

A PLACE AT THE ROYAL TABLE



It is with great enthusiasm that the **Network of European Royal Residences** welcomes the European Year of Cultural Heritage, an initiative of the European Parliament and the European Commission for 2018.

Aiming to raise awareness among future generations and improve education about European cultural heritage, its values and its protection, ECHY 2018 will also provide an opportunity to strengthen our collaboration, build trust, nurture relationships across national borders and create bridges between cultures.

18 members in 11 countries

already joined the initiative conceiving the project

A Place at the Royal Table

Since 1995, the European Network of Royal Residences enables its members to work together, sharing their knowledge and experience in the preservation and promotion of the rich cultural heritage in their care, for the benefit of the millions of visitors they receive each year.

“In 2018 we invite our visitors to share our heritage and cultivate the future. Through programs for our millions of visitors, we want to raise awareness for the culinary traditions in European Courts.”

Food culture and culinary traditions in European Courts are an essential part of our European Heritage, both tangible and intangible. This highly topical subject is at the heart of our daily lives, bringing people together and creating close connections between cultures.

This topic will allow us to offer a wide range of activities for different audiences. With its current relevance and importance, a focus on the international aspect of culinary traditions will take visitors on a fascinating trip through time and also through the history of cultural exchanges that have contributed to the development of our traditions today. Each activity developed across Europe will underline the **European connections** and will be strongly addressed to the public, in a **participatory** way.

A Place at the Royal Table will have an important impact at both local and European level. It aims to strengthen and promote links between European and non-European cultures through the history of food.

The goal is to showcase the diversity and splendor of royal culinary traditions in the individual residences and highlight their European context as well. In these turbulent times, we believe it is vital to demonstrate European kinship.

| A Place at The Royal Table is:

SIMPLE

UNBUREAUCRATIC

FLEXIBLE

SCALABLE

VARIETY OF METHODS

PARTICIPATORY

SUSTAINABLE

| TIMETABLE

15 March 2018

Official launch (simultaneous in each members institution)

23 June 2018

International picnic "Royal table day" and #Palace Day

Autumn

Gala Dinner, meeting of European Michelin-starred chefs for a European Menu

Schloss Schönbrunn Kultur- und Betriebsges.m.b.H., **Austria**

Palais de Charles Quint asbl, **Belgium**

Kongernes Samling, **Danemark**

Stiftung Preussische Schlösser und Gärten Berlin-Brandenburg, **Germany**

Établissement public du château, du musée et du domaine national de Versailles, **France**

Établissement public du domaine national de Chambord, **France**

Palais de Compiègne, **France**

Gödölloi Királyi Kastély Kht, **Hongrie**

La Venaria Reale, **Italy**

Reggia di Caserta, **Italy**

Palais Princier de Monaco, **Monaco**

Zamek Królewski w Warszawie - Pomnik Historii i Kultury Narodowej, **Poland**

Muzeum Pałacu Króla Jana III w Wilanowie, **Poland**

Muzeum Lazienki Królewskie, **Poland**

Palácio Nacional de Mafra, **Portugal**

Parques de Sintra – Monte da Lua, **Portugal**

Schloss Hof and Schloss Niederweiden (Austria)

| Food – from field to plate

Schloß Schönbrunn

Kultur- und Betriebsges.m.b.H.



Period: 15.03.2018 – 18.11.2018

Activities: Annual exhibition- Cooking Workshop

Annual exhibition: An intact manorial estate with 240 animals at Schloss Hof and an authentically **equipped and furnished Baroque game kitchen** at Schloss Niederweiden –



these are the perfect settings to present the past, present and future of food. The exhibition will explore the subject intensively from a **sensory and emotional perspective**. Food is an essential **political, cultural and social topic** that affects all of us. Each mouthful we take is culture, and every time we swallow it is a political act. What and how we eat is the expression of morality, coexistence, society, wealth, age and even gender. From taboos to table manners, disgust to bravado, the values we attach to the food we eat every day are bound up with our entire existence as social beings. The temporary exhibition will hold up a mirror to these relationships as well as the effects of our various behaviours in buying and consuming food



Within this overall exhibition on 'food' a proper exhibition room at Schloss Hof will be installed to deal with the topic of court respectively general **local traditions** in

Austria and compare them to those of **other European countries and Courts**. This will be done by displays of table settings on the one hand and stories and anecdotes on the other one. Content from other European Palaces through our Royal Residences network will be integrated in the displays.

