



The Nature of Cities summit - Paris 4-7 June 2019

Special Events

June 4-6

Farm to Table Dinners (4 and 6 June)

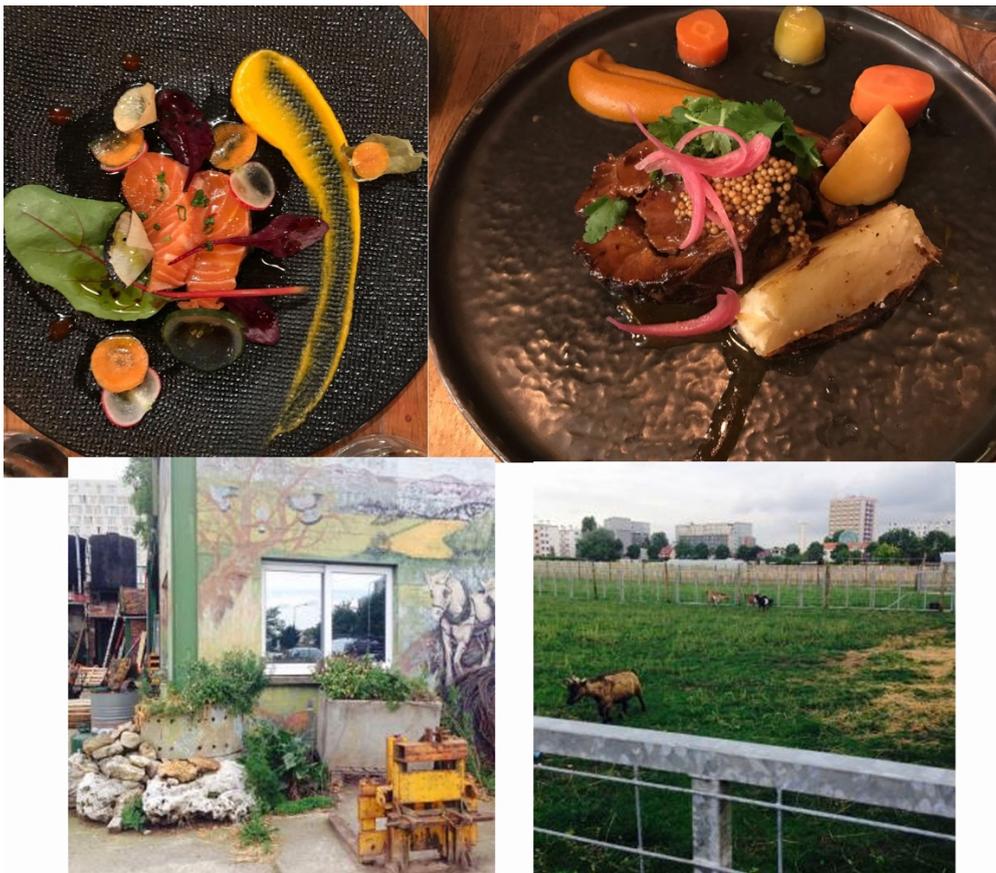
Summit Party (5 June)



Farm to Table Dinner

A small group dinner at *Tempero*, a local “farm-to-table” restaurant. Short talks on urban food and the “farm to table” model by the restaurant’s chef, a Paris urban farmer (from *La Ferme de Saint Denis*) who supplies the restaurant, and a scientist of urban food sustainability, followed by conversations, wine, and dinner at the tables. Offered twice (4 and 6 June). Very limited seating—only 30 seats at each evening. €90.

A friendly little bistro, which is rather like its chef, Alessandra Montagne. Originally from Brazil, she worked at some fine Parisian establishments before opening her own place. Here she cooks with market-fresh ingredients, creating invigorating and reasonably priced dishes that draw on French, Brazilian and Asian cooking. A lovely fusion! —MICHELIN guide inspectors





Summit Party

Light food, drinks, dancing, and many small idiosyncratic spaces to hang out, talk, and network with others. At the hip space: Le Comptoir General, in Paris. €40

“Eclectic, easy-going venues like this are more common in Barcelona than in Paris, but here in an old 600 square-metre barn is this offbeat, shabby chic bar, touched with colonial stylings in its black and white tiled floors, stylish chandeliers, red carpets and African souvenirs piled up in every corner. Two enormous, shadowy rooms connected by a tropical garden in an enormous greenhouse that creates a well of light in the centre of the venue.” —Time Out

