

MUSEUM OF KING JAN III'S PALACE AT WILANÓW



Culinary workshops





About the programme

For 9 years, the Museum of King Jan III's Palace at Wilanów has been implementing a historical culinary reconstruction programme called 'Garden – Kitchen – Table'. The programme spreads knowledge about old customs and culinary traditions, researches and recreates old Polish recipes. It contributes to development of the talents of workshop participants, integrates them through cooperation and supports the formation of responsible attitudes and food choices.

The foundations of the programme are the museum's publications from the 'Monumenta Poloniae Culinaria' series – sources and studies on old Polish cuisine and table culture. These form the basis for a rich educational programme that promotes old Polish cuisine as an important part of the heritage of the bygone multinational Republic.

The daily workshop activities are accompanied by numerous shows and off-site workshops in Poland and abroad (e.g. in Paris, Dusseldorf, Seoul and Beijing). The programme is implemented by a team of experienced curators, chefs and culinary educators.

About the workshop

We would be happy to prepare and host for you an original culinary workshop focusing on old Polish cuisine. The dishes prepared during the workshop are inspired by recipes from old cookbooks. Sarmatian baroque on a plate, surprising combinations of flavours and exotic spices? Or perhaps more subtle taste patterns elevated to the rank of art by French chefs? In this workshop, we will embark on a journey through the flavours of the past and find out how important and vital a part of culture cuisine truly is.



Villa Intrata

The workshop is conducted in a unique historical space. Villa Intrata was built in the 1920s as the home of the manager of the Wilanów estates. It is currently hosting the museum's historical culinary reconstruction programme 'Garden – Kitchen – Table'.

Workshop plan

history of cuisine

short story about old cuisine as an introduction to the topic

cookery

practical part of the workshop, cooking together in the workshop kitchen

table culture

tasting of the prepared dishes, time for a discussion

Framework menu

On arrival:



aperitif



appetizer

During the workshop:



soup



main course
(wine pairing)



dessert
(wine pairing)

Available at all times:



water, tea, coffee

Workshop topics

Cookery secrets. In an old Polish kitchen (16th – 17th century)

Old Polish cuisine was full of riddles, contrasts and unusual flavour combinations. It was an exquisite mix of many cultures, in which the traditions of the West were seasoned with the distinct flavours of the East.

The first cook of the last king. Polish-French cuisine of the time of Stanisław August Poniatowski (18th century)

Meet Paul Tremo, master of the culinary art and the most faithful cook of the last Polish king Stanisław August! A French head chef at the Polish court? This interesting combination reflected the latest Enlightenment fashion – when light and gourmet cuisine met with typically Polish dishes.

A taste of multicultural Warsaw. Cuisine of the interwar period

Polish cuisine after 1918 was a rich mixture of different cooking traditions, tastes, possibilities and fashions. The Warsaw gastronomy of the interwar period, which offered dishes to suit every taste and every pocket, with an enduringly distinctive flavor, will serve as an example.

* Possibility to conduct the workshop in English

** Waiter service is provided during the workshop

*** We customise the menu to suit individual needs (including vegetarian and vegan diets)

More information

Cost of the workshop is determined individually depending on the number of participants, availability of dates, selected menu.

Price range: PLN 400–800 gross/person.

We can adapt the offer to your needs and preferences.

Contact

Adrian Ordakowski

e-mail: aordakowski@muzeum-wilanow.pl

phone no: +48 531 058 880



