



LA FABULEUSE
CANTINE

LYON

LOCAL · ORGANIC · SEASONAL

TURN THE TABLE

We firmly believe that real change doesn't happen by going with the flow. That's why our model was designed in direct opposition to the culinary practices traditionally applied and passed down in the kitchen. At La Fabuleuse Cantine, "anti-waste" isn't just a box to tick, "short supply chains" aren't an old-fashioned idea, and "seasonality" is not a passing trend. We understood that to build a truly resilient model, we had to flip everything on its head... and turn the table.

What does "Turn the Table" mean?

It means...

- cooking with what the seasons and harvests make available,
- seeing what we call "waste" as raw ingredients,
- spotlighting certain vegetables to encourage farmers to grow them again,
- writing the menu after cooking, not before,
- welcoming artists and diverse communities into our living spaces every evening,
- building a local network of producers—and adapting to them,
- bringing together people from all walks of life in each of our venues,

And offering companies and private clients a catering service aligned with their environmental values.

La Fabuleuse Cantine turns the status quo on its head—skills, methods, habits, knowledge, cuisine, service...the table... and the buffets too.





20 tonnes of food waste every minute in France

Every year, La Fabuleuse Cantine purchases over 100 tonnes of fruit and vegetables from organic farms, sourced from surplus crops and unsold produce.

LE LOCAL, THAT'S OUR HOME TURF.

La Fabuleuse Cantine works exclusively with partners located within an 80 km radius of our Conserverie de Territoire in Bussy-Albieux and our culinary lab in Lyon. Since March 2025, we have also been growing our own fruit and vegetables, complementing our sourcing of producers' surplus and unsold produce.

A (non-exhaustive) selection of our producers : Bio A Pro, Ferme Imagine, Le Paysan Urbain, Ferme de Malatrait, Sica Localégumes, Ferme Bertholet...



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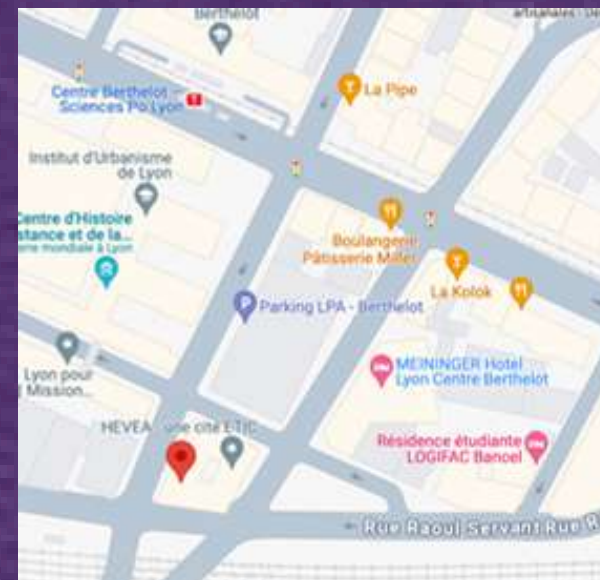
I. OUR VENUE

Informations

ADDRESS : 107 RUE DE MARSEILLE 69007 LYON

Accessibility

- Our venue is accessible for guests with disabilities and reduced mobility (PRM).
- Metro: Jean Macé (Line B) or Perrache (Line A)
- Tram: Centre-Berthelot (T2)
- Outdoor parking spaces available around the restaurant
- LPA Parking – Berthelot





2. OUR CULINARY OFFERS

*All prices are VAT included

LUNCH

- Starter + Main + Dessert: €25
- Starter + Main (with meat) + Dessert: €29
- Starter + Main or Main + Dessert: €21
- Starter + Main (with meat) or Main (with meat) + Dessert: €25

EVENING

- Tapas selection: €7-€9
- Mixed sharing boards: €24
- Artisanal cheese bowl or saucisson bowl: €6.50

ALL DAY

- Breakfast options: from €5.50
- Seasonal take-away dishes: from €12
- Catering service: tailor-made quotation on request

3. OUR CATERING FORMATS

*Prices are excluding VAT.

Breakfast

From **€5.10 / person**

- 2 mini homemade cakes per person
- 1 hot drink per person
- 1 homemade cold drink per person

Cocktail Reception

- **8 piece package (~10 bites)**
 - 6 savoury pieces
 - 2 sweet pieces

€16,80 / person

- **10 piece package (~14 bites)**
 - 7 savoury pieces
 - 3 sweet pieces

€21,40 / person

- **14 piece package (~19 bites)**
 - 10 savoury pieces
 - 4 sweet pieces

€29,20 / person

*All our cocktail packages include a variety of formats from creative bite-sized canapés to more substantial pieces designed to please a wide range of tastes and to ensure a truly satisfying, lunch-worthy experience.

****Cured meats and cheeses can be added as an optional extra on request.**



4. OUR OFFER : LE BOCAL

*All prices are VAT included.

A range of individual dishes served in returnable, deposit jars, ready to reheat in the microwave. Thanks to pasteurisation, each dish keeps its full nutritional value and flavours—with no added preservatives. The returnable jar format ensures a neat, premium presentation, while supporting a zero-waste approach.

Available in vegetarian options to suit different dietary requirements, these dishes are also offered with meat from responsibly farmed sources, through our network of partner producers.

