

# A PLACE AT THE ROYAL TABLE 2018

A project  
for the European Cultural Heritage  
Year 2018

Since 1995, the Network of European 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 more than 35 million of visitors they receive each year. The Network gathers together 25 institutions in charge of the managing of more than 80 Royal Palaces that embody the history of Europe across 15 countries.



- 1 • Schloss Hof Estate / Schloss Schönbrunn Kultur- und Betriebsges.m.b.H., Austria

2 • Coudenberg Palace, Belgium

3 • Kongernes Samling Denmark

4 • Stiftung Preussische Schlösser und Gärten Berlin-Brandenburg, Germany

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

6 • Établissement public du domaine national de Chambord, France

7 • Palais de Compiègne, France

8 • Gödöllő Királyi Kastély Kht, Hungary

9 • La Venaria Reale, Italy

10 • Reggia di Caserta, Italy

11 • Villa Reale di Monza, Italy

12 • Palais Princier de Monaco, Monaco

13 • Zamek Królewski w Warszawie – Pomnik Historii i Kultury Narodowej, Poland

14 • Muzeum Palacu Króla Jana III w Wilanowie, Poland

15 • Muzeum Łazienki Królewskie, Poland

16 • Palácio Nacional de Mafra, Portugal

17 • Parques de Sintra – Monte da Lua, Portugal

18 • Het Loo Paleis, The Netherlands

19 • Patrimonio Nacional, Spain

20 • Slots – og Kulturstyrelsen – Danish Agency for Culture and Palaces, Denmark

21 • Musei Reali di Torino, Italy

22 • Royal Collections Kungl. Slottet, Sweden

23 • Historic Royal Palaces, United-Kingdom

24 • The Peterhof State Museum-Reserve, Russia

25 • Kremlin Moscow Museums, Russia

Participatory  
Sustainable  
Scalable  
Flexible  
Cross Sectoral  
Simple  
Innovation



A PLACE  
AT THE  
ROYAL  
TABLE  
2018

**A PROJECT FOR THE EUROPEAN CULTURAL HERITAGE**

A Place at the Royal Table is a cooperative European project developed by the Network of European Royal Residences for the European Year of Cultural Heritage. In 2018, the most prestigious Royal Palaces Museums in Europe work together in order to raise awareness of European heritage, its values and its protection, for future generations.

A Place at the Royal Table aims to improve education about European cultural heritage, build trust, nurture relationships across national borders, and create bridges between cultures.

19 institutions from the Network  
of European Royal Residences  
offering a large variety of participatory  
activities focusing on  
Food Culture and Culinary Traditions  
addressed to millions of visitors across  
11 European Countries

“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.”

Mission statement of the Network of European Royal Residences

The food culture and culinary traditions of 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.

Focusing on the international aspect of culinary traditions, A Place at the Royal Table has a strong current relevance and it will take visitors on a fascinating trip through time as well as through the history of cultural exchanges that have contributed to the development of today's traditions.

A Place at the Royal Table offers a **wide range of activities** across Europe for different audiences. Focusing on a **participatory approach**, the project aims to strengthen and promote links between European and non-European cultures through the history of food.

A Place at the Royal Table aims to showcase the diversity and splendor of royal culinary traditions in the individual residences while also highlighting their European context. In these turbulent times, we believe it is vital to demonstrate European kinship.



