

MENUS & PLACE CARDS

*A French American Revolutionary War Hero
Plans a Banquet*

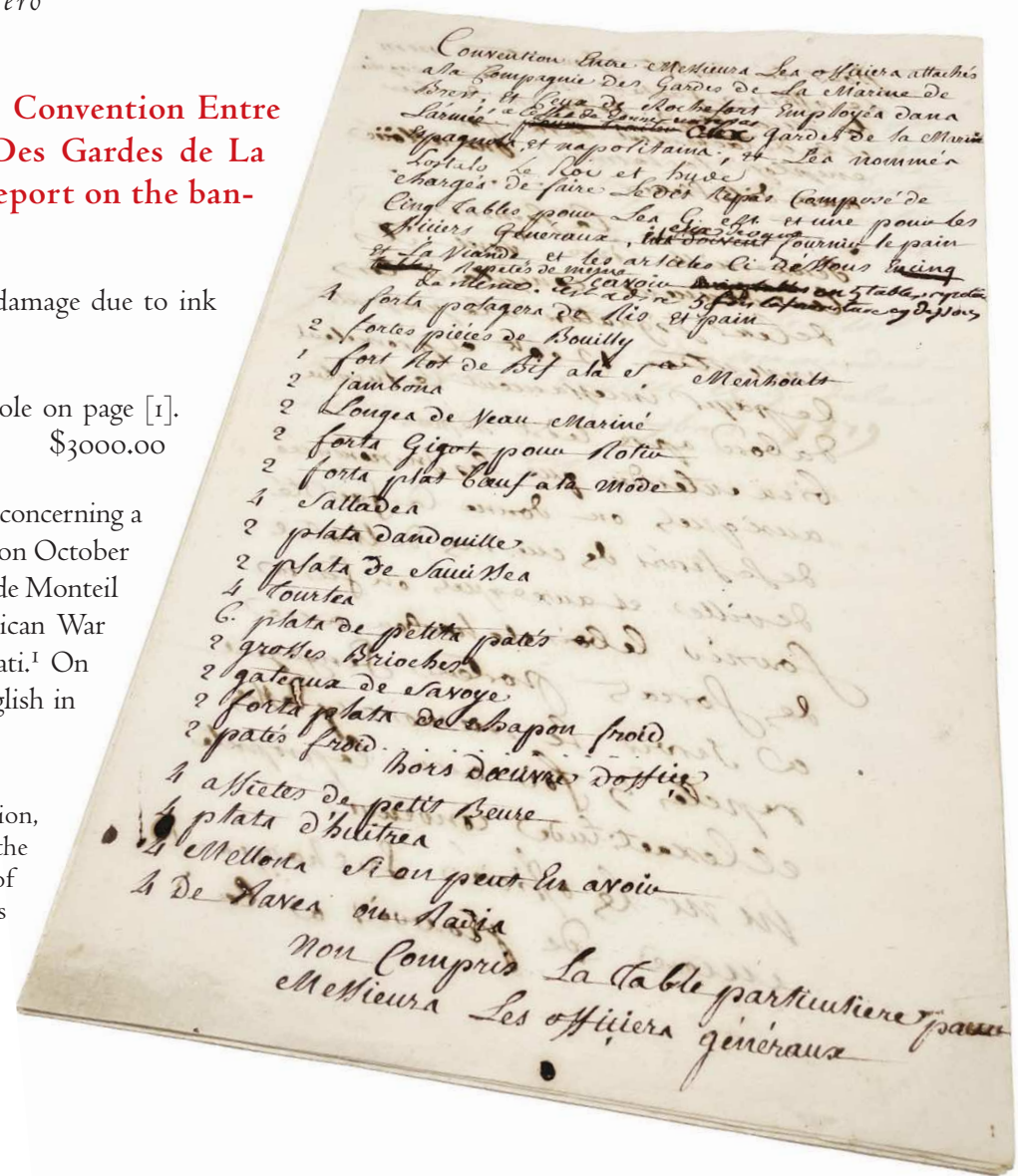
I. (MENU.) [Monteil, François-Aymar, chevalier de.] Convention Entre Messieurs Les officiers attachés a la Compagnie Des Gardes de La Marine de Brest. 1779. [With:] (MANUSCRIPT: Report on the banquet.) Detail Du Répas Militaire. 1779.

I. Bifolium: 31.6cm x 20cm. [3], [1 - blank] pp. On laid paper, minor damage due to ink "burning" through the paper.

II. Bifolium: 31.5cm x 20.1cm. [3], [1 - blank] pp. On laid paper, small hole on page [1].
\$3000.00

A REMARKABLE SURVIVAL AND AN AMERICANUM. Two manuscript documents concerning a banquet in Brest for officers of the French, Spanish and Neopolitan navies on October 17, 1779. These are from the personal archives of François-Aymar, chevalier de Monteil (1725-1787), one of the most brilliant French naval officers of the American War of Independence and a founding member of the Society of the Cincinnati.¹ On May 4, 1779, after an active military career that included fighting the English in

¹ "The Society of the Cincinnati is the nation's oldest patriotic organization, founded in 1783 by officers of the Continental Army who served together in the American Revolution. Its mission is to promote knowledge and appreciation of the achievement of American independence and to foster fellowship among its members. Now a nonprofit educational organization devoted to the principles and ideals of its founders, the modern Society maintains its headquarters, library, and museum at Anderson House in Washington, D.C." – <https://www.societyofthecincinnati.org/>.



Amusements d'une Dignité et de l'aptes.
Dans cet intervalle, on a été averti que
les tables alloient être servies. M. M. Les
alors étant rendus les premiers aux
disposés ~~le jour~~ le podium conténu
Bouffon, la jeune noblesse
mêlée, et une D'Amite. ~~Sig~~
le ch. de Montail suivi des
deux compagnies, a lieu les
portes, la Musique des G. de
usqu'à que le dernier des
ro fut entré, et pris place
M. français. à l'une des
Amusement, et alla
de Gaston, dont M. r
les honneurs, ainsi
chère aux de la quelle
placat, ~~un~~
chaumée des
~~autres~~
~~sautés~~
quels que
tables de
M.
ntes
ités

et plusieurs personnes de rang, ont désiré
arriver le coup d'œil de la Verblage d'une
jeune noblesse, qui déjà contribue à la
des armées Acunies; les Dantes des aug
Souverains Bués. les français, ont au
porté à leurs Couvres, celles des G. de
Espagnols, après lesquelles les autres ont
celles des français.

Les tables d'Officiers, ont fort bien
au bal avec les officiers des deux corps
M. M. de Gaston, de Posada, de Massa
et le ch. de Montail, ont pris une interv
pour aller faire visite à son ex. en.
Cordoua, qui le jour avoit l'Assemblée
son bord tous les Généraux, et prin
Capitaines français; Bientôt le venu
terre, ils trouverent la Salle du Bal
parée par le nombre des personnes de
Sexes qui en faisoient l'ornement. Dan
Assemblée Les G. de la M. des deux Cor
a Bonnes pour le jour par les compa
françaises, se sont également fait de
par leur politesse, et Bonne uni
qu'à l'instar de cette Ma
qui Reigne de cette Ma
et fra

Newfoundland, Monteil was promoted to Chief of Squadron and commanded the Marine Guards in Brest. It was in this capacity that he was put in charge of organizing this banquet which was intended to strengthen the ties between these navies who were allied against England. This banquet was organized shortly before Monteil's departure for America, where he was to distinguish himself to such a degree that he ended his career as the second highest ranked officer in the French Navy.

I. Written in the hand of François-Aymar, chevalier de Monteil, and signed by him at the end, this is the preparatory draft of a contract for the above-mentioned banquet. The document is an agreement between Monteil and the caterers and contains the number of tables; the content and quantities of food to be had at each table; and the cost and method of payment for the banquet.

