

THE ACADEMIE DES BEAUX-ARTS RECEIVES GUY SAVOY AMONGST ITS MEMBERS

***Gastronomy is recognised as an art form.
The Institut de France bestows its lettres de noblesse on the art of gourmandise!***



1816: Foundation of l'Académie des beaux-arts, one of the five academies of the Institut de France.
1825: Brillat-Savarin, famous gourmand and author of "The Physiology of Taste" declares, *"..it is impossible that within the span of just a few years, gastronomy will not have its own academicians."*
2026: Guy Savoy is received beneath the cupola of the Palais de l'Institut de France; more than two centuries after its inauguration, the Académie des beaux-arts- which serves to protect and further the arts, recognises gastronomy as an art form.

Guy Savoy, whose eponymous restaurant at *la Monnaie de Paris* has been garnered the accolade of 'World's Best Restaurant' by the algorithm of *La Liste* (drawing from 1100 sources), is now an academician. It is a groundbreaking achievement which marks the recognition of gastronomy as a part of artistic and cultural heritage, and as much as symbol of universality which transcends generations.

His election to the Academy has been praised in these words by Permanent Secretary Laurent Petitgirard: *"In electing Guy Savoy, the Academy has lauded not only one of the most eminent ambassadors of French gastronomy but also a humanitarian and lover of contemporary arts, who contributes to the international reputation of our country, an endeavour evidenced by his engagement in championing the inclusion of the 'French gastronomic meal' in UNESCO's 'patrimoine culturel immatériel de l'humanité' (intangible cultural legacy for humanity)."*



On Wednesday May 20th, Guy Savoy himself responded to M. Petitgirard's endorsement, declaring to all the assembled members of the Academy: *"Thank you for your efforts in recognising French gastronomy, and for having considered it worthy of inclusion in the Academy. My role is as artisan, but by my gracious inclusion as a member I have perhaps been elevated to artist, carrying behind me all those artisans who work in the fields of gastronomy, in the countryside of France, in the arts of the table, in sommellerie, in the art of hospitality- in short, who champion the French art de vivre."*

Joining the 'arts libres' ('free members') section of the Académie des beaux-arts, gastronomy takes its place among the disciplines of painting, sculpture, architecture, engraving and drawing, musical composition, directing, photography and choreography.

Within this section, Guy Savoy has been elected to *Fauteuil V*, previously occupied by Michel David-Weill, an eminent figure in investment banking as well as globally renowned art collector and benefactor to the world's greatest museums, a man of legendary philanthropic generosity.

Henceforth Guy Savoy will wear the 'Habit Vert', created and constructed by Laure de Sagazan, who cleverly slipped into its embroidered design a number of details paying a visual tribute to both the chef's life and his career in the kitchen.

His Academician's sword was created by Joaquin Jimenez, General Engraver at *La Monnaie de Paris*. The sword was presented to Guy Savoy by Marc Ladreit de Lacharrière, member of the Académie des beaux-arts. From its hilt to the tip of its blade, a host of symbols which refer to the foundations of Guy Savoy's family life and professional career are brought together, and along the length of the blade of this sword- which shall remain at the side of Guy Savoy as member of this esteemed academy- is proudly emblazoned his personal mantra: *"Cooking is the art of instantaneously transforming produce rich with history into joy"*.

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