More than 100 different activities in 11 countries

Members participating in the initiative

**AUSTRIA**  
 Schloss Hof Estate / Schloss Schönbrunn Kultur- und Betriebsges.m.b.H.  
 schoenbrunn.at

**BELGIUM**  
 Coudenberg Palace  
 coudenberg.brussels

**DENMARK**  
 Kongernes Samling  
 rosenborgcastle.dk

**GERMANY**  
 Stiftung Preussische Schlösser und Gärten Berlin-Brandenburg  
 spsg.de

**FRANCE**  
 Établissement public du château, du musée et du domaine national de Versailles  
 chateauversailles.fr  
 Établissement public du domaine national de Chambord  
 chambord.org

Palais de Compiègne  
 palaisdecompiègne.fr

**HUNGARY**  
 Gödöllő Királyi Kastély Kht  
 kiralyikastely.hu

**ITALY**  
 Reggia di Caserta  
 reggiadicaserta.beniculturali.it

La Venaria Reale  
 lavenaria.it

**POLAND**  
 Zamek Królewski w Warszawie – Pomnik Historii i Kultury Narodowej  
 zamek-krolewski.pl

Muzeum Palacu Króla Jana III w Wilanowie  
 wilanow-palac.pl

Muzeum Lazienki Królewskie  
 lazienki-krolewskie.pl

**PORTUGAL**  
 Palácio Nacional de Maфра  
 palaciomafra.pt

Parques de Sintra – Monte da Lua  
 parquesdesintra.pt

**THE NETHERLANDS**  
 Het Loo Paleis  
 paleishetloo.nl

**SPAIN**  
 Patrimonio Nacional  
 patrimonionacional.es

Members participating in common events

**ITALY**  
 Villa Reale di Monza  
 www.reggiadimonza.it

**MONACO**  
 Palais Princier de Monaco  
 palais.mc

Schloss Hof Estate & Schloss Niederweiden



Schloss Hof © Schloss Schönbrunn Kultur- und Betriebsges.m.b.H. (SKB) Harald Böhm



Game Kitchen Schloss Niederweiden, © Schloss Schönbrunn Kultur- und Betriebsges.m.b.H. (SKB)

Why do we eat the way we do?  
 From the field to the plate

**PERIOD**  
 15<sup>th</sup> March — 18<sup>th</sup> November 2018

**ACTIVITIES**  
 Annual exhibition  
 Picnic day

**Annual exhibition**  
 An intact manorial estate with 240 animals at Schloss Hof Estate 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.

**A Place at the Royal Table**  
 Within the exhibition one room will be designed explicitly around one special theme: luxury products were once reserved exclusively for the rich classes and could be found only on the tables of the high society (for instance the upper class, the nobility and the royal court); this room shows how these products slowly but surely became affordable for the general public. Four different royal or princely dynasties will each be presented by means of one of these specific luxury products, complete with a fitting historical object for each.

**Picnic Day**  
**23<sup>rd</sup> June 2018, 10am-6pm**  
 Schloss Hof Estate invites you to a leisurely summer picnic: under the shade of the chestnut trees you can enjoy the delicious surprises of the picnic basket and at the same time relax to the cool sounds of jazz, while artistes from the world of the circus and variety theatre – stilt walkers, jugglers and co – entertain you with their skills and tricks. All you have to do is relax, lean back and enjoy yourself!



# Coudenberg Palace



Cellars of the "corps du logis". © M. Vanhulst



The Coudenberg Palace "Family Day". © Véronique Evrard

## Renaissance Gastronomy at Coudenberg Palace

**PERIOD**  
**15<sup>th</sup> March — 17<sup>th</sup> September 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.

**Virtual exhibition**  
**A Renaissance Banquet, online from 15<sup>th</sup> March 2018**

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**  
**Sunday 3<sup>rd</sup> June 2018**  
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.

**Heritage Days 2018**  
**Brussels Capital-Region**  
**15<sup>th</sup> – 16<sup>th</sup> September 2018**  
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. You will also discover the Hoogstraeten House where we display the most interesting discoveries made during the various archaeological excavations conducted on the Coudenberg.  
Thematic workshops and visits related to Renaissance tableware will be organized for the European Cultural Heritage Year 2018

# The Royal Danish Collection



Rosenborg Castle © The Royal Danish Collection



The Rosenborg wine © The Royal Danish Collection

## A Place at the Royal Table Royal dining through four centuries

**PERIOD**  
**March — October 2018**  
**ACTIVITIES**  
**Dinner by the Castle, The Foodie's Tour of Rosenborg Castle, The Royal table**

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 several activities focusing on the evolution of royal dining in Denmark, and highlighting the influences from Europe that have shaped the changing fashions and culinary traditions.  
**Dinner by the Castle**  
A pop up event, which for five evenings in the summer, will serve food prepared from historical royal recipes on the grounds in front of Rosenborg Castle. The food will be accompanied by presentations of where in Europe the Inspiration for the food came from.

