

STRASBOURG



**PRESSEKIT
2026**

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FOR LIFE

STRASBOURG FOR LIFE



Exciting adventures to relish the city, a little, a lot, utterly!

Strasbourg: to experience it is to fall in love with it! Around a welcoming table with a view on **the storks in Orangerie Park**, or at an **urban art festival** that brings the walls to life, the Capital of Alsace has **so much to offer**. Like its **Œuvre Notre-Dame Foundation**, eight centuries old but still going strong, **Strasbourg has a lasting love story with its visitors**: a bit, a lot, madly, the city offers a whirlwind of intense experiences in every season.

2026 is also a year to start a new chapter in the way the city talks about itself: Strasbourg's story is best told in **tangible, vivid terms**, giving a taste of what the city's residents and visitors experience in daily life. Love at first sight comes in many shapes and sizes in Strasbourg, from a cheerful **traditional kelsch tablecloth designed by Gottfertomi**, to delicious **kougelhopf freshly baked by Maison Kougel!...**the **new Stadium Tour**, or a few delicate **saffron flowers flourishing on rooftops!**

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WHERE TO GO

WHAT'S NEW

The latest must-visit spots



©Babouchkateller

Kougel! comes out of the oven New

The Heiligenstein pastry shop has reinvented the gourmet symbol of Alsace, becoming Kougel!, the house of kougelhopf

A few steps away from the train station, the **Heiligenstein pastry shop has reinvented itself, becoming Kougel!**, a boutique and workshop **focusing primarily on kougelhopf**. Kougelhopf, the **iconic pastry of Alsace**, is offered in savoury, sweet and revisited versions, creatively designed by **pastry chef Stéphane Heiligenstein**, while remaining true to the traditional method, including the **terracotta mould and slow-rising dough**. At the shop, you can also enjoy a hands-on experience during **gourmet baking workshops**, where you'll learn how to **make kougelhopf** or Alsatian Christmas biscuits called bredeles, which **you'll then proudly take home with you!**

—
Kougelhopf or bredele workshop, length 3 hours
— price €69 per person
patisserie-kougel.fr

1



New

When little sweets think big

New miniature dessert bar of Atelier MK

How about trying a bar that serves... **miniature pastries**? A talented pastry chef, **Mathilde Kuster** is an **artist of gourmet delights**, a designer of spectacular grazing tables. In her brand-new shop, in a **kitchen with large windows**, she creates customised, colourful buffets designed like beautiful paintings. This is where miniature pastries take on a new dimension: **the miniature pastry bar of Atelier MK** offers visitors a range of **original creations**, in a variety of flavours and shapes. **Mini tiramisu**, "**kou'gauf**" (**little houses made of kougelhopf**), **pretty choux pastries** and **sweet and savoury mini-tarts** are delicious to devour and beautiful to behold!

—
Miniature pastries from €1
ateliermk.alsace

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A little, a lot, madly...

Saffron on the tower New

Saffron growing on the rooftops, along the port of Strasbourg

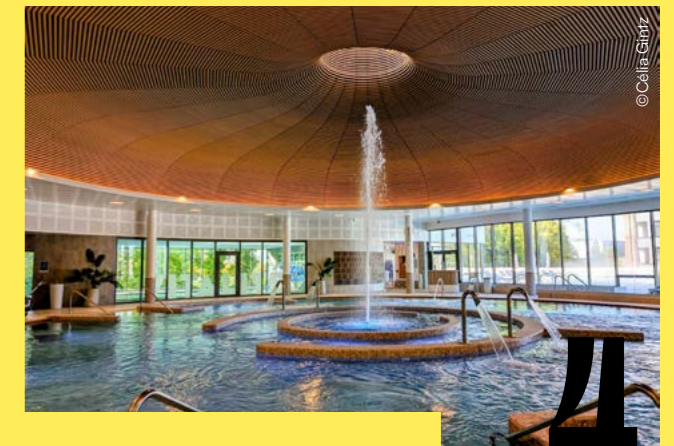
In Strasbourg, saffron grows...on rooftops! So it's a great idea to take the lift up to **Anais Meyer's sunny roof garden**, on the **fifth floor of a building on the banks of the port of the Rhine**. There, you'll find **saffron crocus flowers blooming in autumn**, each producing a **red pistil** that will be carefully **cut** and then slowly **air-dried**. The precious harvest from this **environmentally responsible process** is sold in small jars of syrup, mustard and delicious jelly. **New in 2026: food supplements and a range of saffron-based cosmetics** with antioxidant properties!

