



dean & david

Uncompromising freshness from dean&david is now also available in France. The successful food concept **dean&david** is now opening its doors in Lyon.

Lyon is dean&david's first hotspot in France

Eating fresh, healthy and natural while on the go and choosing from a wide range of delicious and fresh-made salads, bowls, curries, sandwiches, wraps, smoothies, juices and carefully selected superfoods – this is the approach that has led **dean&david** to rapidly become the new culinary trendsetter and expand to more than 150 stores in Germany, Austria, Switzerland and Luxembourg. Now, this successful food concept is opening its first store in France: from November 30, 2021, **dean&david** can be found at Pl. 17 Docteurs Charles et Christophe Mérieux in Lyon.

‘We are extremely pleased to announce that we will be establishing our innovative, healthy food concept in France with the potential of more to come,’ says David Baumgartner, founder and managing director of **dean&david**. ‘It had been on our agenda for a while: the French market is exciting for us, especially as the importance of natural fresh healthy ingredients has always played an important role in the local cuisine. Freshness, quality and a sense of responsibility – healthy food, premium ingredients and sustainable nutrition are all hallmarks of **dean&david**.’

The French menu will feature all-time favourites such as the Big Easy Beef Salad, the Avocado Salmon Bowl, the Vegan Falafel Bowl and the Avocado Mozzarella Sandwich. All dishes are made exclusively from carefully selected, fresh, premium-quality, natural and wholesome ingredients. No matter if it's the freshly grilled strips of beef, sun-ripened avocado, rich goat's cheese, flavourful falafel, premium salmon or succulent mangoes, the creativity and taste of **dean&david**'s menus are limited only by the size of your plate.

David Baumgartner adds: ‘We are delighted to be introducing our complete range of products in France. Lovers of fresh salads, bowls, sandwiches, smoothies and more can look forward to food and drinks at **dean&david** that not only taste great, but also feel great, as they are free from any flavour enhancers, artificial food colourings and preservatives, true to the motto: change for better.’

Sustainability plays a decisive role at **dean&david**, too. Likewise, the store in Lyon offers its guests reusable dean&david boxes, biodegradable takeaway packaging, and cloth bags made from recycled materials as alternatives to the usual packaging.

Furthermore, guests can also look forward to a pleasant, cosmopolitan atmosphere at **dean&david**: bright interiors, high-quality natural materials, Scandinavian designer furniture and urban coolness lend the visit a unique restaurant experience. The store is operated by CBH Group, which already manages several restaurants other concepts in Lyon.

About dean&david:

Change for better – dean&david was established based on this vision in 2007 and has become a success story made in Germany. On a six-month trip around the world after completing his degree, David was inspired by his experiences in some of his favourite places: modern salad bars in New York, fresh juice and smoothie shops in Australia, and cookshops on the streets of Southeast Asia. Back in Germany, David redefined fast food, making it healthy, fresh, natural and sustainable. Starting out in a small fresh food shop, dean&david has made a name for itself beyond the German-speaking countries and is now found in several European and Asian countries. dean&david exclusively uses carefully selected, fresh, high-quality, natural ingredients that are free from flavour enhancers, colourings and preservatives. In addition to freshness and quality, environmental aspects also play an important role at dean&david. For more information about the company, visit www.deananddavid.fr.

About the CBH Group: As passionate and committed restaurateurs, it is no surprise that the CBH Group decided to embark on the dean&david adventure. The CBH Group's commitment to healthy eating is at the heart of its priorities, for a healthier consumption and close to the regional actors. The transmission of "good eating" is more than ever the guiding principle of the various establishments that make up the group. Since 2016, the group has continued to grow; with nearly 102 employees committed to a common approach in 2021, we continue to pass on our passion for the restaurant industry, local players and the richness of Lyon's terroir.

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Demand logo file and pictures here:

<https://deananddavid.com/fr/presse/>

dean&david impressions:



Selections from the assortment



Impressions from dean&david Stores