The feast was arranged around five large tables, each of which seated more than fifty people. At each table, the following items were served: 4 large soups made of rice and bread; 2 large pieces of *bouilly* (boiled beef); 1 large *Rot de Bif à la Ste Menhoul* (roast beef served with a sauce made from chicken broth, mushrooms, parsley, flour, butter, shallots, and lemon juice, then converted it into a glaze with the addition of egg yolks and bread-crumbs); 2 hams; 2 marinated veal loins; 2 large roasted legs of lamb; 2 plates of *boeuf à la mode* (larded and marinated beef cooked in cognac, spices, onions, carrots, red wine, garlic, and pork rind); 4 salads; 2 platters of *andouille* sausage (sausage stuffed with chopped up pieces of intestine); 2 sausage platters; 4 *tourtes* (covered pies); 6 platters of mince pies; 2 large brioches; 2 Savoy cakes (French sponge cake); 2 platters of cold capon; and 2 cold *pâtés*. Separated out as "hors doeuvre doffice," the menu includes 4 plates of butter; 4 platters of oysters; 4 melons (if they are available); and 4 platters of turnips or radishes. This is then followed by a description of how much is to be paid for the banquet; when payments are to be made and how; where the foods will be prepared and served; the cost of cooking coal and the "convict porters" (presumably from the navy); the linen and crockery; and the level and nature of the service.

II. The second document is written by an anonymous author in the employ of Monteil and it contains a detailed report on the banquet and the ball which followed. There are descriptions of military protocol, organization of the tables, and the order in which the gathering of three hundred military personnel of varying ranks conducted themselves into the banquet and thence to the ball.

According to this account, the guests comported themselves with great civility and expressed pleasure in the food presented to them. Our author interpreted this cordiality as a reflection of "the harmony which Reigns among the Spanish and French leaders" and "the connection that their Majesties desired in their respective Navies." During the time of this manuscript, the French were providing ammunition and naval support to Washington's Continental Army and, two years later, they were crucial in the British surrender of Yorktown.

Both documents are legible and in very good condition. Preserved in a paper folder made of early laid paper.

Gourmet Shopping & Take Out During the French Revolution

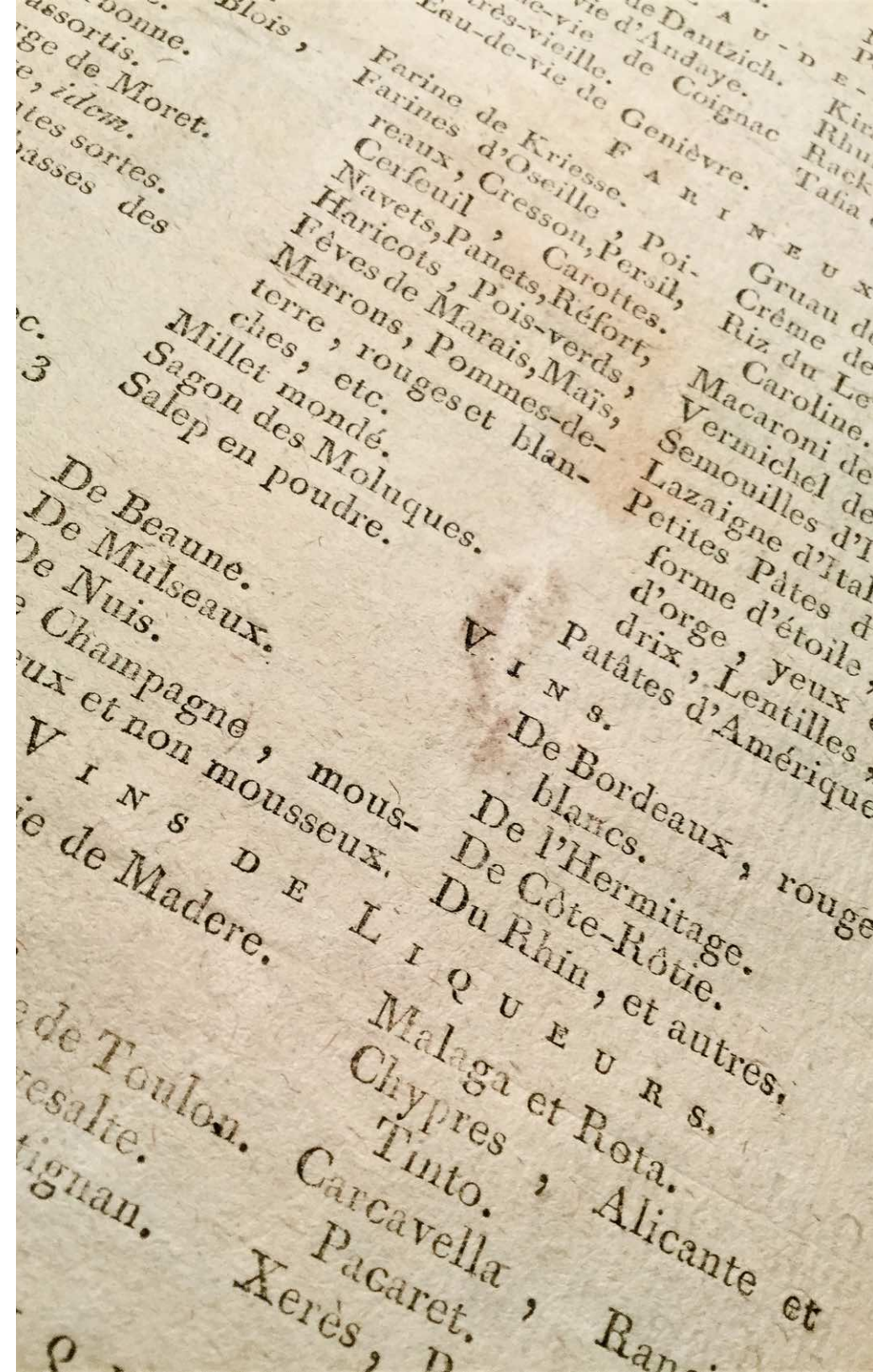
2. (MENU.) On trouvera chez le sieur Labour, Négociant, successeur du sieur De la Voiepierre, au Magasin des Comestibles, Hôtel des Américains, rue Saint-Honoré, près l'Oratoire, les Marchandises suivantes. [De l'Imprimerie de Langlois, Fils, rue du Marché-Palu, c.1792.]

26.5cm x 21.2cm. Printed recto and verso, double (thick and thin) tool line at the top of the recto, deckles retained on the right and lower edge, edges a bit worn, bit "dusty" overall. \$4000.00

UNRECORDED. An extremely early, and extremely rare, menu offering the various cooked dishes and prepared foods for take out, as well as the groceries, perfumes, liquors, and wines of the celebrated food emporium, the Hôtel des Américains, a business that was both a *magasin* as well as a *traiteur*. The store was located at 147 rue St. Honoré in Paris; one block away, and one year later, the Louvre would open to the public.

The menu is organized into subjects. The first advertises fresh fish that come from the “Réservoir du Roi, sur le Rhin, à Strasbourg, Carpes, Brochets, Perches, Truites, Ecrevisses & Saumonnetaux.”¹ Following this are ten dishes cooked with truffles (including turkey, tuna pâté, and “pâtés de foyes gras aux Truffes”) and seven *terrines* made with truffles.

¹ I have had one other menu from the Hôtel des Américains and it was dated 1813. Not surprisingly, in that post-Revolution version, the phrase “du Roi” was dropped from the name of the reservoir.



Next are “simple” *pâtés*; fresh meats (including ortolans); “chaircuiteries;” marinated and pickled fish; *comestibles* (which includes artichokes, preserved peas; melons from Malta, olives, and lemons); mustards; products from England (including Porter, Stilton, and ketchup); vinegars; *confitures* (including chocolate and tea); cheese; *epicerie* (including olive oil, coffee, and pistachios); dried fruit; *eau-de-vie* made from fruit and another section of non fruit-based *eau-de-vie*; flour and grains; wines (including “De Beaune,” “De Nuis” [Nuits], Bordeaux, Hermitage, and Côte-Rôtie); *vins de liqueurs*, which includes fortified wines and sweet wines; liquors; and, finally, perfumes.

The *traiteurs* held an important position relative to the restaurant, which was just emerging at this time. “The *traiteurs* had on the one hand secured for themselves an exclusive right to sell cooked meat dishes; and on the other hand they had imposed on themselves the limitation that they would sell such dishes only in quantities which contained a whole cut of raw meat....In other words, a *traiteur* would not sell individual helpings of cooked dishes for consumption on his own premises, though he would sell a whole meal for a dinner party in the purchaser’s own home.” – Mennell, *All manners of food*, p. 138. In effect, establishments like the Hôtel des Américains, were eating establishments that provided a superior sort of take away, as well as a gourmet grocery store. The nature of the restaurants emerging nearby at the Palais Royal, were determined as much by the collapse of the guilds as they were by the precedents of these *traiteurs* and *magasins*.

