

A kitchen scene with several chefs in white uniforms and tall hats working at a counter. They are positioned in front of a large window that looks out onto a lush green landscape with trees. The lighting is warm and natural, coming from the window. The overall atmosphere is professional and focused.

# MENUS-PLAISIRS LES TROISGROS

a film by FREDERICK WISEMAN

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TORONTO INTERNATIONAL  
FILM FESTIVAL 2023



# MENUS-PLAISIRS LES TROISGROS

a film by  
**FREDERICK WISEMAN**

USA  
DOCUMENTARY / FRENCH / 2023 / 240'

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# Synopsis

Founded in 1930 in central France, the Troisgros family restaurant has been holding 3 Michelin stars for 55 years over four generations.

Michel Troisgros, the third generation to head the restaurant, has turned over the responsibility for the cuisine to his son César, the 4th generation of Troisgros chefs.

From the market to pick fresh vegetables, to a cheese processing plant, a vineyard, an organic cattle ranch to the garden supplying the restaurant, Wiseman embarks us on a mouthwatering and sense-pleasing journey into the family's three restaurant kitchens.

An immersive experience, showing the great artistry, ingenuity, imagination, and hard work of the restaurant staff in creating, preparing, and presenting meals of the highest quality.

# Director's statement

During the summer of 2020, I stayed at a friend's house in Burgundy for a month. To thank my friends, I looked in the Michelin Guide for a good restaurant nearby. I found Troisgros and we had a great lunch there.

After the meal, the chef, César Troisgros, stopped by our table. We thanked him for the delicious meal. Without planning, I suddenly asked him whether he would consider having a documentary film made about his family's restaurant. He said he would think about it and came back half an hour later and said, "why not?".

César and his father, Michel, exchanged letters with me and granted formal permission to film. I waited to shoot the film until spring of 2022, when the COVID epidemic waned.

Troisgros has had three Michelin stars for fifty-five years. Culinary art is a French institution. Troisgros is an outstanding example of the French culinary tradition which stretches back for centuries. Watching César and Michel Troisgros at work was like being in the studio of great artists.

I saw how the combination of imagination, hard work, sensitivity, intelligence and tradition combined to produce the multiple works of transitory and ephemeral art that each combination of ingredients represented on every plate served.

I found the art of the Troisgros related to the creative work I explored in films such as the ***La Comédie-Française ou L'Amour Joué***, and ***La Danse—Le Ballet de l'Opéra de Paris*** as well as having links to the other films in my institutional series.

Frederick Wiseman

# About the Troisgros

In the history of cuisine, few family-run establishments like the Maison Troisgros bear witness to four generations of existence and recognition.

In each of them, men and women have boldly faced up to the upheavals of their time, initiating change to chart a new course.

## *The beginnings*

In 1930, Jean-Baptiste and Marie Troisgros leave Chalon-sur-Saône and the café they run there to settle in Roanne. There, they take over the Hôtel des Platanes, ideally located opposite the train station and benefitting from the dynamic tourism generated by the Nationale 7 –the holiday route. Rather successful, the establishment becomes the Hôtel Moderne, renowned for its food and wine cellar.





Building on this local reputation, Jean-Baptiste and Marie envision a career in the kitchen for their two sons, Jean and Pierre. The latter learn their trade in the best restaurants, Maxim's and Lucas-Carton, as well as La Pyramide where they work alongside Paul Bocuse whom they befriend.

### ***The second generation***

In the early 1950s, Jean and Pierre take over the stove in the family restaurant. They quickly earn a certain reputation and are awarded their first Michelin star in 1956. In 1962, they make a name for themselves with their famous "saumon à l'oseille" (salmon with sorrel), one of the first incarnations of Nouvelle Cuisine, which earns them their second star in 1965. Their third star comes in 1968.

### ***The third generation***

Like his elders, Michel, Pierre's son, embraces the profession.

At the end of the 1970s, Michel completes his culinary studies and, with Marie-Pierre whom he's just met, sets off on a grand tour of the culinary world: from New York to Berkeley, London to Tokyo,

Brussels to Crissier and Eugénie-les-Bains... And after nearly a decade of somewhat nomadic living, the couple returns to Roanne in 1983 where they decide to stay and find their place in the Maison.

In 1995, they open Central. The following year, Pierre and Olympe step back and Michel and Marie-Pierre find themselves at the head of Maison Troisgros.

As their children, Marion, César and Léo, grow, the 2000s see the completion of new projects both near and far. In 2003, Gault-Millau names Michel "Chef of the year". And in 2006, the family's attachment to Japan is actualized with the inauguration of CMT - Cuisine(s) Michel Troisgros - in Tokyo.

Two years later, Michel and Marie-Pierre create their first countryside venue, La Colline du Colombier, on the banks of the Loire, just twenty minutes outside of Roanne.

### ***The fourth generation***

After a "grand tour" extending from California to Catalonia, César, their eldest, joins the Maison in 2014.