**The Foodie's Tour of Rosenborg Castle**  
A self-guided tour of Rosenborg based on a booklet that will be made available free to visitors.  
**The Royal Table**  
A limited special exhibition at Amalienborg. Highlighting royal tableware, wine and royal dinner traditions.



# Prussian Palaces and Gardens Foundation Berlin-Brandenburg



## PERIOD

January — December 2018

## ACTIVITIES

Family days, workshops, thematic guided tours and self-guided tours, curator's talk, historical recreation, royal table, picnic and music, raffle with recipes, exhibition.

Within the framework of the European Year of Cultural Heritage 2018, under the topic Sharing Heritage, the palaces are committed to making the cultural heritage of Europe an experience, inviting everyone to share and participate. Together with the "Association des Résidences Royales" and the "Castles and Gardens in Germany e. V." Association (Schlösser und Gärten Deutschland e. V.), the Prussian Palaces and Gardens Foundation Berlin-Brandenburg is placing the focus this year on the dining culture and culinary traditions at European royal courts. Splendid banquets in dining rooms, simple dishes in the kitchens, fine wines in the cellars – no other topic is better suited to illustrate our common European roots than our shared food & drink culture. Dining is an essential part of our cultural heritage and at the same time stands for everyday life, co-existence, and building bridges between cultures. The campaign 'A Place at the Royal Table' or 'Zu Tisch! Genießen in Schlössern und Gärten' aims to be a reminder of this culture.

The Prussian Palaces and Gardens Foundation will focus on two big events and special days every month:

The exhibition **Tischlein deck dich** (The Wishing Table) which will take place from 5<sup>th</sup> May 2018 until 15<sup>th</sup> July 2018 at the Roman Baths in Sanssouci Park/ Potsdam. Here, we are showing the table settings of exceptional personalities from the history of the Prussian palaces – like Queen Luise (1776–1810) and the first president of GDR/ East Germany Wilhelm Pieck (1876–1960) who used the Schönhausen Palace in Berlin as his residence. Our visitors have the opportunity to arrange tables with everything that should never be missing from a good meal, together with their own families or among friends, including special table settings, decorations or beloved rituals which also play a role.

**Integrated into our international music festival in Potsdam (Musikfestspiele Potsdam Sanssouci), we will share a special highlight on 23<sup>rd</sup> June 2018 (Saturday) with other palaces around Germany and Europe.**



Decorated table for the Prince Pückler exhibition. © SPSPG Rights reserved

## Zu Tisch!

This is a big picnic '**Lunch is served / Königlich tafeln**'. Les Musiciens de Saint-Julien and the Trio Macchiato and 270 metres of well-laid tables await our visitors on the meadow at the bottom of the magnificent Orangerie Palace Terraces in Sanssouci Park/ Potsdam.

**Every month of the year throughout 2018 we will present a special topic related to 'A Place at the Royal Table' to our visitors**

Ice-cold delights, open day of Orangeries, all that glitters, Orange feast, after the winter potted plants are taken out of their winter refuge into the gardens, lunch is served in the summer (European picnic), royal wine festival, butter-making for the king, garden festivals, roasting split and kitchen stoves, hunting with the king, and Christmas at court.