About twenty years later, Grimod de la Reynière would sing the praises of the Hôtel des Américains in his *Almanach des gourmands*, writing in 1812, “c’est vraiment le chef-lieu de l’Europe gourmandé.”

An incredible picture of the gourmet goods being offered in Paris during the early stages of the French Revolution. It would be interesting to know how many of these products were actually available, and who was in a position to go shopping there. To put it into context, the royal family was arrested in 1792; the monarchy was suspended; the Reign of Terror was only a year away; and for most people, the price of food was unsupportable and one of the causes of the Revolution.

Although undated, based upon a search of the catalogue of the Bibliothèque nationale de France, “Langlois, Fils” was at the “rue du Marché-Palu” from 1791-1792.

¶ Not in OCLC or the gastronomic bibliographies.

On trouvera chez le fleur LABOUR, Négociant, Successeur de fleur DELAVOIEPIERRE, au Magasin des Comestibles, Hôtel des Américains, rue Saint-Honoré, près l’Oratoire, les Marchandises suivantes:

Poissons du Réervoir du Roi, sur le Rhin, à Strasbourg, Carpes, Brochets, Perches, Truites, Ecrevisses & Saumonneaux.

Pindes aux Truffes du Périgord.

Galatines d’Angoulême.

Chapons aux Truffes.

Poulardes aux Truffes.

Truffes à servir et à couper.

Pâtés de Lysa gras aux Truffes.

Pâtés de Périgord aux Truffes.

Pâtés d’Allouettes désossées aux foies gras et aux Truffes.

Pâtés de Rouen aux Truffes.

Pâtés de Thon aux Truffes.

PÂTÉS EN TERRINES AUX TRUFFES.

Pâtés de foies gras. *Idem* de Dindes.

Idem de Perdrix rouges. *Idem* de Chapons et

Idem d’Ortolans. *Idem* de Poulardes.

Idem de Faisans. *Idem* de Bécasses.

PÂTÉS SIMPLES.

De Gibiers, du sieur De Volailles désossées,

Philippe de Chartres. *Idem*.

De Perdrix, *Idem*. De Mauviettes de Pitlax.

De Dindes et de Canards du sieur Antoine.

Degand d’Antons. De Saumon.

De Veau de Rouen. De Truites.

De Pilets.

VIANDES FRAÎCHES.

Ortolans de Gascogne. Grillonneaux.

Perdrix rouges du Quercy. Foies gras d’Oies.

Bécasses et Bécassons de Bourgogne. Corps vierges de Caux.

Coqs de Bruyère. Mouton d’Ardenne.

Bortavelles. Mouton de Préalès.

Celutotes. Mauviettes grasses.

Canetons fins de Rouen.

CHAIRCUITERIES.

Bœuf fumé de Hambourg.

Langues de Bœuf d’Hindé fumées.

Gorges de Vienne. Denrées Gorges et Languets, *idem*.

Hures cuites de Troyes.

Denrées Hures, *idem*.

Jambonneaux de Reims.

Fromages de Cochon, *idem*.

Andouillettes de Châlons.

Cuisses d’Oies de Bayonne.

Jambons nouveaux, *idem*.

Jambons de Neige.

Saucissons et Mortelles d’Arles et de Bologne.

Langues fourrées de Troyes.

Cervelas aux Truffes.

Pieds de Cochon aux Truffes.

MARINÉS OU SALINÉS.

Thon mariné à l’huile-vierge.

Sardines marinées, *idem*.

Anchois marinés, *idem*.

Olives farcies.

Harengs-pêcés à manger crus.

Moutarde de Miquelon.

Harengs de Boulogne tous laités.

Harengs fumés de Hollande.

Saumon fumé, *idem*.

Stochich et Rond-lyvich.

Soles séchées, *idem*.

Huitres marinées.

Saumon mariné.

COMESTIBLES.

Melons de Malthe.

Petits-Pois et Haricots conservés.

Petites Fèves, *idem*.

Culs d’Artichaux.

Beur de la Prévalaye en petits pots et en petits

paniers.

Marrons du Luc.

Olives d’Espagne.

Olives du Languedoc.

Olives Picholines.

Choucroute de Strasbourg.

Truffes marinées.

Oranges de Malthe.

Grenades.

Citrons de Gènes.

MOUTARDES.

Moutarde violette.

Moutarde aux Anchois.

Moutarde d’Angleterre en pots.

Moutarde d’Angleterre en poudre.

Moutarde de Besançon, *idem*.

Moutarde à l’ail.

MARCHANDISES D’ANGLETERRE.

Porter-Bœr.

Spichle-Salmon.

Ale-Bœr.

Poivre rouge.

Orange de Clester.

Sohy.

Idem de Gloucester.

Ketchup.

Idem de Stilton.

Elisir de Stoukton.

Idem Pomme de Pin.

Toile gommée pour les

cors.

Fleur de Moutarde.

Rhum de la Jamaïque.

Papiers et pois à cauter.

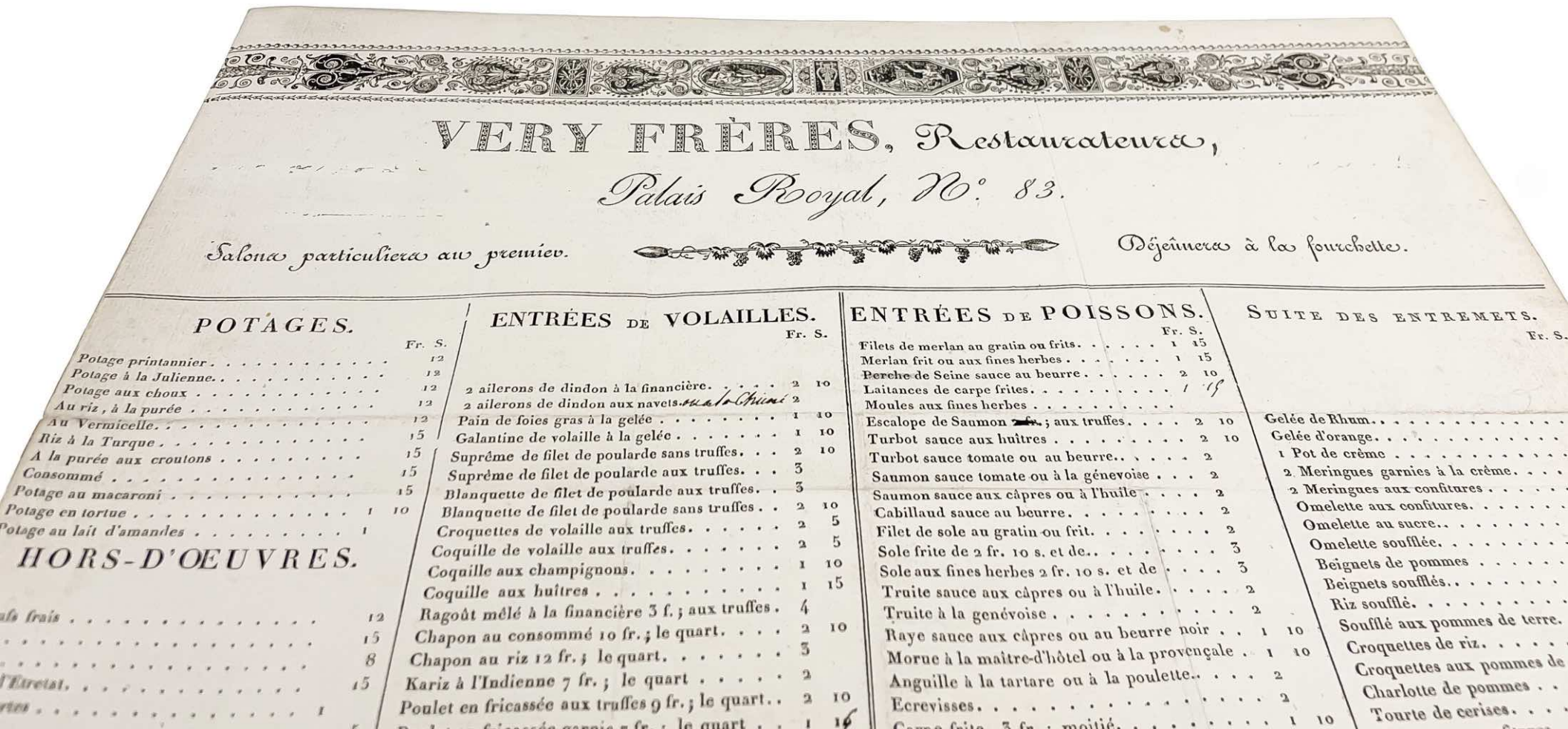
*An Early Menu from One of the Most
Famous Restaurants in France*

3. (MENU.) Very Frères, Restaurateur, Palais Royal, n.º 83. [Paris:] Gillé, c.1816.