—
Tour of the saffron garden in Robertsau by appointment only
— length 1 hour
— price €8
safrandestrasbourg.fr



©Anais Meyer

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©Celtia Gintr

4

Spa day, anyone? New

Opening of the Calicéo Spa in Lingolsheim

Just outside Strasbourg, relaxation gets the spotlight in **Lingolsheim**, where a **new spa centre has opened**. **Calicéo Spa** features **more than 5,000 sq. metres for balneotherapy and spa treatments**, with indoor and outdoor heated pools, hot tubs, massage jets, saunas, steam rooms and a spa area, together with a programme of water activities. **Featuring relaxation, remobilisation, massages and facials**, the **luxury facilities** offered by the spa broaden the range of wellbeing options available in the Strasbourg area. Because in Alsace, good living starts with the art of self-care.

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Open since 7 April 2026 — 2-hour pass: €24
strasbourg.caliceo.com

FINE DINING

A taste for enjoyment!



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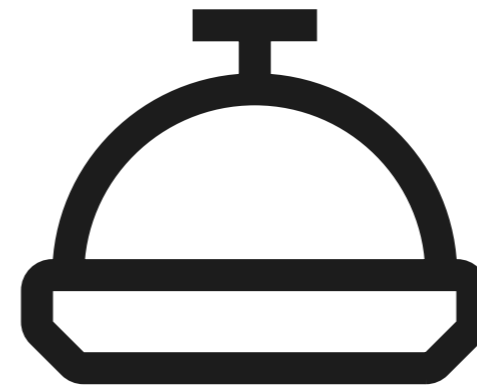
The spot for food lovers