In addition to all these events, anyone can send in a special family recipe and share it with all of us during the European Year of Cultural Heritage 2018. Send them with a picture to [zutisch@spsg.de](mailto:zutisch@spsg.de) until 9<sup>th</sup> June 2018. Tell us which region your recipe originates from and what kind of world or family (hi-)story it stands for. From 16<sup>th</sup> June 2018 your recipes will be published at [www.spsg.de/zutisch](http://www.spsg.de/zutisch). All senders take part in the raffle with nice prizes.

# Palaces of Versailles and Trianon



Nature morte au buste de l'Amérique, par Jean-Baptiste Oudry (1686-1755). © RMN-GP (Château de Versailles) / © Gérard Blot



Détail de l'Ananas, par Jean-Baptiste Oudry (1686-1755). © RMN-GP (Château de Versailles) / © Christophe Fouin

## À la Table du Roi

## PERIOD

March — October 2018

## ACTIVITIES

**Thematic visits, Conferences, Workshops, Virtual exhibition, Open-Air Event, Dinner with starred chefs**

In order to explore the culinary arts, food culture and gastronomy under the Ancien Régime at Versailles, from March to October 2018, the Établissement public du château, du musée et du domaine national de Versailles is organizing, an audio-guided thematic tour available in 7 languages in the King's Apartments. There will also be a programme of two weekly thematic conferences in French in the King's Bedchamber, starting in April, and meetings with the Trianon gardeners two times per month, in May, June, September and October, by reservation. These practical visits to the Queen's Kitchen Garden with deeper thematic study will highlight European and non-European exchanges that contributed to the development of the cultivation and use of certain fruits and vegetables in Europe.

Two study days will be aimed at an informed public of researchers, scholars and teachers on the subject of pineapple, the royal fruit (22<sup>nd</sup> June), and another on wine in European courts (28<sup>th</sup> September), with the participation of oenologists and sommeliers during olfactory and sensory discovery days. Under the guidance of professional

sommeliers, participants will discover wines served at the court of France thanks to a "nose" and wine-tasting rules (29<sup>th</sup> and 30<sup>th</sup> September).

Activities will be organized for young people and families during Garden Week in June, as well as in October, on the theme of discovering the Queen's Kitchen Garden where the participants will retrace the history and itinerary of fruits and vegetables under the Ancien Régime.

On 23<sup>rd</sup> June an open-air event, organized concurrently in all of the European Royal Residences, will celebrate European heritage. On this occasion, the Palace of Versailles will organize an evening in the Trianon Gardens in partnership with the TV programme Secrets d'Histoire, which will celebrate its 10<sup>th</sup> anniversary.

A European dinner, with the participation of starred chefs working with the European Royal Residences, will be organized at the Palace of Versailles to close the international event, "A Place at the Royal Table".

The Palace of Versailles will also participate in activities organized jointly with other European residences on social networks, for the launch of a virtual exhibition in April, a photo contest on Instagram #EuropeanRoyalPalaces on 23<sup>rd</sup> June, and a day devoted to Palaces in Europe on social media #PalaceDay and InstaMeet on 19<sup>th</sup> July.

For the full programme of events and to reserve visits: [chateauversailles.fr](http://chateauversailles.fr)



# National Estate of Chambord



© Sophie Lloyd, National Estate of Chambord



English Garden. © Leonard de Serres, National Estate of Chambord

## À la table du Roy

### PERIOD

March — October 2018

### ACTIVITIES

#### Thematic day and workshop

In the frame of the initiative "A Place at the Royal Table" and the European Cultural Heritage Year, the National Estate of Chambord will present in 2018 a program of activities for any audience around the theme "At the King's table".

Educational workshops, exceptional visits and a grand dinner gala will offer to visitors a travel back in time to discover culinary traditions, table usages and protocols at the King's court as from the 16<sup>th</sup> up to the 18<sup>th</sup> century.

#### Workshop At the King's table

An educational workshop for schools will be proposed as from March up to October in order to initiate children aged 9-12 years to the ceremonial and the course of a banquet at François I's court. Under the guidance of a facilitator, children will enact the role of the French King or his servants to reproduce Renaissance gestures and codes.