55.8cm x 35.2cm. Intricate woodcut border at upper and lower edge, restaurant name printed in elaborate woodcut letters, woodcut headpiece. Printed in four and six columns, signs of having been folded four times, light spotting, early paper restoration to fold on verso, loss of border on sides due to trimming, contemporary manuscript notation on recto and verso.

\$12,000.00

An extremely rare & early menu from the famous restaurant Véry Frères. The menu was intended to be displayed at the entrance to the restaurant and contains 330 food and drinks on offer. Véry opened in 1805 and was located under the arcades of the Palais-Royal. It was undoubtedly one of the very first restaurants in France, along with Les Trois Frères Provençaux, and Méot, all of which thrived in the Palais-Royal.



The Palais-Royal was a royal palace built for Cardinal Richelieu in the 1630s. Upon his death, Richelieu left the Palais to Louis XIII who then gave it to the Duke of Orléans. In 1784, the Palais was made partially open to the public by the duke. “The commercial development behind the palace allowed for a number of restaurants and cafés to be set up, while the arcades provided shelter for a good many of Paris’s estimated 40,000 prostitutes. At the time the most famous restaurant in the Palais Royal was Véry, which occupied three arcades next door to where the Grand Vefour is today.”¹ In 1793 upon the death of Louis Phillip II, the Palais-Royal was confiscated by the state and was called the Palais du Tribunat. The Palais maintained this name until it was reinstated as the Palais-Royal some time around 1814, after the Bourbon Restoration.

Restaurants began in Paris during the French Revolution as noble households were broken up and chefs were looking for work. Originally set up as establishments which offered a restorative broth, *restaurants* prior to the Revolution were prohibited from selling anything other than broth by the guild of *traiteurs* (cook-caterers) who saw the *restaurants* as competition. The abolition of the guilds during the Revolution changed all of that. For more on this story, see Sprang, *The Invention of the restaurant*.

Véry Frères was designed to be opulent. The decor and menu both reflected this goal and many luminaries of the time could be seen enjoying themselves there. Grimod de la Reynière described it as “the most beautiful restaurateur establishment there is in France and perhaps in Europe.” Balzac famously invited his publisher to eat there, ate a massive dinner, then sent the bill to the publisher much to his chagrin.²

The menu is organized into the following categories: *Potages* (soups); *Hors-d’oeuvres*; *Entrées de Boeuf* (beef starters); *Entrées de Mouton* (mutton starters); *Entrées de Volailles* (poultry starters); *Entrées de Veau* (veal starters); *Entrées de Pâtisseries* (pastry starters); *Entrées de Poisson* (fish starters); *Rots* (roasted meats); *Entremets de Legumes* (small vegetable dishes to be served between courses); *Suite des Entremets* (in this case, including omelets, gelatines, potato dishes, rice, pasta, and doughnuts); *Desserts*; *Vins Rouges*; *Vins Blancs*; *Vins de Liqueurs* (by the half bottle or glass); and *Liqueurs Fines* (by the glass). Interestingly, some prices have been changed and a few dishes have been altered to reflect a change in ingredients. (The date of menu may have been somewhere between April and June as asparagus is written in three times in the *Entremets de Legumes* section.)

Some of the offerings include *potage printannier* (spring soup); *Huitres d’Etretat* (oysters from Normandy); *Roast-beef aux pommes de terre* (beef and potatoes); *Rognons au vin de Champagne* (kidneys in Champagne sauce); thirteen different poultry dishes served with truffles; *Langue de veau sauce piquante ou aux épinards* (calves tongue in a spicy sauce or with spinach); *Vôl-au-vents de cervelle* (a small container of puff pastry filled with brains); *Perche de Seine sauce au beurre* (perch from the Seine with a butter sauce); *Salade de maches et betterave* (salad of a small tender green called *mâche* and beetroot); *Omelette aux fines herbes*; *Tourte de cerises* (cherry pie); and *macarons*. The most expensive wines were the Clos-Vougeot, Bordeaux Lafitte, “Mont-Rachet” (Montrachet), Sauterne, and Champagne-Sillery.

Below the name and address of the restaurant is “Salons particuliers au premier.” *Cabinets particuliers* were private dining rooms where couples could meet in private and have food served. During the 19th century in France, sex outside of marriage was not legally considered adultery unless it was conducted in one’s own bed at home.

On the verso in a contemporary hand is the small notation of “n L” or possibly “y u.”

We have seen one other similar menu from Véry Frères that showed the border going around all sides, so we can safely assume that at some point the border was trimmed from the sides of our copy. Despite this loss, an absolutely lovely menu from the earliest days of restaurant history.

¶ Not in OCLC.

¹ Macdonough, Giles. *A palate in revolution*. 1987, p.52.

² Ibid., p. 82.

PRÉVOT, RESTAURATEUR,

Palais-Royal, Galerie de Pierre, n° 160, et rue du Lycée, n° 15.

Table particulière de Société et par Tête. On prie les Sociétés de prévenir la veille, pour être mieux servies.

Prix des Mets pour une seule personne.

DEJEUNERS CHAUDS ET FROIDS.

Les Articles non différa manquent.

An Incunable of Restaurant Menus;
With a Fascinating Annotation
in a Contemporary Hand

4. (MENU.) Prévot, Restaurateur. [Paris:] Imprimerie de Denugon, Rue du Pot-de-Fer, n° 14, [c.1818-c.1821].

Broadside: 55.5cm x 41cm. Ornate ornamental border inside of a bold tool line around edges, a portion of the tool line and ornamental border trimmed away at the top and bottom, restoration to the left hand edge (affecting the tool line and ornamental border but not the text). \$10,000.00

AN INCREDIBLY RARE MENU from the famous restaurant Prévot, one of many which resided at the Palais-Royal. The Palais-Royal was converted into a series of rental shop-fronts by the financially strapped Orléans family in 1787. By the early 19th century it was the center of the development of the French restaurant and was so widely acclaimed that it was considered by foreign travelers to be as necessary a stop as the Louvre. Prévot had two locations, one at the Palais-Royal, Galerie de Pierre, n° 160, as well as at the rue du Lycée, n° 15 (both of which are listed on our menu).

The restaurants in the Palais Royal are, in general, the most famous and frequented in Paris; their larders are the choicest, their bills of fare the longest, and their dining-rooms the most elegant in the capital. The best are Very's, the Frères Provençaux, and the Café de Chartres in the north gallery; and Prévot's in that towards the west.¹

This menu's offerings are remarkable: more than 250 dishes are listed, some priced in manuscript, others with their prices printed (or missing – perhaps not available on the day of this menu). As was typical,

¹ Galignani's new Paris guide, or stranger's companion through the French metropolis, 1826, p. 175.