Cooking workshops at the authentically equipped Game Kitchen at Schloss Niederweiden will allow visitors to plunge into different European eating habits and traditions.



Coudenberg Palace (Belgium)

Renaissance Gastronomy at Coudenberg Palace

Period: 15.03.2018 – 17.09.2018

Activities: Family Day, Workshops, virtual exhibition, special visits

The Renaissance was a time of significant changes in Europe: innovations in the arts and sciences, a new view of Man and the world... European culture borrowed these new ideas from Italy and the East that has also **enriched the culinary traditions** in Europe. Under the banner of the historical Renaissance gastronomy, a programme filled with surprises awaits you at Coudenberg Palace, which used to be home to Charles V. Within the framework of the European Heritage year, in partnership with the Royal Residences Association.



Virtual exhibition: A Renaissance banquet, online from 15 March 2018 (to be confirmed)

During the Renaissance, change took equally place in the alimentation of the elites: humanism, the invention of the printing press, the discovery of America and the triumph of the Reformation were events that drastically changed the diner culture of the aristocracy. Europe also succumbed to the charms of the Oriental Cuisine and the sweet taste of cane sugar. The gastronomy keeps evolving and the repertory of recipes extends considerably.



Family Day, May 2018 (Sunday 27 May, to be confirmed)

Travel back in time with the whole family or with friends and **relive the grand Renaissance era**. On the agenda: guided tours, historical dinner buffet, traditional beer tasting, cooking workshops, dancing and games.

Heritage Days 2018 / Brussels Capital-Region

During your visit, you will discover the Rue Isabelle and the old structures of the main buildings of the former palace of Brussels, which are now the foundations for today's royal district and the Hoogstraeten House where the most interesting discoveries made during the various archaeological excavations conducted on the Coudenberg are displayed. Some special activities will be planned related to the European Cultural Heritage Year 2018.

The Royal Danish Collection (Denmark)



Kongernes
Samling

| A place at the royal table – Royal
dining through four centuries

Period: March – October 2018

Activity: Thematic guided tours and selfguided tours based on booklet.

Rosenborg Castle houses numerous objects related to royal dining. Most notably the **Rosenborg Wine**, that originates at the court of Christian IV, ca. 1600, and which is still served at the Danish court at the New Year's banquet.

In conjunction with European Cultural Heritage Year 2018, The Royal Danish Collection will arrange a series of guided tours at the castle, focusing on the **evolution of royal dining** in Denmark, and highlighting the **influences from Europe**, that have shaped the changing fashions and culinary traditions.

In addition, a small booklet will be produced, enabling visitors to get insight into the subject on their own.



Prussian Palaces and Gardens Foundation Berlin- Brandenburg (Germany)

A Place at the Royal Table

Period: During the year/ during the high season

Activities: Thematic visits, royal table, picnic and music 23. June 2018, research/publication of a cooking book of 1819 (Prinz Heinrich, brother of Friedrich II (the Great))



STIFTUNG
PREUSSISCHE SCHLÖSSER UND GÄRTEN
BERLIN-BRANDENBURG



We will show in several places the internationality of food – fruits – vegetables – chefs etc. We want to answer the question how some dishes, vegetables or fruits became integrated in the German cuisine.

One highlight in summer will be a big picnic on the 23.06.2018 integrated in our international music festival in Potsdam (Musikfestspiele Potsdam). Our idea is to integrate in this picnic all parts of society in Potsdam and Berlin.



We like to do a scientific digital publication on a cooking book (3 volumes) of the personal cook (Mundkoch) of Prinz Heinrich a brother of Friedrich II (the Great) where we find dishes in German, French and English taste.

We will show a nicely decorated royal table of the early 19th century in one of our palaces. We will have guided tours on the topic kitchen gardens, kitchen, cuisine, royal chefs at the Prussian Court.

