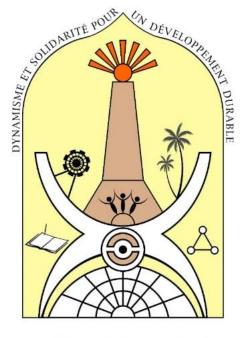


城市介紹 City Information

Bohicon, a crossroads city in Benin, is a rich cultural and tourist hub. Situated at the intersection of several major roads, it plays a crucial economic role in the country. The city has been designated a "UNESCO Creative City" in 2021 due to the wealth of its intangible cultural heritage, including its artisanal, musical and culinary traditions.

The city is also known for its colonial architecture and fine arts and crafts (pottery, weaving, sculpture, etc.). From a tourism perspective, Bohicon attracts many





visitors thanks to its vibrant cultural festivals and renowned culinary offerings.

The municipality has embarked on a decentralization process aimed at improving public services and local development. With its strategic location and cultural dynamism, Bohicon is positioning itself as a must-see destination in Benin.



廚師簡介 Chef Information

Renaud Dekponto

DEKPONTO Renaud is a professional Beninese chef from Bohicon, the head chef at the Hotel Les Princes. Very confident and welcoming, he has expertise in preparing authentic local cuisine. His dishes display vibrant colors, diverse flavors, and traditional presentation styles, indicating the chef's culinary skills and deep understanding of the regional culinary heritage.

His warm and welcoming expression suggests a passion for sharing the richness of Beninese food culture with others. As a skilled professional, he plays an important role in preserving and promoting the unique gastronomic traditions of his country, contributing to the cultural identity and pride of the Beninese people.

The chef's dedication, expertise, and commitment to showcasing the best of Beninese cuisine make him a valuable asset to his community and a potential ambassador of his country's culinary traditions on a broader scale.



DIANA-MARLYSE JOHNSON

菜品名稱 Dish Name

- BOMIWÔ
- Assrokuin Sauce

