



Silk to software
The Jacquard loom was — in some way — the predecessor to computers. Its ‘punch card’ system later inspired Charles Babbage and Ada Lovelace, whose work is credited as the first computer programme



Clockwise from top left: Relaxing on the banks of the Rhône opposite the Grand Hôtel Dieu; chef Bastian Ruga prepares a lentil taco as a starter at Circle; Drôle d’Oiseau microbrewery brings a taste of northern France to Lyon; shirts for sale at a boutique in Passage Thiaffait

BUY

HERBORISTERIE DE SAINT-JEAN: Stepping inside this herbalist shop, with its wooden 19th-century apothecary cabinets, feels like stepping back in time. It’s been selling herbs in the heart of Vieux Lyon for over 175 years, and the staff are on hand to recommend natural teas, oils and balms to treat all manner of ills. herboristeriesaintjean.fr

PASSAGE THIAFFAIT: An ever-changing group of creatives populate this courtyard in Les Pentes, the warren-like lanes running up the hill to Croix-Rousse. The street art is as bright and provocative as the window displays. Independent fashion is the mainstay — you’ll find denim jackets with Louvre-worthy paint jobs on the back — along with vinyl stores and thrift shops.

SOPHIE GUYOT SOIES: Silk never looked as edgy as it does in this minimalistic boutique, a three-minute walk north from the Hôtel de Ville (town hall). It sells a luxurious and kaleidoscopic collection of dyed and pleated scarves, all handmade on site from white or unbleached fabric. If your purchase starts showing signs of wear and tear, they’ll repair it for you — an excuse to visit Lyon again. sophieguyot.com

LES GRANDES LOCOS: This vast, industrial events space is set inside former railway warehouses in the rapidly developing area of La Mulatière, south from La Confluence. The factory buildings now host some of Lyon’s best festivals, including the five-day Nuits Sonores electro extravaganza each May and the Lyon Street Food Festival in June, with live music and DJ sets that last well into the night. nuits-sonores.com lyonstreetfoodfestival.com

AFTER HOURS

HOT CLUB: Locals have been bopping and jiving in this iconic venue since 1948, making this one of Europe’s oldest still operating jazz clubs. Its hallowed, vaulted underground halls below the feet of shoppers in the 1st *arrondissement* have hosted the likes of Louis Armstrong and Ella Fitzgerald. hotclubjazzlyon.com

DRÔLE D’OISEAU: The beers are made right next to the bar at this microbrewery in a residential part of Lyon 3, just south from Part-Dieu train station. Owner Antoine Humbert’s brewpub is a true homage to his hometown, beer capital Lille, and the chips with maroilles cheese sauce are some of the best you’re likely to get south of Hauts-de-France. instagram.com/droledoiseau_brewpub

CIRCLE: If you needed any proof that it’s the quality of ingredients that make a dish, come to the city’s hottest restaurant, in Lyon 1. Earthy-green olive oil, tomatoes gorged with sunlight, whipped goat’s cheese so light it evaporates on your tongue — they’re used in dishes that fuse international influences, like *okonomiyaki* (Japanese cabbage pancakes) with *gochujang* (a Korean red pepper paste). circlelyon.fr

EAT

TOKÉ FRENCH EMPANADAS: This hole-in-the-wall cafe by Place Sathonay serves empanadas with fillings like mac ‘n’ cheese and lemon meringue. It’s so popular that there are now three addresses, including one inside Les Halles de Lyon Paul Bocuse. The original has the best people-watching terrace. toke.eu

ASTRAL: This venue couldn’t be more French were it wearing a beret and wielding a baguette. Of course, that would be too tacky for Astral, which is nothing if not refined, and where dishes featuring snails from the Lyonnais mountains are photoshoot-worthy. It’s got a starry location, too, a couple of doors from the famous La Mère Brazier restaurant. astral-restaurant.com

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