Palaces of Versailles and Trianon (France)



CHÂTEAU DE VERSAILLES

From the Royal Kitchen Garden to the today dishes

Period : March-October 2018

Activities : Thematic visits, picnic, dinner with starred chefs

Within the initiative « *A place at the Royal Table* », European cooperation project between ARRE's members, the Palaces of Versailles and Trianon propose a new thematic visit: **"From the Royal Kitchen Garden to the today dishes"**.

Thanks to participatory activities for the local public (as well as the international public), with a strong European, this initiative aims to (Re) discover the old jobs / cultivations / product's origins which are today part of our daily life (international influences); to enhance the image of Gardeners (as the old Botanist-Traveller); to promote the ecosystems where the taste also nourishes the social, the cultural and the economic. (Sustainable development, success in a difficult economic context, territory which knows invest in the future).

Special tours, designed in three phases, will be developed and integrated in the cultural offer of the palace from March 2018 (on alternated Sundays)

Discovery of the Kitchen Garden (+ thematic workshops on historical international influences and provenances of today's vegetables cultivated at the Court) Discovery route inside the Palace about the art of the Royal Table

The European Dinner, meeting of the starred chefs of the European cooking

Official closing of A Place at the Royal Table.
Autumn 2018

Meeting of the starred chefs of the European cooking for a unique dinner with an European Royal menu. Exceptional travel between innovations and European traditions, in a unique place, the Palace of Versailles, to tribute the European Haute Cuisine and to its protagonists, the great starred chefs who make the European cuisine one of the best in the world.



Food, kitchens, tables: a European identity from the Courts

Period: The second half of the 2018

Activity: Conversations at Court

The first step of project by Study Center will require the definition of a Conversations at Court **conference** program in 2018 that will focus on **food and drink at the Court of Savoy**. These will include in -dept analyses on specific themes like chocolate, beer, wine, truffle, but also jams, sorbet and ice-cream. The study will also consider the presence of those foodstuffs at the Court's major ceremonies.

The Study Center will include this cycle of Conversations at Court in the project From royal court table to everyday dish. Representatives of other European Residences will participate in those events, to illustrate the culinary and gastronomic habits of their respective Courts.



"Pranzo della corte sabauda nel salone del Castello di Rivoli (1645), da T. Borgonio, Dono del re delle Alpi a' Madama Reale festa per il giorno natale li diece febbraio MDCLXV ballato in Rivoli" Copyright: Biblioteca Nazionale Universitaria di Torino, BNT, Ris. q. V. 60 ©

Royal Castle in Warsaw (Poland)

| A Place at the Royal Table



Period: April 2018 - December 2018

Activities: Curator's talk and degustation of dishes prepared according to the period recipes

From Napoli to Warsaw – a culinary journey. The cuisine of Queen Bona Sforza. Bona Sforza who in 1518 became the second wife of Sigismundus I the Old implemented various agricultural reform in Poland and also had a significant impact on Polish cuisine. Thanks to her previously unknown herbs and vegetables appeared on Polish tables. Did Polish nobles accepted cauliflowers and spinach or pasta? Did wine defeat traditional Polish honey based alcoholic drinks? What happened in 18th century when the refined French flavours were introduced to Polish cuisine? King's chef Paul Tremo, who combined old Polish dishes with French novelties, can be named the inventor of contemporary *fusion cuisine*.

And the wise dinners? Have you heard that name? – Thursday Dinners under the patronage of King Stanislaw August and the royal head chef Paul Tremo.

The Castle curators not only will reveal the secrets of the cookery at the Warsaw court but also talk over **contemporaneous issues** and present the notable people in the world of art, literature and politics active between 16th and 18th centuries.

How to feed the ambassador? Diplomacy and the royal table in the sixteenth and seventeenth centuries.

Dishes, plates, vases, gold-plated and silver cutlery, all adorned in a new manner with the royal initials... – how the dishes were served at the court of King Stanislaw August.

The triumph of delicacies and allegories – the grand theatrum at and on the royal table on the occasion of the coronation of King Stanislaw August.