#### Thematic Day for any type of public

In the spring 2018, a great day will be offered to the general public on the cuisine and vineyards.

It will culminate with a gala dinner to be held into the chateau. The chief of the top restaurant "La Maison d'à côté", Christophe Haÿe, will propose his reinterpretation of Renaissance plates. Accompanied by musicians of the Ensemble "Le Banquet du Roy", the night will allow guests to relive the atmosphere of a supper at François I's Court.

The Day's agenda:

Family workshop "At the King's table".

Guided tour of Chambord's vineyard.

Thematic course into the chateau, with a booklet for children  
Gala dinner accompanied by Renaissance music.

# Imperial Palace of Compiègne



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## A Place at the Royal Table

### PERIOD

23<sup>rd</sup> – 24<sup>th</sup> June 2018

### ACTIVITIES

#### Visits, play, cooking workshops, reading visits

In the frame of the initiative "A Place at the Royal Table" and the European Cultural Heritage Year, the Palace of Compiègne will present on June the 23<sup>rd</sup> and the 24<sup>th</sup> a program of activities around the art of tableware.

A total of eight activities will be proposed to our visitors: adults, children, families... in every part of the Palace: the Garden, the Apartments of the Emperor and the Empress and the National Car museum.

**Three tables dressed:** In the three dining rooms of the Palace, dressed tables will welcome the visitors and illustrate the eating process, from the tableware to the furniture. Around the dressed tables will take place reading visits conducted by professional readers who will narrate the life of the Palace during the 19<sup>th</sup> century.

**A picnic** will occur in the garden during the week-end where visitors can bring their own meal and share a festive moment. During the picnic, music will bring back the participants to the festive life at the Palace when Napoleon the third and Empress Eugenie invited several guests of the high Parisian society, what's now called the "Séries". Dancers will also join musicians and create a participatory activity. In the Palace will be exposed the picnic utensils from the 19<sup>th</sup> century and will be a reference to the demonstrations occurring in the garden with a mail coach, a carriage used for the picnics.

**Cooking workshops** will be provided to anyone who wants to try the Second Empire cooking recipes. The kitchen, still intact from the Second Empire, now take place in the National Car museum. A play will bring visitors to the atmosphere of a rushing kitchen.



# Gödöllő Royal Palace



Dinner. © Royal Palace of Gödöllő, Rights reserved



Royal Palace Park. © Royal Palace of Gödöllő, Rights reserved

## A Place at the Royal Table

### PERIOD

March — October 2018

### ACTIVITIES

Exhibition, tasting, gala dinner

#### Exhibition: The White gold is on the table

In the frame of the European Cultural Heritage Year, we organize an interactive temporary exhibition: **"The white gold is on the table"**. Interactive guiding will be held for children in turns of museum pedagogy. Upper middle-class, aristocratic and royal china dinner-services from the 19<sup>th</sup> century will be presented.

We install our exclusive venue for a gala dinner, for a **Palace party at Sisi's court**. After the registration the guests can take part in an experience to have a dinner brought and consumed by them at the royal Palace free. Everyone – not depending on own revenue – can enjoy a royal party "luxury" culinary pleasures. The Palace offers rentable venues, but their prices are too high for many people. The program helps in community developing and connections between people.

Guests can take part in a **Palacsinta show**:

Our Palace café offers wide selections of Hungarian pancakes, "palacsinta". After registration visitors can get experience how the traditional Hungarian palacsinta is prepared. At the end of the baking the guests have the possibility to taste the Hungarian specialty. Palacsinta was one of the favorite cookies of Francis Joseph I. This simple Hungarian sweet can take people closer to the life of royal court.