Le Jardin de l'Orangerie, a restaurant in the Orangerie Park

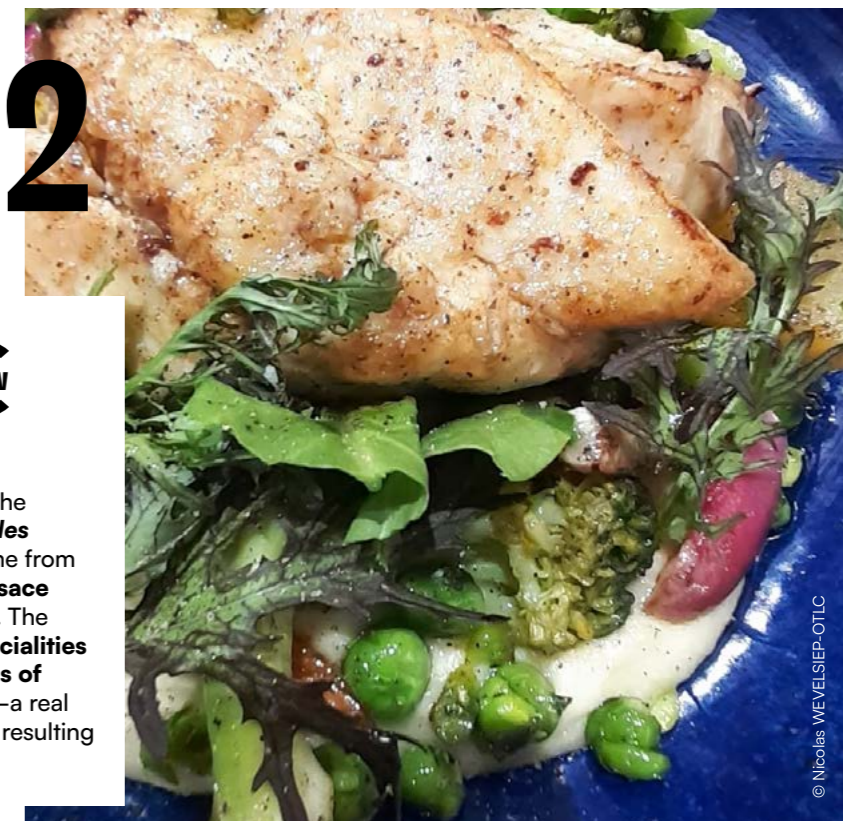


A picturesque, romantic English garden where locals love to stroll, **Orangerie Park** is the lush setting for a **sophisticated, gourmet new restaurant**. Featuring soft lighting and fine materials, *Le Jardin de l'Orangerie* has a green wall and offers a stunning view of the lake. This is where **Pauline George and Grégory Reich** lovingly cook **contemporary French cuisine**, making their own fresh pasta served Alsatian style, on a **menu that changes with the seasons**. **Themed evenings, Sunday brunch and a variety of events** attract young and old alike, under the attentive gaze of **the park's famous storks!**

—
Lunch menu from €23
jardinorangerie.fr



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Au Coin des Pucelles

A "Bib Gourmand" award for the Au Coin des Pucelles restaurant



Already recognised by Gault&Millau, with the "Tradition d'Aujourd'hui" prize for the starred chef Alexis Albrecht, the restaurant in the historic centre of Strasbourg, **Au Coin des Pucelles**, has received a new distinction in 2026, this time from the Michelin Guide, becoming **the only restaurant in Alsace to become part of the 2026 Bib Gourmand selection**. The menu features delicious **bistro cuisine** and **Alsatian specialities** revisited with brio, in a **setting that embraces the codes of traditional winstubs**. In this restaurant full of character—a real institution—the "i" is missing from the name on the sign, resulting in a slightly risqué pun in French.

—
Corner Menu from €39
aucoindespucelles.com

© Nicolas WEVELSIEP-OTLC

Share an intense moment

Kokken: a new gastronomic restaurant in the Petite France district



Kokken means “kitchen” in Danish, but the restaurant on the Grande île offers a fusion between the simplicity of the **Nordic culinary style**, the **accuracy of Japanese cuisine** and the **feel-good comfort of cooking in Alsace**. To enjoy the specialities of **Chef Frédéric Metzger**, who’s on an endless quest for culinary perfection, **you can either sit at the counter** for an immersive experience or dine in the **restaurant with room for just 12 guests**, a cosy experience, or take a walk through the “**fermentation corridor**”... This is “high emotional intensity” cuisine, **featuring ingredients picked in the wild, concentrated flavours, sensory exploration and friendly service**.

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Open since February 2026
— Skov lunch menu from €39
restaurant-kokken.com