The public will be served the dishes especially prepared for the occasion according to the period recipes.



Museum of King Jan III's Palace at Wilanów (Poland)

| Garden-Kitchen-Table, Historic Culinary Reenactment

Period: March-November 2018

Activities: workshops, presentations, conference

Museum of King Jan III's Palace at Wilanów runs a culinary reenactment programme from 2008. The starting point was publishing the eldest Polish cookbooks (7th book will be published in 2017) and more than 150 articles about culinary tradition (on the museum website). In 2014 we introduced culinary workshops for school groups entitled "In **Old-Polish Kitchen**" and thematic workshops for adults led by well experienced chef Maciej Nowicki.

In frames of "A Place at the Royal Table" 2018 common programme we plan to organize: **140 workshops for school children** (also for gastronomic schools' students), **12 workshops for adults and 15 workshops for families**. Estimated number of active participants in 2018' workshops – 4000 persons. All workshops and culinary presentations will be carried under the brand of ECHY 2018.

Three marking points will highlight the idea of our participation in ECHY within the ARRE network: Culinary workshop "Find your Place at the Table of King Jan III Sobieski", mid-March, focused on **old-Polish recipes in contemporary practice** and discovering ceremonial at the Polish royal table.



An open-air event – a special culinary show entitled "King Jan III's Picnic", on 24th of June which is a King Jan's name's day

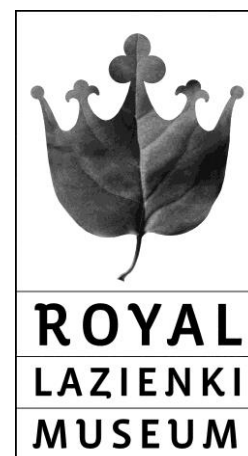
Seminar "**Culinary Tradition: between East and West**", an event organized in cooperation with partners from ARRE, researchers and professionals implementing historical reenactment programmes in museums and schools' curricula (two levels of experience: theory and practice). Summarized results shall be published in a book – manual (compendium of knowledge and good practices).

The Royal Łazienki Museum (Poland)

| A Place at the Royal Table

Period: April–November 2018 (Year-round education program)

Activities: Workshop, Lectures, Curator's talk and tasting of dishes, Publications of two books



The program of educational activities will pay attention of the visitors to table culture at the royal court and in the residences of the nobles of the **18th century in Poland**. The main goal is to show our Museum from the eating habits of the Enlightenment. The educational program of Royal Łazienki Museum will be complementary to the activity of Royal Castle in Warsaw and Museum of King Jan III's Palace at Wilanów.

"Paul Tremo and his cookbook – life and work of the head chef at the Court of King Stanislaus Augustus": We will focus on **Paul Tremo** (1734–1810), who was the head chef at the court of King Stanislaus Augustus. He was preparing dishes and composing menus **combining Polish and other West European influences**. His recipes played the key role in the development of modern Polish cuisine which was more moderate than the old Polish cookery. What was his cooking style?

"The Royal Table as a meeting place – Thursday Dinners and Wednesday Dinners at the Court of King Stanislaus Augustus"

Paul Tremo cooked for guests of the famous **Thursday and Wednesday Dinners organized by King Stanislaus Augustus** at the Palace on the Isle in the Royal Łazienki Garden in the spring and the summer (and in the Royal Castle in Warsaw during the autumn and the winter). What was the menu of Thursday and Wednesday Dinners? Did the change in eating habits affect other life spheres of the people of the Enlightenment in Poland? The Dinners were an occasion for intellectual discussions that were typical for the salons of notables. Our educational workshop would be a reminder of this tradition. **"Royal chocolates - eating habits of the king Stanislaus Augustus and his Court"**.

We also would like to revive memory of **a forgotten vineyard** in the Royal Łazienki Garden. **"National wine - vineyard in The Royal Łazienki Gardens"**. How was the royal vineyard built? What was typical for the wine produced there?

Each of the topics presented above would be accompanied by workshops and thematic meetings.