Léo, in turn, wraps up a journey that has taken him from Berlin to Japan.

Then, the question of the future of Maison Troisgros' inevitably arises, and to pass on this unique savoir-faire, they must work together to come up with a project of unprecedented scope.

In February 2017, Troisgros opens a new venue in Ouches in the heart of a unique site freely designed with architect Patrick Bouchain.

In 2018, the Maison celebrates 50 years of three Michelin stars.

### ***A new phase***

After years spent working in tandem with his father, César Troisgros has taken up the reins of the Ouches kitchen and is preparing to take over the management of the family business.

Léo Troisgros is continuing the adventure of La Colline du Colombier in Iguerande in the aspiration of an independent professional life.

# Frederick Wiseman

Frederick Wiseman was born in Boston, USA in 1930. He graduated from the Yale Law School in 1954. From his first documentary film, ***Titicut Follies*** in 1967, Wiseman has used the same technique for all his films: no interviews, narration or additional music. He edits the films himself and it usually takes 12 months. Wiseman has made 44 documentary films that form a mosaic portrait of contemporary society as seen in institutions that are common in all societies. He considers his work a single film lasting more than 100 hours over 57 years, to date. Frederick Wiseman directed two fiction films, ***The Last Letter*** in 2002 and ***A Couple*** in 2022. He has directed two plays at the Comédie Française : Samuel Beckett's ***Happy Days*** and ***The Last Letter***, based on a chapter from Vasily Grossman's novel, ***Life and Fate***. In Paris, at the Lucernaire Theatre, Wiseman staged ***The Belle of Amherst***, a play by William Luce on the life of Emily Dickinson. Frederick Wiseman has received numerous awards, including four **Emmys**, a **MacArthur Prize Fellowship**, a **Guggenheim**, a **Golden Lion lifetime achievement award** at the **Venice Film Festival** in 2014, and, in 2016, an **Honorary Oscar** from the Board of Governors of the American Academy of Motion Picture Arts and Sciences. In 1971, in order to guarantee his creative independence, he founded his own production and distribution company, Zipporah Films.



# Filmography

*Titicut Follies*, 1967  
*High School*, 1968  
*Law and Order*, 1969  
*Hospital*, 1969  
*Basic Training*, 1971  
*Essene*, 1972  
*Juvenile Court*, 1973  
*Primate*, 1974  
*Welfare*, 1975  
*Meat*, 1976  
*Canal Zone*, 1977  
*Sinai Field Mission*, 1978  
*Manoeuvre*, 1979  
*Model*, 1980  
*The Store*, 1983  
*Racetrack*, 1985  
*Blind*, 1986  
*Deaf*, 1986  
*Adjustment and Work*, 1986  
*Multi-handicapped*, 1986  
*Missile*, 1987  
*Central Park*, 1989  
*Near Death*, 1989

*Aspen*, 1991  
*Zoo*, 1993  
*High School II*, 1994  
*Ballet*, 1995  
*La Comédie-Française ou L'Amour Joué*, 1996  
*Public Housing*, 1997  
*Belfast, Maine*, 1999  
*Domestic Violence*, 2001  
*Domestic Violence 2*, 2002  
*La Dernière Lettre*, 2002  
*The Garden*, 2004  
*State Legislature*, 2006  
*La Danse—Le Ballet de l'Opéra de Paris*, 2009  
*Boxing Gym*, 2010  
*Crazy Horse*, 2011  
*At Berkeley*, 2013  
*National Gallery*, 2014  
*In Jackson Heights*, 2015  
*Ex Libris - The New York Public Library*, 2017  
*Monrovia Indiana*, 2019  
*City Hall*, 2020  
*A Couple*, 2022  
*Menus-Plaisirs - Les Troisgros*, 2023

# Credits

**Producer - Director - Editor**  
**Image**  
**Sound**

Frederick Wiseman  
Jaes Bishop  
Jean-Paul Mugel

**Producers**

Karen Konicek, Olivier Giel

**Camera assistant**  
**DIT**

Andra Tevy  
Juliette Picollot

**Assistant editor**  
**Sound editing**

Hugo Orts  
Lucile Demarquet

**Mixing**

Emmanuel Croset, Polyson

**Color grading**

Gilles Granier, Le Labo : Alain Carsoux

**Director of productions**

Jennifer Dolo

**Technical director**

Arnaud Caréo

**Post-production supervisor**

Isabelle Maingé

**Conformation**

Antoine Yar

**Mastering**

Matthieu Monteux

**Sound project manager**

Polyson, Charles Vallette Viillard

**Project managers**

Anne Lelandais, Guillaume Camboly

**Sound technical manager**

Diane Prieur

**Sound technician**

Clément Berthou, Thibault Noirot

**Executive directors**  
**Production**  
**Production assistant**  
**Accounting**  
**Fiscal Sponsorship**  
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**Produced by**

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Zipporah Films, Inc.  
Erica Hill  
Steve TenBarge  
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