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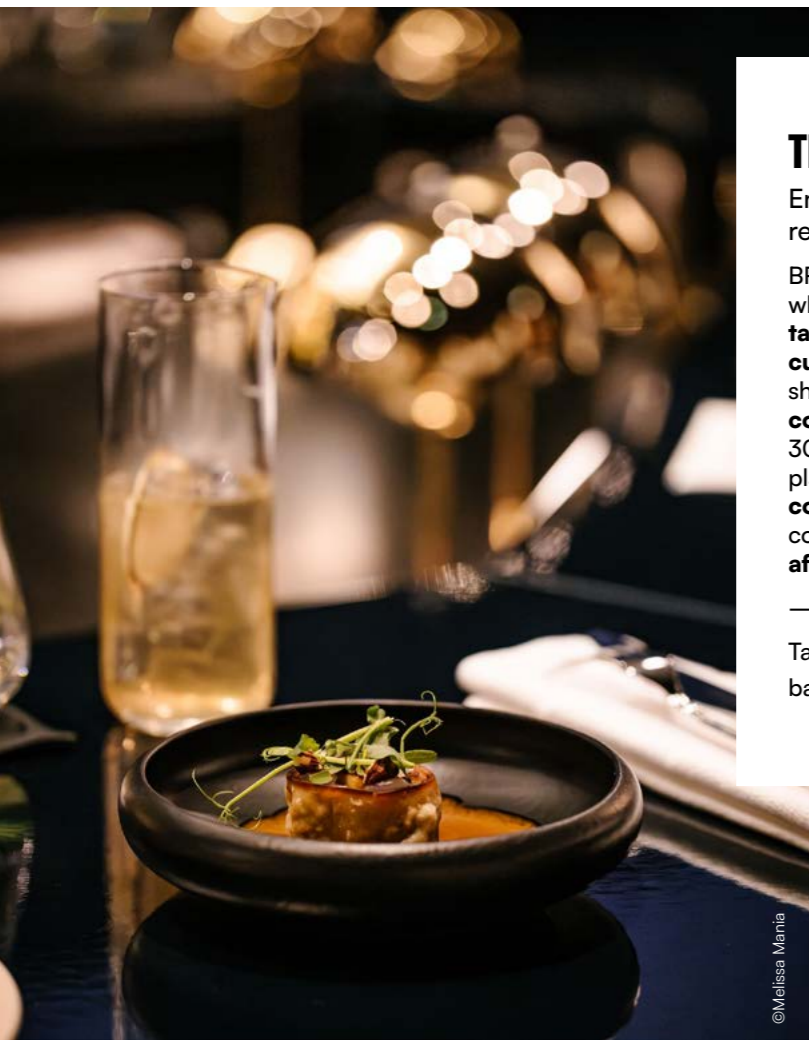
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The seven wonders of BRIO

Enjoy an experience at the crossroads of a bar and a restaurant at Brio - Le Bar des Chefs!

BRIO is **the one and only chefs’ bar**: a lively, affordable place where seven partner chefs have designed a **menu of gourmet tapas**, representing fragments of their culinary worlds. **Five culinary chefs and two pastry chefs** have a single goal: showcasing local talent and offering a **food journey over the course of an evening**. In a cosy, elegant setting inspired by the 30s, BRIO offers much more than a wine or cocktail bar. It’s a place where you can dine, share and taste, without the **classical constraints of French fine dining**. It offers a friendly, informal contemporary alternative that **makes local gastronomy more affordable**.

