

Technical Specifications for the Architectural and Scenographic Project for the Renovation of the Museum of Culinary Arts Auguste Escoffier Foundation

1. Project objectives

- To offer an immersive, educational and sensory museum experience in line with the values of Auguste Escoffier.
- Modernise the spaces while respecting Provençal architectural heritage.
- Create a lively, accessible place dedicated to knowledge transfer, taste education, culinary culture and food citizenship.
- Reaffirm the museum's position as a national and international reference point for French gastronomic culture.

2. Overall budget and funding

Total project cost: €2.5 million

- Financing plan:
 - 50% from the public sector (State, South Region, Alpes-Maritimes Department)
 - 50% from sponsors, foundations and the Auguste Escoffier Foundation itself (direct contribution: €400,000)

3. Project management and contributors

- Architecture: Agence Concorde
- Set design: Agence NC
- Graphic design: Studio C-album
- Audiovisual design: La Méduse
- Museum lighting: ACLF

4. Architectural programming

4.1. Preservation of heritage character

- Preservation of original volumes and old materials (terracotta tiles, wood panelling, traditional plasterwork).
- Minimal intervention on load-bearing structures.
- Requalification of access points and internal circulation without altering the character of the site.

4.2. Major refurbishments

- New museum entrance with reception area, ticket office and upgraded shop (bespoke furniture).
- Reorganisation of the inner courtyard, designed as a versatile culinary hub: shaded, scenographically designed, ideal for workshops, tastings and events.
- Creation of an educational space in the annexe: disabled access, capacity for workshops for children and young people.

5. Scenographic content

5.1. An immersive thematic journey in 10 sequences

- Escoffier's culinary universe (from Villeneuve-Loubet to the world's luxury hotels)
- The invention of the kitchen brigade and modern cooking methods
- Mother sauces, à la carte menus, set menus
- The art of presentation, legendary desserts (peach Melba, Sarah Bernhardt strawberries, etc.)
- The advent of French-style service
- The revolution of the grand hotels (Savoy, Ritz)
- Escoffier's office
- His humanist legacy: foresight, the fight against poverty, dignity for staff
- Escoffier's international influence
- The culinary arts today (interviews and profiles of contemporary chefs)

5.2. Interactive and sensory devices

- Touchscreen tables, olfactory devices, immersive projections, sound archives
- Testimonials from contemporary chefs (including Thierry Marx, if agreed)
- Play and mediation area for children

6. Accessibility, sustainability and inclusion

- Full compliance with disabled access requirements (entrance, circulation, toilets, adapted mediation)
- Bio-based or low-impact materials for scenography
- Multilingual and multisensory mediation devices
- Inclusion of audiences who are distant from culture, young people and schoolchildren
- Focus on contemporary issues: anti-waste, sustainable food, transmission of know-how

7. Provisional timetable

- Third quarter of 2026: finalisation of financing, approval of the museum project
- 2027: renovation work, production of exhibition content
- Second quarter of 2028: official reopening of the museum (national and international event planned)