Prices (incl. VAT) :

- Vegetarian main-course: €12
- Main-course with meat: €15
- Dessert : €6



THE BENEFITS OF LE BOCAL

Healthy and delicious recipes

100% local, organic and/or responsibly farmed dishes, crafted by our chefs using naturally grown ingredients—no chemical synthetic treatments, no additives, and no preservatives.

Fits every dietary preference

Each recipe is available in a vegetarian version, and can also be offered with local meat or meat from responsible farming.

Delivery available

Delivery by cargo bike is available with our partner Agilenville.

Easy to enjoy

Reheat in the microwave in 2 minutes 30 seconds at 900W.

Easy to store

Keeps for at least 2 months (use-by date) when refrigerated between 3°C and 5°C.



Plus d'informations :

abichag.bogo@lafabuleusecantine.fr

06 37 77 31 94

5. OUR PRIVATE-HIRE SPACES – DAYTIME

FULL VENUE

- Seated: 60 guests
- Standing: 110 guests
- Terrace (March to October): 30 guests
- Open space: 90 m² (weekdays)

RATES (EXCL. VAT)

- Day rate (Sunday to Wednesday): €900
- Day rate (Thursday to Saturday): €1,200

Rates may decrease depending on the catering package selected.

TECHNICAL ADD-ONS

- Sound system, microphones, mixing desk + projector & screen
- DJ pack (professional sound system + DJM 2000 + 2× CDJ 2000): €100



OUR PRIVATE-HIRE SPACES – EVENINGS & WEEKENDS

FULL VENUE

- Seated: 80 guests
- Standing: 120 guests
- Terrace (March to October): 30 guests
- Open space: 140 m²

RATES (EXCL. VAT)

- Evening rate (Monday to Wednesday): €900
- Evening & weekend rate (Thursday to Sunday): €1,500

Rates may decrease depending on the catering package selected.

TECHNICAL ADD-ONS

- Sound system, microphones, mixing desk + projector & screen
- DJ pack (professional sound system + DJM 2000 + 2× CDJ 2000): €100



6. OUR SEMINAR SPACES



Our venue is located in the heart of HÉVÉA, an ETIC hub—an eco-responsible shared workspace dedicated to purpose-driven organisations.

We offer fully equipped meeting rooms, ideal for hosting seminars, annual general meetings, and other corporate events.

MEETING ROOM HIRE

- Three modular meeting & conference rooms
- Capacity from 8 to 70 people (rooms from 18 to 88 m²)

RATES (EXCL. VAT)

- Full-day meeting room hire (8 hours): €300
- Up to three rooms for the day: €700
- Event space hire: €750

EQUIPMENT

- Projectors, speakers, flipchart, Wi-Fi, etc.





7. OUR ENTERTAINMENT

Tailor-made live music

From blind tests to jazz concerts, and our DJ nights, bring your afterworks to life with an atmosphere designed especially for you.

Wine tastings

From regional tastings to a true wine journey across France, our vineyard expert will delight your guests while sharing beginner-friendly wine knowledge.

Team-building workshops

Want to energise your seminar with team-building activities? Climate Fresk workshops, cooking classes, quizzes, and many other formats we work with committed professionals to strengthen team bonds and create memorable moments.

And much more...

Depending on your needs, we can connect you with trusted local partners to make your event a real success.



COMMITTED RIGHT DOWN TO THE LAST BITE



Eco-designed tableware from Revol's No.W collection

In partnership with Revol, a porcelain manufacturer based in the Drôme region, the first eco-designed tableware collection was created: No.W.

Made from Recyclay®, a 100% recycled ceramic body produced by upcycling Revol's own manufacturing by-products, this patented innovation transforms what was once considered waste into a premium, durable material.

Designed for the professional hospitality industry, the No.W collection combines thermal resistance, strength, impermeability, and easy care. Each piece is crafted in Revol's workshops through an artisanal process that makes every item unique—while meeting the quality standards required for intensive, day-to-day use.

NOS PARTENAIRES

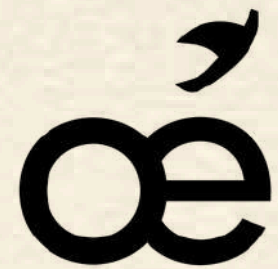


LE BOUC & LA TREILLE

For organic wines—generous, expressive, and full of character—crafted in the heart of the Monts d'Or.

Our go-to partner for an ever-growing selection of ethical drinks, fully aligned with our values.

~ Mes ~
BOISSONS



Wines from organic, regenerative, low-carbon farming—committed to preserving biodiversity.

BIÈRES
DES
RÉGIONS

Whenever possible, beers and soft drinks sourced locally—served in returnable bottles to reflect our zero-waste commitment.



REVOL

Eco-designed tableware by Revol, which upcycles its production by-products through the No.W range: porcelain pieces made from recycled ceramic bodies and glazes.

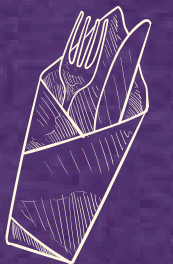
For lower-impact deliveries, our partner is committed to the Social and Solidarity Economy and to the ecological transition.



AGILENVILLE



For eco-friendly, reusable cutlery made from spent grain and produced in France.



Thanks to a dedicated partnership, we select short best-before-date products to create ever tastier desserts, while actively fighting food waste.



Mmm... great coffee, locally roasted!

LABELLE
BRÛLERIE

Toutes les bouteilles de nos boissons sont consignées grâce à Revera *



JOIN US

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