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Tapas from €8
bar-brio.com



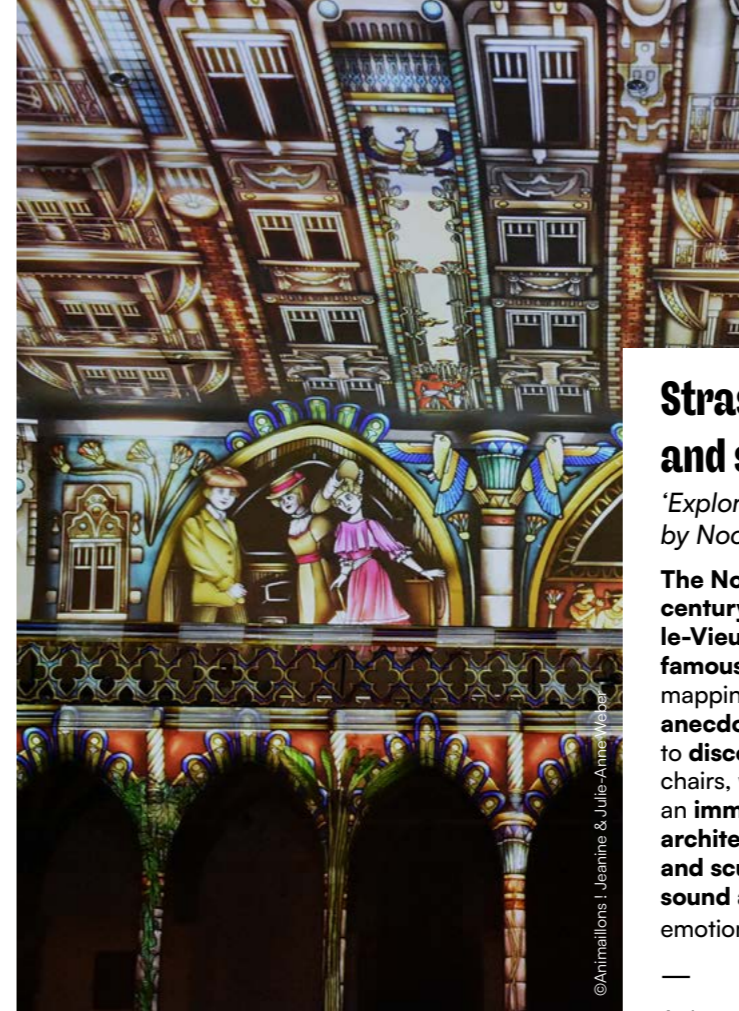
©Melissa Mania



©Melissa Mania

CULTURE & EVENTS

Culture of good taste



1

Strasbourg in light and sound



'Explore Strasbourg' immersive light and sound show by Nootoos in the Saint-Pierre-le-Vieux Church

The Nootoos Collective has turned the walls of a 14th century building into dynamic screen, in the Saint-Pierre-le-Vieux Church, one of Strasbourg's oldest and most famous monuments. The "Explore Strasbourg" video-mapping show is full of colourful characters and historical anecdotes, taking you on a journey through the centuries to discover the city's history. Comfortably seated in deck chairs, wearing headphones, the audience is enthralled by an immersive show projected onto the church's Gothic architectural details: stained glass windows, murals and sculpted details become the backdrop for a fantastic sound and light saga, combining a historical tale with visual emotion.

Animated film: length 25 minutes — nonstop screenings from Monday to Saturday every 30 minutes from 10 in the morning and from 2 in the afternoon — adults €12 / children €6
nootoos.eu

Street Art in September

8th annual COLORS Urban Art Festival in September

Every year in September, Strasbourg becomes the stage for a burst of creativity that brightens up the whole city! Organised by the COLORS Urban Art Association, the eponymous festival attracts artists from the local and international urban scenes on the theme of creating monumental artworks, as well as for conferences, exhibitions and encounters. But the eclectic, energetic festival isn't limited to artwork on walls! No, it ventures out into graffiti battles, live performances and DJ sets that set the pace in unique spaces, showcasing a wide variety of artistic styles and creating an immersive experience in urban culture.

Saturdays and Sundays 5 & 6, 12 & 13 and 19 & 20 September
colors-art.eu



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3

Still going strong after 800 years!

Festivities and activities celebrating the 800th anniversary of the Œuvre Notre-Dame Foundation

Eight centuries of uninterrupted efforts in the service of the venerable Strasbourg Cathedral, and not a speck of dust on its history! **From January 2026 to July 2027**, Strasbourg is celebrating the **800th anniversary of the Œuvre Notre-Dame Foundation**, a unique institution in France, which takes care of the cathedral's stone lacework and its treasures. **The festivities include a variety of exhibitions, concerts, conferences, open house days and experts encounters**, together with **summer workshops**, paying tribute to the builders of yesteryear, **bringing history to life at the very foot of the cathedral itself**. More than just an anniversary celebration, this programme highlights a **vibrant heritage where the techniques of the past continue to shape the present**.

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From January 2026 to July 2027
— explore the programme at
oeuvre-notre-dame.org



©Simon Woolf

4

The feast of Gutenberg

25th annual Harvest and Taste Festival

So many treats to choose from! **Local cheeses, artisanal chocolate, gourmet baked goods** and tasty **Alsatian charcuterie**. And that's all served up with the **finest wines of Alsace**. The **Harvest and Taste Festival** will be back on **Place Gutenberg!** From Friday to Sunday, indulge your inner gourmet and enjoy **events, tastings and local specialties for sale**. The free and festive event, organised by *Les Vitrines de Strasbourg*, is well worth the trip!