A Place at the Royal Table

Period : February-December 2018

Activities: Online Information, Exhibition, Conferences, Book edition, Historical recreation, Workshop, Guided visits



The "**At King's Table**" exhibition with exhibition of kitchen or table objects (one per room) in the rooms related to Royal meals and cooking. "At King's table" will be also the name of a conference cycle about the Royal Table in the 18th and 19th centuries.

The Book of the Conventual Meals of Mafra

Edition of the "Livro das Pitanças" (The Book Conventual Meals of the Convent of Mafra). The document "Principle and Real Foundation Mafra Convent, and it's greatness, and it's support, and luxury, etc." is a manuscript belonging to the Palace's Library, with a systematic but relatively brief description of the convent and with the description of the menus used along the year. It is also commonly referred to as the "Book of Piths," considering that it records the amounts of consumer goods spent on the support of religious.



The first dinner served by the King: Historical recreation between July and November 2018. The first dinner in the Convent of Mafra was served by the King - historical-theatrical

recreation of this dinner in the refectory.

A picnic on the Tapada: Historical recreation between July and November 2018. A picnic on the Tapada - Recreation pic-nic of King D. Carlos in the Real Tapada de Mafra (organization Tapada Nacional de Mafra).

The Tableware of the Royal Table (Workshop) Master chef of the historical kitchen - Recreation of the 18th century dishes for children and families

Online activities - International Food Day, 16th October 2018

Dining rooms, kitchens, pantries and circulation areas in the Palácio Nacional de Mafra: Dining rooms, kitchens, pantries existing in the Palácio Nacional de Mafra location mapping. Availability of the map in the website of the Palace, with images of the rooms.

Knowing more about "A place at the Royal Table" in the Palácio Nacional de Mafra: Information about the project in the rooms of the Palácio Nacional de Mafra use to Royal meals, with the logos of ARRE and ECHY, and QR- codes referring the website of the Palace, where detailed information will be available.

Guided visits to the Royal kitchens and refectory of the Convent



Parques de Sintra-Monte da Lua (Portugal)

| A Place at the Royal Table

Parques de Sintra
Monte da Lua

Period: January–December 2018

Activities: Exhibition, thematic visit, Workshops, Conference, animations, quizz



Chocolate drinking, a royal habit: Guided tour, short animation and workshops about the **Chocolate**. Following the tour, a week-end family brunch in the Palace cafeteria, including tasting an old hot chocolate drink recipe



Eclecticism at the Royal table: Guided tour, Workshop on **etiquette and proper table setting**, Special activities, addressed to schools: how to set a table, the proper use of cutlery, the evolution of eating habits and table manners. Based on a choice of pieces (e.g. China armoured royal command dinner-set, Queen Carlota's Mexican silverware, Paris porcelain table centre, VOC China fountain and basin with a "fictional" Chinese scene) exploring the eclectic contributions to the royal table, the concept of dining room, and table habits.

Pineapple, the crown fruit: The Botanical collections during the Enlightenment; the case of Queluz, and its recently rehabilitated garden, where the Royal Family used to grow **pineapples** eaten at the Royal table.

A Royal Lunch

From a series of documents and images – protocol plans, photos, menu, king speech – and the royal dinner sets still existing in the collections, it is possible to partly recreate the royal lunch that took place in the Palace, as well as to evoke the different stages of the visit in Sintra, including the Pena Palace

Conference with a series of lectures on various related topics

Thematic visit, "The new exotic flavors" about the Portuguese contribution to the **global migration of spices**

Exhibition and a thematic visit "Design, an innovation at the Royal Table", Enhancing the design innovation in the context of the Industrial Revolution: a new furniture type for dining rooms and innovative table objects adequate to specific functions (second half of the 19th century).



Animations around A place far from The Royal Table

Paleis Het Loo (the Netherlands)

| The Edible Garden

Activity: Guided tours of the gardens at Paleis Het Loo, with an emphasis of the edible garden of

Queen Mary

Period: June 2018

Guided tours focused on the history of the gardens, especially:

17th century collections of varieties of the Bitter Orange- and the connection to the royal family

Heirloom fruit varieties

Edible flowers

Special herbs



The Edible Garden at Paleis Het Loo
Copyright: Paleis Het Loo