# Consorzio di Valorizzazione Culturale La Venaria Reale



Palace of La Venaria Reale. © Rights reserved La Venaria Reale



Meal of the court of Savoy in the room of the Palace of Rivoli (1645), by T. Borgonio, © National University Library of Turin, BNT, Ris. q. V. 60

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

### PERIOD

From June 2018

### ACTIVITIES

Conferences

The first step of the 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-depth analysis 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. Representatives of other European Residences will participate in those events, to illustrate the culinary and gastronomic habits of their respective Courts.



# Royal Palace of Caserta



© Royal Palace of Caserta, Rights reserved



© Royal Palace of Caserta, Rights reserved

## A Place at the Royal Table

### PERIOD

March — October 2018

### ACTIVITIES

**Thematic visits, Royal Table Exhibition, Tableaux Vivants, parades in period costume and the Picnic**

The Royal Palace of Caserta, Luigi Vanvitelli's masterpiece of 18<sup>th</sup> century architecture, intends to create a series of Tableaux Vivants as a fixed monthly appointment.

#### Tableaux Vivants

A group of actors suitably dressed in period costumes, philologically reconstructed, "materializing a painting during the vision", the characters in silent and motionless act perform exclusively following the story of the art historian who leads the performance.

#### The Table of the King

Gastronomy, music and art bell of the '700 at the court of Charles of Bourbon. The initiative aims to bring the excellence of the Campania region back to the palace by exploiting the attractiveness of gastronomy, culinary appeal, music, fashion, Neapolitan craftsmanship of the 18<sup>th</sup> century, disseminating the knowledge of the territory's royal sites, Campania's food and wine products and, at the same time, promoting history in order to create a reproducible model for royal residences abroad.

#### Bourbon Picnic

The project is based on the philological analysis of some ancient documents (written by Lady Anna Miller, archival documents, the "galante cook" etc ...) in order to reproduce as faithfully as possible, one of the convivial moments of the Bourbon court.

The initiative aims to "host" at the entrance of the Park in one of the parterres, a group of actors dressed up in a period costume that perform courtiers and waiters; thanks to the analyzed documents was made possible the faithful reproduction of the clothes and the activities of the court and its guests. The procession, coming from Piazza Carlo III, will enter the Palace through the central gate and reach the Park, according to the rules set by the ceremony (precise order of the participants). For the picnic the ceremonial in use for the Bourbon celebrations will be respected with particular reference to the use of tablecloth and crockery, waiter service, revival of original recipes (for example pâté or macaroni timbale with butter and cheese etc), and guests' entertainment. The local entrepreneurial realities and the food and wine excellences of the territory will be involved (San Leucio Silk Consortium, Campania Buffalo Mozzarella Consortium). In order to promote the initiative among visitors and comprehensively illustrate the contents of the project, some self-supporting didactic panels will be arranged at the ticket office and along the Main Gallery (Cannocchiale) with quotations taken from the documentary sources accompanied by brief insights (in Italian and English).

# Royal Castle in Warsaw



© Royal castle of Warsaw, Rights reserved

## A Place at the Royal Table

### PERIOD

April — 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 18<sup>th</sup> 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 16<sup>th</sup> and 18<sup>th</sup> centuries.

#### How to feed the ambassador?

Diplomacy and the royal table in the 16<sup>th</sup> and 17<sup>th</sup> 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



Museum of King Jan III's Palace at Wilanów, Culinary workshop with children  
© W. Holnicki



Wilanów Palace Museum © W. Holnicki

## A Place at the Royal Table, Historic Culinary Reenactment

### PERIOD

March — November 2018

### ACTIVITIES

**Workshops, presentations, Open-Air Event, conference**

Museum of King Jan III's Palace at Wilanów runs a culinary reenactment programme from 2008. In the Baroque royal residence we recall and rediscover culinary traditions, and build educational programs around them, taking advantage of the widespread interest in food. 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 cooperation with academic researchers, the Museum published 7 eldest Polish cookbooks with recipes (17-18<sup>th</sup> c.) and more than 150 articles about royal cuisine and European culinary customs.