Sous de glaces		1	5	ENTRÉES DE VEAU.		1	5	ENTRÉES DE PATISSERIE.		1	5	Sous des Entrées de Légumes.		1	5
Le petit pain		1	5	Toutes les entrées aux truffes, 10 s. de plus.		1	5	Pâté		1	5	Artichauts à la Burgondoise.		1	5
POTAGES.				Riz de veau aux pois		1	5	Vol au vent de cervelle		1	5	Champignons à la sauce ou à l'huile.		1	5
Idem, au naturel		1	5	Idem, piqué au jus ou à l'oseille		1	5	Garni de morue		1	5	Haricots blancs à la maitre d'hôtel		1	5
Vermicelle au naturel ou à la purée		1	5	Idem, en purée ou sauce tomate		1	5	Idem, au naturel		1	5	Pommes de terre idem		1	5
Potage printanier		1	5	Fricandeau aux pois		1	5	Idem, à la chienne ou sauce tomate		1	5	Idem, frites au beurre frais		1	5
Potage à la julienne		1	5	Idem, en purée		1	5	Oreille aux champignons		1	5	Machoules de légumes		1	5
Potage aux choux		1	5	Idem, au naturel		1	5	Oreille aux champignons		1	5	Cardons d'Espagne		1	5
Purée aux croûtons		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Navets au jus		1	5
Consommé		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Omelette au jambon		1	5
Riz à la Turc		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
HORS-D'ŒUVRES.				Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Citron		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Huîtres		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Artichaut à la poivrade		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Olives		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Tous marins		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Anchois aux fines herbes		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Oufs frais, les deux		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Beurre frais en tartin		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Cornichons		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Bergons à la brochette		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Idem, au vin de Champagne		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Deux Saucisses		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Boudin		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Jambon		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Pied de cochon à la Saucisse-boudin		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Pied farci aux truffes		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Choucroute garnie		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Petit saut de choux		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Hôtel de palais de bœuf		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Boudin blanc de merlan		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Sardines		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Ancholette		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Melons		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Figues		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
DESSERT.				Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Beurre au naturel		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Beurre givré de choux et racines		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Idem, à la chienne		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Beurre à la sauce ou aux choux		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Idem, à la chienne		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Beurre à la sauce tomate		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Beurre aux cornichons ou au creton		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Beurre aux pommes de terre		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Idem, à la mode aux racines		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Palais de bœuf à la purée		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Idem, au gratin		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Beurre sauté dans sa glace		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Idem, au gratin		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Beurre sauté aux choux et racines		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Beurre sauté aux choux et racines		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Beurre sauté aux choux et racines		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Beurre sauté aux choux et racines		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Beurre sauté aux choux et racines		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Beurre sauté aux choux et racines		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Beurre sauté aux choux et racines		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Beurre sauté aux choux et racines		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Beurre sauté aux choux et racines		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5
Beurre sauté aux choux et racines		1	5	Idem, au naturel		1	5	Idem, au naturel		1	5	Idem, au jambon		1	5

the dishes are categorically arranged: *potages*; *bors-d'oeuvres*; *boeuf*; *entrées de mouton*; *entrées de veau*; *entrées de volaille*; *entrées de pâtisserie*; *poissons*; *rots*; *entremets de légumes*; *entremets au sucre*; and *desserts*. Below the food is a list of the different drinks available: *vins rouges* (with a different section for *vin fins* such as Pomard [sic.], Volnay, Chambertin, Nuits, Bordeaux-Lafitte [sic.], Hermitage, and Côte-Rôtie); *vin blancs* (the fine whites section includes Mulsaut [sic.], Soterne [sic.], Coudrieux [sic.], Côte-Rôtie (white?), and Champagne; the wines are also offered in half-bottles; *vins de liquers* (including ratafia and Madeira); and *liqueurs fines le petit verre* (including *absinthe*, *rhum de la Jamaïque*, and *Marasquin de Zara*, a maraschino cherry liqueur). Ice cream and coffee are also included in the drinks menu.

Some of the dishes are *Pied de cochon à la Ste.-Menebould*; *Bifteck aux cornichons ou au cresson*; *Filet de chevreuil*; *Oreille [de veau] aux champignons*; *Suprême de volaille aux truffes*; *Vol au-vent de cervelle [au pâtisserie]*; *Turbot, sauce aux câpres*; *Chicorée aus jus*; and *Un meringue à la crème*. A bottle of red Beaune was 2 livres; a bottle of white Hermitage was 5 livres; and a Cognac was 4 livres.

As Sprang has noted in her chapter entitled “Putting Paris on the Menu,” menu literacy was only just beginning in France and England during this period.

*First catching the eater's attention by its format alone, the restaurant menu was an impressive affair, a printed folio text often set in a leather border or affixed to a wooden frame. Little resembling the ornately calligraphed Art-Nouveau menus of the Belle Epoque...these early menus were covered with tightly packed columns of tiny print. In the first decades of the nineteenth century, the restaurant menu — by its size, typeface, and layout — resembled nothing so much as a newspaper. As one English traveler commented, “Good Heavens! the bill of fare is a printed sheet of double folio, of the size of an English newspaper. It will require at least half an hour to con over this important catalog.”*²

One nice element of the menu on offer here are the manuscript notations both recto and verso, all of which are contemporary. On the upper left hand corner of the menu is written the Latin phrase “Venite ad me omnes qui stomacho laboratis, et ego restaurabo vos” (“Come to me, all of you whose stomachs are in distress, and I will restore you” — usually the word “restaurabo” is after the word “vos”). This is particularly fascinating because this was the motto of Boulanger, a soup shop near the Louvre that sold *bouillons restaurants* (meat-based broths meant to restore a person's health).³ The establishment became famous in 1765 due to a court case that made its way to the magistrates of the Paris Parliament.

*In order to entice customers into his shop, Boulanger had inscribed on his window a line from the Gospels: “Venite ad me omnes qui stomacho laboratis, et ego vos restaurabo.” He was not content simply to serve bouillon, however. He also served leg of lamb in white sauce, thereby infringing the monopoly of the caterers' guild. The guild filed suit, which to everyone's astonishment ended in a judgement in favor of Boulanger. It was an ominous sign for the future of the guilds, which were soon swept away in the turbulence of the French Revolution, but an encouraging one for a new profession that greatly needed it.*⁴

² Sprang, *The invention of the restaurant*, p. 185.

³ Boulanger's establishment is usually thought to be the first restaurant in history. See britannica.com and merriam-webster.com.

⁴ Flandrin & Montanari, *Food, a culinary history*, p. 474.

Presumably, the Latin motto was written onto our menu by someone who had dined at Prévot and knew their Paris restaurant history (or legend!).⁵

The menu's other manuscript annotations include five dishes that are corrected in manuscript, one that is added, and several prices either corrected or added. On the verso of the menu is the name Felix Bouilliod written large twice in a contemporary hand. The last name "Bouilliod" is crossed out both times.

The printer Jean Denugon was active from 1817 to 1822. From a review of his publications in OCLC and the catalogue of the BnF, he worked out of no. 14, rue du Pot-de-Fer (in the 5th *arrondissement*) from 1818 to 1821.

¶ Not in OCLC.

ENTRÉES DE VOLAILLE.		ROTS.		ENTREMETS.		DESSERTS.	
Toutes les Entrées aux truffes 10 s.		Dinde aux truffes,	le quart.	Charlotte de pommes		Fromage à la crème	
de plus.		Poularde <i>idem</i> ,	le quart.	Omelette soufflée		Fraises	
Carick à l'indienne	1 15	Agneau	1 10	<i>Idem</i> , aux confits			
Chapon au gros sel,	1 10	Dindonneau	1 10	<i>Idem</i> , aux pommes			
ou, au riz,	1 5	Un poulet farci de truffes	1 10	<i>Idem</i> , au sucré			
ou au consommé,	1 10	Poularde fine,	1 10	Soufflé aux pommes			
ou au riz,	1 5	Poulet gras,	1 10	<i>Idem</i> , au riz.			
ou la tartare,	1 5	<i>Idem</i> , au gratin.	1 10	Beignets de pommes			
ou marinade,	1 10			<i>Idem</i> , d'abricots ou			
ou le poulet,	1 5			Croquette de riz			
ou la volaille,	1 5			Un petit pot de crème			
ou le poulet,	1 10						
ou les volailles,	1 10						
ou le choux.	1 10						
ou le	1 10						
ou le quart.	1 10						
ou le quart.	1 10						
ou le quart.	1 10						

⁵ Sprang questions the veracity of “The Boulanger Affair” (as Flandrin & Montanari call it). See Sprang, p. 9.

*An Incunabula of Italian Restaurant Menus;
Unrecorded*

5. (MENU.) Prezzi d'ogni pietanza per una persona. (Prices for each dish are for one person.) [c.1820.]

48.6cm x 37.1cm. Woodcut border around sides, printed in four columns on thick laid paper, signs of having been folded twice, light spotting, two small holes due to defects in the paper (affecting one price which looks as though it was re-written contemporarily), signs of having been tipped into a book or album on verso, copious contemporary manuscript annotations on recto.

The extremely rare FIRST & ONLY EDITION of this early 19th-century Italian restaurant menu (the earliest Italian example that we have ever seen). Although the menu lists an astonishing 421 foods and drinks, at the top it is noted that those items without prices are not currently available. There are regional Italian dishes as well as wines from Italy, France, Spain, and Portugal. One can also order from one of seven different *rosolios* or an English beer. A total of 210 dishes and drinks are priced in manuscript.

