



frican Food art Tour is a world event launched by Chef Loïc Dablé, which aims at promoting the diversity of cuisines from Africa and its diaspora. This amazing art & food pairing experience will be touring across many cultural hotspots such as museums, restaurants or art foundations, from different countries. Such tour has been initiated in Africa, inside Zinsou Foundation Museum, in Ouidah (Bénin), a city where was located one of the most important slaves embarkation points towards America. This powerful tour highlights a contemporary vision of African food. It also lays emphasis on how cuisines from Africa & its diaspora (Canada, USS, Central & South America, Caribbean, etc...) were influenced by history...



Loïc Dablé

Loïc Dablé is an African Chef, trained in Paris' Luxury Hotels. He distinguishes himself by his creativity, his perfectionism and his talent to offer a new definition of African food. His contemporary cuisine pays tribute to the treasures of African gastronomy and its local products.



ART & FOOD PAIRING





DATES & PLACES

AFRICAN FOOD ART TOUR 2017

by Chef Loïc Dablé

Côte d'Ivoire From March 9 to 19

Cameroun From April 1 & 2

Gabon From April 7 to 9

Congo From April 14 to 16

Sénégal From April 21 to 23

UK (London) From May 12 to 14

BELGIUM (Bruxelles) May 20 & 21

CANADA (Montréal) May 26 & 28

USA From June 1 to 18

Brazil From June 24 to 30

ACTIVITIES

- + Cooking classes
- + Brunchs
- + Private Dinners
- + Master Class
- + Conferences, etc

CONTACTS

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PARTNERSHIPS

- + Museums
- + Art Galleries
- + Influencers
- + Entrepreneurs
- + Events Agencies
- + Medias
- + Tourism Offices
- + Governments