In frames of "A Place at the Royal Table" programme we plan to organize:

**60 workshops for school children** (also for gastronomic schools' students),

**5 workshops for adults and 5 workshops for families**

Three marking points will highlight the idea of our participation in ECHY 2018 within the Network of European Royal Residences:

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 on 23<sup>rd</sup> June; a special culinary show entitled **Royal breakfast on the grass**;

**The Power of Taste. Europe at the Royal Table 5-6<sup>th</sup> October 2018**

In a two-day international symposium various topics will be explored and discussed among historians, food studies scholars, museum curators, chefs, representatives of institutions promoting traditional food, as well as among culinary journalists, food producers and other people interested in examining the cultural relevance of food, both in history and today.

# The Royal Łazienki Museum



© Paweł Czarniecki



© Paweł Czarniecki

## A Place at the Royal Table

### PERIOD

April — November 2018

### 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 18<sup>th</sup> 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 Stanislaw August**

We will focus on Paul Tremo (1734–1810), who was the head chef at the court of King Stanislaw August. 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 Stanislaw August**

Paul Tremo cooked for guests of the famous Thursday and Wednesday Dinners organized by King Stanislaw August 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 Stanislaw August and his Court**

**National wine – vineyard in the Royal Łazienki Garden**

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

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



# Palácio Nacional de Mafra



National Palace of Mafra. © José-Paulo-Ruas

## A Place at the Royal Table

**PERIOD**

March — December 2018

**ACTIVITIES**

Online information; book edition, recreation of a Royal picnic, workshop, recreation of a Royal table set in the dining room, workshop for families

**Exhibition At the King's table**

Recreation of a Royal table set in the dining room.

**A picnic recreation in the Jardim do Cerco**

Historical recreation of a Royal picnic in the Jardim do Cerco (Fence Garden), the ancient garden of the Convent, used later as the Palace's garden.

**Workshop for schools or families**

Visit of the Palace's dining room and tableware with a workshop to decorate paper dishes inspired by visit. Gala dinner with recreation of 18<sup>th</sup> century by a Michelin-starred chef.

# Parques de Sintra-Monte da Lua



National Palace of Sintra. © PSML / Angelo Hornak (2014)



National Palace of Pena © PSML / Wilson Pereira (2016)



National Palace of Queluz, the ceremonial facade and the hanging gardens. © PSML / Wilson Pereira (2015)

## A Place at the Royal Table

**PERIOD**

March — December 2018

**ACTIVITIES**

Museographic projects, thematic visits, conferences, animations

**NATIONAL PALACE OF QUELUZ**

**Chocolate drinking, a royal habit**

Private dining room – Table setting with collection pieces related to chocolate drinking (c. 1770-1780). Exploring the origins, evolution and economic issues of chocolate consumption.

**Eclecticism at the Royal table**

Dining room – Table setting with collection pieces emphasizing the use of exotic and overseas ware, together with European objects in royal tables (first quarter of the 19<sup>th</sup> century). Based on a choice of pieces (China armored royal dinner-set, Queen Carlota's Mexican silverware, Paris porcelain table center), exploring the eclectic contributions to the royal table, the concept of dining room, and table habits.

**Pineapple, the crown fruit**

Botanical Garden – The Botanical collections during the Enlightenment; the recently rehabilitated garden and green-houses, where the Royal Family used to grow pineapples eaten at the Royal table.

**NATIONAL PALACE OF SINTRA**

**A Royal Lunch. The visit by Queen Alexandra of the United Kingdom to Sintra on 24<sup>th</sup> March 1905**

Magpie Room – Table setting evoking the Royal Visit of Queen Alexandra to Sintra (1905). 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. (in collaboration with the National Palace of Ajuda).

**NATIONAL PALACE OF PENA AND CHALET OF THE COUNTESS OF EDLA**

**Design, an innovation at the Royal Table**

Dining-room and Pantry – small exhibition and thematic visit 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 19<sup>th</sup> century).