[illegible]

The menu is organized into the following categories: *piatti di rinforzo* (literally plates of reinforcements, or side dishes); *zuppa* (soups which includes ravioli, risotto, polenta, lasagne, and gnocchi); *bolliti* (boiled meats including offal, poultry, and fish); *entrante* (starters of veal, beef, mutton, poultry, pork, game, and fish); *intramè* (small dishes to be served between courses); *fritture* (fried offal, vegetables, and fish); *arrosti* (roasted meats including beef, veal, mutton, pork, poultry, songbirds, and wildfowl); *insalate* (cooked and fresh vegetables); *pasticceria* (desserts); *formaggi* (cheeses); *frutti* (fresh fruits and vegetable plus a few dried fruits and nuts); *vini a bottiglia* (wines by the bottle); *vini a presa* (wines by the glass); and *liquori a presa* (liqueurs by the glass which also includes coffee from the Levant). Dishes are from Parma, Milan, Genoa, Rome, Piedmont, and Venice.

Included in the Italian wines are a Greco (most likely from Campania); Ischia bianco, Gragnano, Capri (red and white), and Calabria (red and white). French wines are labeled simply as Champagne, red or white Bordeaux, Sauterne, and Burgundy. There is also a Spanish Malaga and a *Tintiglia di Spagna*. The Tintilla de Rota from Spain was quite popular in the early 19th century, but fell into obscurity until recently due to its low yield.

The size, layout, and organization of this menu is very similar to the early French restaurant menus used in Paris in the late 18th century and up to c.1820. This is the first early Italian restaurant menu, however, that we have ever handled.

The currency used in the menu is the *grani*. At this time period, the *grani* were most commonly used in the Kingdom of Naples.

With numerous notations of prices and added dishes in a legible contemporary hand.

In good condition.

¶ Not in OCLC.

[illegible]

Liquor, Wine, and Sweets

6. (MENU.) A l'Aigle d'Or. J.H Bergier et Compagnie,
Distillateurs-Liquoristes. [Probably Lyon, c.1846.]

24.2cm x 18.5cm. Printed recto within an ornamental border, manuscript on verso. Worn along edges, repaired tears along edges, light spotting. \$650.00

Unrecorded. The FIRST & ONLY EDITION of this charming menu of liqueurs, wines, syrups, chocolates, and waters from Joseph Bergier at the Golden Eagle in Lyon. All products are made and sold at their premises near the “place de l’Herberie” on the “rue de l’Enfant-qui-pisse” (the street of the pissing child).

The list of products is organized into four columns, each organized by type and with its corresponding container listed alongside (e.g. it could be sold in a *Verre noir*, *Flacons carrés*, *Flacon cannellés*, *Flacons ronds*; a *Bout[eille] verre noir*, or a *Grand [ou Petit] modèle*). The categories of drinks and foodstuffs include *liqueurs fines* (*crèmes*, *eaux*, *ratafias*, *huiles*, *compliquées*, and *elixirs*); *liqueurs surfines* (which includes those *de la côte*, *de Turin*, and *Étrangères*); wines; spirits; syrups; *eau-de-vie* made from fruit; chocolates; and perfumed waters.

On the verso of the menu are some accounting notes written out in manuscript. They were tallied up on the 3rd of September, 1847, and cover purchases of wines from April to June 1847.

Joseph Bergier (1800-1878) was born into the liquor and confectionery trade in Lyon. After running his family business, he focused on helping the poor children of Lyon and was a city counselor. When he died, he directed that his fortune should be used to establish an educational institution for orphaned children on his estate. The school continues today as a nursery school that bears his name: École maternelle Joseph Bergier.

The paper this is printed on is unlike anything I've seen. The chain lines are only 1cm apart, and the wire lines (or laid lines) are extremely fine.

¶ Not in OCLC or the usual gastronomy bibliographies.

A L'EIGLE D'OR.

J.^H BERGIER ET COMPAGNIE,

DISTILLATEURS-LIQUORISTES, rue de l'Enfant-qui-pisse, près la place de l'Herberie, A LYON, fabriquent et vendent les articles suivants :

LIQUEURS FINES.

CRÈMES

à la Rose.
à la Framboise.
au Moca.
de Portugal au vin
de Champagne.
de Noyaux.
de Cannelle.
de Girofle.
à la Vanille.
de Cédral.
de fleur d'Orange au
vin de Champagne.
à la fleur de Raisin.
de Barbade.
de Menthe glaciale.
de Violette.
de Citron.
d'Absinthe.

E A U X

de Noyaux de Phals-
bourg.
de Cannelle.
d'Or, de Turin.
d'Anis blanc et rouge.
de Coïn.
de Persicot.
de Celeri.
d'Angelique.
de Mille-Feurs.
du Chasseur.
d'Éillet d'Espagne.
de Melisse.
de Noix.
de Girofle.
Cordiale.
Eau-de-vie d'Andaye.

RATAFIAS

de Cerise.
de Coïn.
de Cassis.
des quatre fruits.

LIQUEURS FINES.

HUILES

de Rose.
d'Orange.
de Venus.
d'Anis des Indes.
de Cédral.
de Vanille.
de Cannelle.
de Girofle.
de Moca.
de Thé.
de Noyaux.
de Malte.

COMPLIQUÉES.

Cédral rouge et blanc.
Scubac jaune et blanc.
Anisette de Bordeaux.
Fenouillette.
Citronnelle.
Vanille rouge et blanche.
Parfait Amour rouge et
blanc.
Coquette flouteuse.
Bergamotte.
Fine Orange.
Marasquin.
Vespetros.
Cinnamomum.
Cuirasseau.
Beaume humain.
Princesse.
Nectar des Dieux.

ELIXIRS

de Genièvre.
d'Amour.
de Longue-vie.
de Garus.

Eau-de-vie vieille du
Languedoc.
Eau-de-vie de Coignac.

LIQUEURS SUREINES

DE LA CÔTE.

Eau de Cannelle.
de Girofle.
de Noyaux.
Crème de Menthe.
de Rose.
de Moca.
Huile de Rose rose.

DE TURIN.

Aqua vita di Nocciolo.
Aqua vita d'Or.
Aqua vita di Garofano.
Aqua vita di Canella.
Aqua vita di Vaniglia.
Aqua vita di Bergamotto.
Aqua vita di Rosolio.
Oglio di Rosa.
Crema di Barbado.
Crema di Moka.
Crema di Framboise.
Crema di Portogalo.
Crema di Cuirasseau.

ÉTRANGÈRES.

Kirsvaser de Suisse.
Rhum de la Jamaïque
Extrait d'absinthe
verte.
Maraschino di Zara.

Flacons cannellés.

Crème de Tubéreuse.
Crème de Jasmin.
Crème Impériale.

Flacons ronds.

Huile de Rhin.
Huile de Kirgwaser.

VINS

de Malaga.
d'Alicante.
Muscat rouge et blanc
de Frontignan.
de Rivesaltes.

E A U X S P I R I T U E U S E S

d'Arquebusade.
de Cologne, la 12.
des Carmes, la 12.

S I R O P S

de Capillaire.
d'Orgeat.
de Vinaigre à la Framb.
de Limon.
de Groseille.

Sirap de Punch des Iles.
Aigre de Cèdre.

FRUITS A L'EAU-DE-VIE.

Pêches.
Prunes Reine-Clabde.
Poires de Rousselet.
Abricots.
Noix.
Gerises.

CHOCOLATS.

Chocolat de Santé.
Chocolat fin.
Chocolat surfin et à la
Vanille.

E A U X

de Rose double.
de fleur d'Orange dou-
ble.

*A Rich Menu Printed
During a Famine*

7. (MENU.) Speise-Karte au Cafe Royal. Berlin, 8 June 1849.

Broadside: 44.8cm x 28cm. Large woodcut vignette, printed in four and five columns, lightly browned, signs of having been folded, expert paper repairs at the folds. \$1750.00

UNRECORDED. A lovely menu from the celebrated Cafe Royal at 33 Unter den Linden in Berlin. This *Speisekarte* is dated and priced in print and manuscript so that the proprietor, C. Schott, could update dishes on a daily basis. At this time, Prussia was going through political upheaval and social unrest: in 1844-1845, there had been famine due to a series of bad harvests and a potato blight which, in part, contributed to the Revolutions of 1848 and extensive protests in Berlin. Our menu is not long after these events.

