



# 2025 CULINARY ‘TOUR DE FRANCE’!



The We’re Smart Green Guide never stands still. All over the world, restaurants are being visited with the goal of discovering chefs and venues that work culinary magic with vegetables – and sometimes even exclusively with plants! This summer, we embarked on a true culinary Tour de France. We travelled from Normandy through Brittany, Bordeaux, Languedoc, Provence, Burgundy, Nancy and Luxembourg. We visited 14 restaurants and nominated 3 of them for the Discovery Award 2025 for France. In the end, it was Auberge Sauvage that proudly received the award in London.



## CALICE, BÉZIER

We know Chefs Stephan Paroche and Justine Vianno from their previous restaurant project, La Table de Castigno. Even then, we were already big fans of their talent in 100% pure plant cooking. Well, here at Calice, they’ve taken it to another level – the refinement, flavour combinations, and finishing are truly top class. The We’re Smart 5 Radishes remain well-deserved for these chefs, and Béziers now has a new ‘must-do’ destination. The pure plant menu ‘Racines’ is readily available and will not disappoint. Welcome back, chefs! *Tip: right next to the restaurant you’ll also find two exceptional boutique hotels owned by the same owners.*

[BIT.LY/CALICE-BEZIERS](https://bit.ly/calice-beziers)



## LA TABLE DE LA BUTTE, PLOUIDER

La Table continues to evolve when it comes to 100% pure plant-based cuisine! During the latest visit by the We’re Smart team, we were fully convinced that chef Nicolas Conraux truly deserves his 5 Radishes! Not only are you completely surrounded by nature with stunning views of the coastline and beaches, but the pure plant dishes are true culinary gems. The salty, oceanic flavours are delivered entirely through plants; the vegetable charcuterie, fermentations, and out-of-the-box flavour combinations are simply brilliant! Plouider is now more than ever a key destination on the We’re Smart world map – a must-visit for anyone in the movement and community.

[BIT.LY/TABLE-BUTTE](https://bit.ly/table-butte)



## AUBERGE SAUVAGE, SERVON

At Auberge Sauvage, Chef Thomas Benady fully embraces the power of plants. Just a stone’s throw from the sea, his dishes are enriched by wild, saline plants that bring the taste of the coastal landscape directly to the plate. We were thrilled to discover this culinary gem – and just as thrilled to share it with our We’re Smart community. The magnificent Mont Saint-Michel is nearby, but it’s the pervasive purity of Chef Benady’s sustainable philosophy that truly left us flabbergasted during our latest visit. One extra radish, Chef! Welcome to the We’re Smart 5 Radishes Chef’s Club.

[BIT.LY/AUBERGE-SAUVAGE](https://bit.ly/auberge-sauvage)



More information is provided free of charge in the We’re Smart Green Guide online:  
[WERESMARTWORLD.COM/WE-RE-SMART-GREEN-GUIDE](https://weresmartworld.com/we-re-smart-green-guide)