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Friday 9 October: 4 pm to 9 pm — Saturday 10/10: 11 am to 8 pm — Sunday 11/10: 11 am to 7 pm — info and programme at visitstrasbourg.fr

Excessive alcohol consumption is harmful to health; please drink in moderation.

©Abdesslam Mirdass pour Strasbourg Eurométropole

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Wines to crown the festivities

Vignobles en Scène in the Couronne d'Or and winegrowers' banquet in Marlenheim

In the past, they were called the "Kings of Alsace Wine": the wines from the **vineyards of the Couronne d'Or (Golden Ring)** have retained their sense of nobility to charm contemporary wine lovers. **Engelberg, Altenberg and Steinklotz** are the stars of these **vineyards located just outside of Strasbourg**, in the birthplace of Alsace wine. And there's no better way to enjoy these Grands Cru wines than at a **friendly banquet organised by winegrowers!** In **Marlenheim**, you'll sit at a table between storks and the Sainte-Richarde Church, during **Vignobles en Scène**, for a **festive meal, gourmet workshops and sensory experiences**. A warm welcome and the flavours of the terroir create an atmosphere where sophistication goes hand in hand with simplicity! And if you'd like to have a drink without a second thought, the **"Castles and Vineyards of the Couronne d'Or" cycling loop** is the perfect way to combine history with gourmet delight.

—
Vignobles en Scène from 16 to 18 October — winegrowers' banquet in Marlenheim — date to be announced
visit.alsace

Alsace by Bike BL677 — Castles and Vineyards of the Couronne d'Or — 45 km
visit.alsace



©Sylvie Petit Photography -ADT-AE

HERITAGE & KNOW-HOW

A Taste for Beauty



Fate has found its workshop

Exhibitions and workshops of the Wyrd Gallery

An **independent, colourful** gallery and shop, nestling in the centre of the Krutenau district, Wyrd brings together contemporary art, arts and crafts and local design. Run by an enthusiastic team, the gallery features **themed exhibitions, creative workshops and lively encounters** all year round. You'll discover unique artworks, handmade items, jewelry and original pieces for every taste and budget. **A hybrid space where emerging and experienced artists converge**, in an open, accessible and friendly atmosphere, **Wyrd is a living space focusing on solidarity and creation in Strasbourg.**

Workshop rates from €30 for 2 hours — programme and bookings at galerie-wyrd.com

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Kelsch – not new, but a good idea!

Melding tradition and modernity, kelsch gets a new look at Goffertomi

Kelsch is a traditional chequered **Alsatian fabric made of cotton and linen**. Traditionally intended for household linens, **it's been recast in an original new role by Marie Froehlicher, the designer of the Goffertomi brand**. Embroidered cushions, tablecloths and towels, and even fabric by the yard: **it's all sewn and assembled in the Strasbourg workshop in the Neudorf district**. To each his own colour, to each his own message in Alsatian: "Schmoutz!" "Hopla!" "Choli Bô!"* or cheerful pretzels on **aprons, t-shirts and tote bags**. The result is the charm of well-made products, combined with a touch of cheerful fun!

*Kiss! Let's go! Very nice now! - Embroidered cushion from €55 goffertomi.alsace

A little, a lot, madly...

The other side of the pitch: the match continues behind the scenes

New

Immersive new tour of Meinau Stadium: The Stadium Tour

Football has been played on the site of Meinau Stadium since 1906! 120 years later, the stadium that was built there was home to the various iterations of the **Racing Club de Strasbourg**, before opening its doors to visitors for an **immersion behind the scenes**. The **Stadium Tour** is a **guided tour lasting two hours**, from the hospitality areas to the press box and the sport zone. With family or friends, fans are welcome to **take the place of the Racing Club players** in the changing rooms and **even make their entrance onto the pitch like the legends of the club!** In the museum area, exclusive videos and photos tell the story of over a century of passion for the game.

Every weekend, and from Monday to Friday during school holidays, from 11 am to 4 pm — length 2 hours — full price €18 / reduced rate €9 destination-racing.eu

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See you soon at your place!

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Strasbourg, a little, a lot, madly...
Every day and forever.