Schott offers 121 different dishes (starting with soups and ending with fresh fruit) and 90 drinks (organized into 13 categories). In 1822, Heinrich Heine (1797-1856), a German poet, writer, and literary critic, wrote a glowing review of the Cafe Royal. "I can't pass by [the Cafe Royal] without looking in for a moment....A meeting place of the elegant, educated world. You can often see the most interesting people here....But what do I care about all these gentlemen, I'm hungry. Garçon, *la charte!* Look at this multitude of wonderful dishes....There are secret magic formulas that unlock the spirit realm for us. And champagne at the same time!"¹

The first four columns consist of soups; hors d'oeuvres; fish; *relevés* (main meat courses); vegetable dishes; *entrées*; *entremets* (small dishes served between courses); various *braten* (marinated pot roasts); salads; compotes; pickled items; preserved fruits; dessert; cheeses; fruit in *eau-de-vie*; marmalade; jellies; and fresh fruits.

The following five columns contain the drinks available, including wines from Bordeaux, Burgundy, Champagne, and the Rhine and Mosel valleys. Some of the Burgundies include those from Chablis, Volnay, Chambertin, and Montrachet, and the Bordeaux include the wines of Chateau Margeaux, Chateau Lateur, and Chateau Lafitte. Six years later these Bordeaux would be identified as first growths (in the classification of 1855). There are also warm beverages including *glühwein* (mulled wine), *punsch*, *grog*, bouillon, coffee, tea, and hot chocolate, as well as fruit juices, beer, and various liqueurs. It is interesting to note that some of the wines are listed and priced by the bottle whereas others are by the glass; this is very unusual for a menu from this period. All items offered are priced in Neuer Reichsthaler (Rst) and Silbergroschen (Sgr), a currency that was used in Prussia from 1821-1873. At this time Berlin was the capital of Prussia.

With a handsome woodcut engraving of an eagle clasping a banner in its beak that has the name of the restaurant emblazoned upon it.
In good condition.

¹ In a letter reprinted in his *Gesammelte Werke. Drittsche Gesamtausgabe*, Berlin: 1887, vol. VIII, p.14f.

Mayonaise { *Häfen* } . . . 8.
Spätkirschen { *Löffel* } . . . 8.
Ländchen . . . 6.
Knob Salat . . . 7.

Speise-



Karte

Ananas Cardinal . 10.
Selbsten do . 8.

Unter den Linden No. 33.
 Berlin, den 8^{ten} *Juny* 1849

Suppen.
a la Hamande . . .
a la Melitoni . . .
Suppen mit . . .
Knoblauch . . .

Gemüse.
 4. *Kartoffel* . . .
 4. *Erbsen mit Knoblauch* . . .
 3. *Kartoffeln mit Butter* . . .
 2 1/2. *Kartoffeln mit Linsen* . . .
 5. *Kartoffeln mit Cohnen* . . .

d'oeuvres.
Kalt.
 4. *Schinken, roh u. gekocht* . 5
 5. *Braunschweiger Wurst* . 5
 5. *Rinderzunge.* . . . 5

Entrées.
 4. *Kartoffeln mit Rind u. Markt.* . 7.
 2. *Salbzungen, panni, au jus* . 6.
 5. *Schiffel mit Ragout fein* . 7.

Confituren.
Melone.
Reine Claude . . .
Abricosen
Hagebutten
Nüsse
Glaskirschen . . .
Nattkirschen . . .
Schwarze Kirschen . . .
Ingber
Ananas - Erdbeeren . . .
Orange

Früch
in Brand
Abrico
Rein

An Unrecorded Early California Menu
Printed on Silk

8. (MENU.) Dedication banquet
De Witt Clinton Commandery,
no. 1 of Knights Templar and
Appendant Orders. San Francisco:
Frank Eastman, 1869.

27.4cm x 25.5cm. Printed on silk with green, red, blue, gold,
and black ink, left margin slightly worn and rolled over (not
affecting text).
\$3500.00

A lovely and UNRECORDED California menu offering an
astonishing fifty-two dishes at a Free Mason's banquet in Nevada.
The meal was to honor the establishment of the first commandery
to be organized in Nevada, the DeWitt Clinton, No. 1, Knights
Templar and Appendant Orders. This bright and colorful menu is
divided into three columns and each course is accompanied by wine
and spirits. The dishes are written in a mix of French and English.

The town in which the banquet occurred was the boomtown of
Virginia City in Storey County, Nevada, elevation 6,148. In the 1860s,
the town was a busy, rapidly growing mining town due to the discov-
ery in 1859 of the Comstock Lode, the first major silver deposit in the
United States. That such a banquet and richly printed silk menu would
make its way to a high elevation mining town speaks to the wealth that
was being generated.



A few years before our menu, Samuel Clemens was a writer in Virginia City and it was there, while working for the newspaper the *Territorial enterprise* that he first used the pen name "Mark Twain." (Mention is also made of the town in his book *Roughing it*, 1872.) At the time of the banquet, the town had close to 20,000 inhabitants; by 2020, the population had dropped to 787.

The banquet begins with oysters accompanied by Chablis and Sauternes, then a soup served with Madeira and Sherry. Next is fish and *hors d'oeuvres* served with a Riesling from Rüdesheim am Rhein, Germany. This is followed by various meat dishes (including tenderloin with truffles, goat *à la Provençale*, and *tête de veau* with a turtle sauce), all of which come with a Bordeaux from Saint-Émilion. These are followed by wines from Burgundy (Chambertin and Côtes de Nuits) and *pièces montées* (edible sculptures made of sugar). The roasts of various fowl and the vegetable dishes are served with a "De Luze Pauillac" (i.e. Pauillac, a wine from Bordeaux) and the *entremets* and desserts come with Veuve Cliquot (Champagne) and various spirits. It is interesting to note that none of the wines come from California.

The menu includes a large illustration of a knight on horseback signed "Keith." This may have been William Keith (1839-1911), a Scottish-born portrait painter and engraver, who began as an engraver for Harper's in New York, but moved to California in 1859. The menu was printed in San Francisco by Frank Eastman, a printer who was active in San Francisco from 1853 until his death in 1882. Eastman also printed other items for Nevada Freemasons from 1865-1880.

In very good condition

¶ Not in OCLC.



*A Banquet to Commemorate 375
Years of the Brotherhood of
Notre-Dame A Anvers*

**9. (MENU.) Banquet offert à son Éminence Le Cardinal
Deschamps. Anvers: Mayer, 1875.**

Broadside: 28.2cm x 18.8cm. Large lithograph printed in red, yellow, and black ink, original photograph mounted onto recto, verso shows signs of old adhesive. \$200.00

The menu for a commemorative banquet given for the Cardinal Deschamps, archbishop of Malines (1810-1833) and to commemorate 375 years of the brotherhood of the church of Notre-Dame of Anvers, Belgium.

Included in the menu are *Potage aux perles* (tapioca soup); *Croustades de volaille* (poultry crisps); *Darnes de saumon* (salmon steak); filet of beef; *Canetons et petits pois* (ducklings with peas); green beans; truffles; lobster; pastries; ices; fruits; and dessert. All of this to be accompanied by wines of Madeira, Pontet-Canet, Château-Larose, Brane-Mouton Rothschild, Crémant blanc, Veuve Cliquot Ponsardin, and port.

With an original photograph of the archbishop mounted on the recto. This is the earliest use of an original photograph that we have seen on a menu.

In very good condition.



Roller Skating for his Dinner

10. (MENU.) Menu du 5 Novembre 1879.

Oblong: 7.7cm x 11.4cm. One hand-colored illustration.

\$50.00

A charming little manuscript French menu with a hand-colored illustration of a young dandy on the ground after a roller skating accident. (Roller skating was a favorite Victorian pastime.)

The menu consists of *potage julienne* (a soup made with finely sliced vegetables); *truite sauce blanche* (trout with a white sauce); *faisan rôti* (roasted pheasant); *terrine* (a loaf of forcemeat cooked in a covered pottery mold); *pointes d'asperges* (asparagus); *salade*; *dessert*; and *café liqueurs*.

In good condition.