**The Picnic Basket of the Countess of Edla**

**A Place far from The Royal Table**

Short animation film around the Picnic Basket and its contents.



# Paleis Het Loo



Paleis Het Loo. © Maarten van de Biezen\_LR

## The Edible Garden

**PERIOD**

**23<sup>rd</sup> June 2018**  
**September 2018**

**ACTIVITIES**

**Guided tours of the gardens at Paleis Het Loo\*, with an emphasis on the Edible Garden of the 17<sup>th</sup> century and a peak behind the scenes of the garden department**

**Picnic:** on 23<sup>rd</sup> June the gardens of Paleis Het Loo will take part in the international picnic and #PalaceDay.

**The Edible Garden**

Paleis Het Loo was built at the end of the 17<sup>th</sup> century as a hunting lodge and summer residence for the Orange dynasty – the royal family that has ruled the Netherlands for centuries as stadtholder and later as king or queen. Throughout the four centuries that Paleis Het Loo was inhabited, until it was transformed into a museum, the summer palace was a self-sufficient country estate with extensive forests, hunting grounds, farms as well as having a private fruit and vegetable garden.

The citrus collection at the palace forms part of the National Plant Collection of the Netherlands and emphasises the

historical varieties of bitter orange (*Citrus aurantium*). Some of the specimens are known to be more than three hundred years old. The citrus trees are inextricably linked to Paleis Het Loo: in the 17<sup>th</sup> century they formed the centerpiece of the botanical collection belonging to King-Stadtholder Willem III and Queen Mary II. In 2018, the citrus collection can be found near the entrance and stable area during the summer months.

In the King's Gardens and the Upper Garden the espalier fruit, with heirloom fruit varieties, can still be found growing along the walls. Furthermore, the 17<sup>th</sup> century use of cold frames, will be highlighted.

**Special guided tours** will be organized for regional, national and international visitors during September 2018. The tours are focused on the history of the gardens and their role on supplying the Royal Table.

\* Due to a three-year renovation project of the palace, only the gardens and stables will be open from March 30<sup>th</sup> to September 2018.

# Patrimonio Nacional



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## Opening of the Royal Kitchen

**PERIOD**

**March — October 2018**

**ACTIVITIES**

**Activities around the opening of a Royal Kitchen, publication**

In the frame of the European Cultural Heritage Year, we will highlight the Royal Kitchen of the Royal Palace in Madrid recently opened. Several activities and tools will be set up in order to present this Royal Kitchen to the visitors: Audioguides, Video editing with the purpose of visualizing food processes, lying Royal tables, menus, attractive publications (big photos, Royal recipes, other Royal Courts specialties from other Countries), innovative educational program for young students.

Through interactive ways of exhibiting what cannot be seen behind the Royal Kitchen ( food processing, music at Royal tables, different categories in the cooking profession, serving a Royal tables, rules at table), the main interest will lead to show the straight relation found among other European Royal Kitchens and the culinary traditions found among them.

**In June 2018, publication** about the Royal Kitchen and other aspects of culinary tradition in European Courts (in English) will also be done.



# Several Common Events across Europe

- **Simultaneous launch of the activities in all the Palaces**

**March 15<sup>th</sup>**

- **European Open-Air Event**

**June 23<sup>rd</sup>**

Simultaneous garden event in Europe.

A unique opportunity of sharing the same experience across national borders and being part of the same big event dedicated to the European Heritage.

- **Instagram Photo Contest**

**From June 23<sup>rd</sup>**

First photo contest dedicated to the European Royal Residences and especially addressed to the young audience in order to highlight the beauty of the European Heritage.

- **#PalaceDay**

**July 19<sup>th</sup>**

Third edition of #PalaceDay especially dedicated to A Place at the Royal Table within the European Year of Cultural Heritage.

- **European Dinner**

**October 8<sup>th</sup>**

Meeting of the Michelin Starred Chef working with European Royal Residences working together preparing a European menu.





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