rayan.hien@havas.com | +33 (0)6 21 37 01 16