A Royal Menu

II. (MENU.) Hors d'oeuvres à la russe. Richmond, December 1st, 1884.

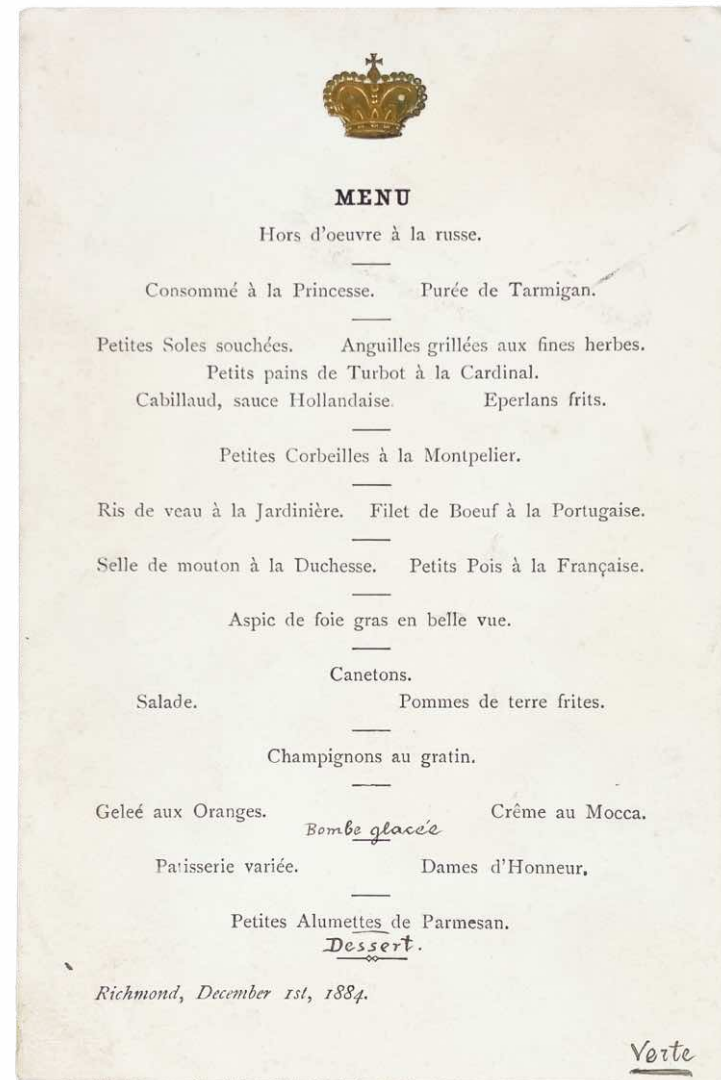
15.1cm x 9.9cm. Gold-embossed crown as headpiece, mounted onto grey card stock that measures 18.3cm x 10.11cm. \$75.00

An eleven-course menu fit for a queen. The gold-embossed crown at the head of the menu and the printed location of Richmond, points to Richmond, England, a borough of London that has been home to members of the country's royal family – particularly White Lodge.

Included in the vast menu are *Anguilles grillés aux fines herbes* (eel grilled with herbs); *Eperlans frits* (fried smelt); *Ris de veau à la Jardinière* (calf with vegetables on rice); *Petits Pois à la Française* (French-style peas); *Champignons au gratin* (a gratin of mushrooms); and *Petites Alouettes de Parmesan* (small parmesan sticks).

Added to the menu in a contemporary hand are "Bombe glacés," "Dessert," and "Verte." In another hand, on the recto it says "Dinner in Richmond." On the recto in the same hand it says "Menu Royal."

In good condition.



*Nine Courses Served with
Chateau Margaux
& Chambertin*

12. (MENU.) Menu du 24 Janvier 1887.

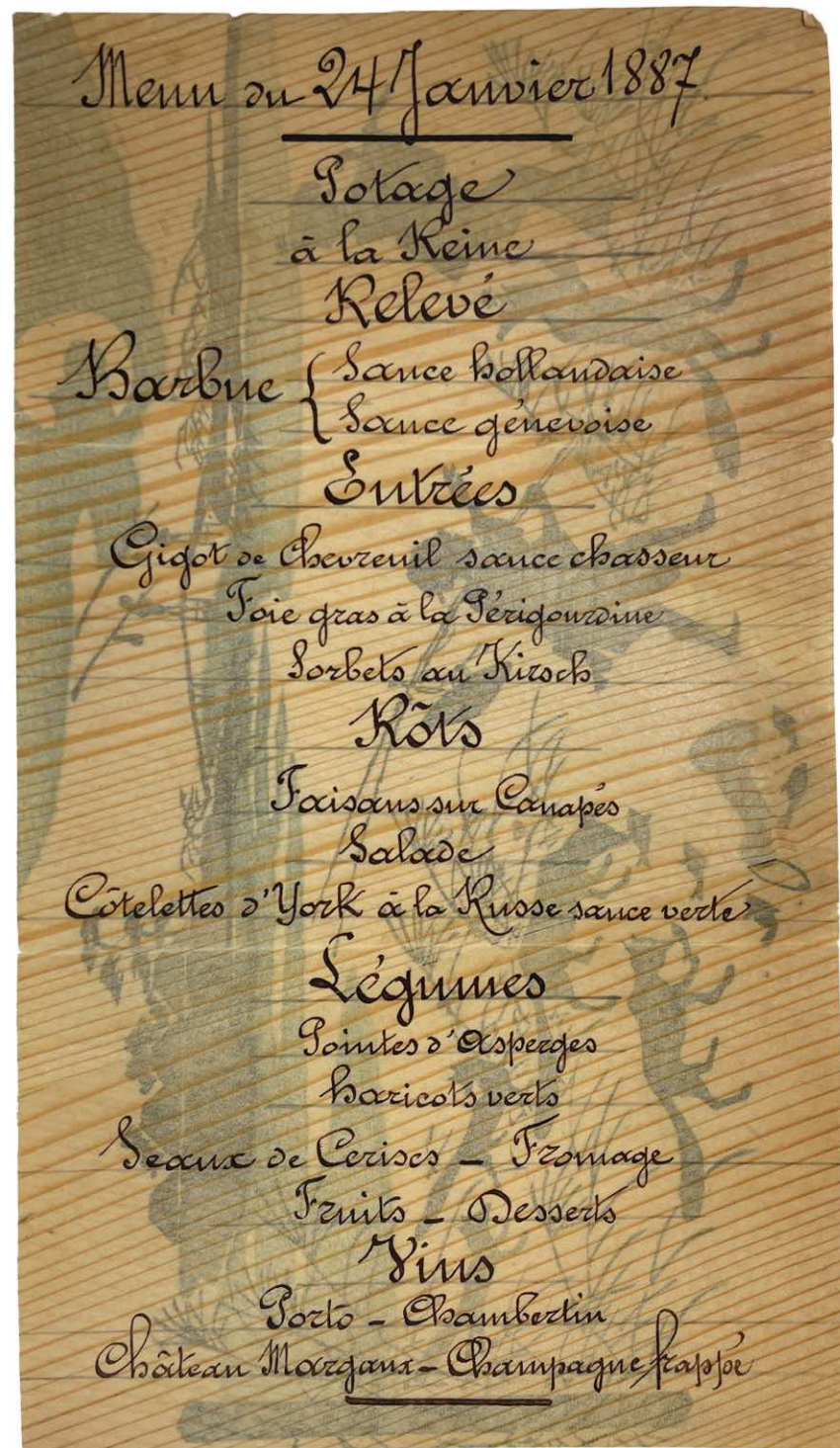
21.7cm x 12.4cm. Two thinly shaved pieces of wood with a Japanese woodblock printed on rice paper glued between them, woodblock printed in blue and black ink, signs of having been folded twice, some loss of wood on verso.
\$100.00

A unique and wonderful menu with a woodblock print of foxes accompanying some fishermen that is encased within two thinly shaved pieces of wood.

Included in the menu are *Potage a la Reine* (chicken soup with almonds in the stock); *Gigot de chevreuil sauce chasseur* (leg of deer in a "hunter's sauce"); *Faisans sur canapés*; *Pointes d'asperges* and *Haricots verts* (asparagus and green beans); *Seaux de cerises*, *Fromage*, *Fruits* (fresh cherries, cheese, fruit); and *Desserts*. All of this to be served with Port, Chambertin (grand cru Burgundy), Chateau Margaux (premier grand cru Bordeaux) and Champagne *frappé* (half frozen Champagne).

Interestingly, we have two of these menus and although the menu and date is the same, the artwork is different.

In good condition.



*Nine Courses Served with
Chateau Margaux
& Chambertin*

13. (MENU.) Menu du 24 Janvier 1887.

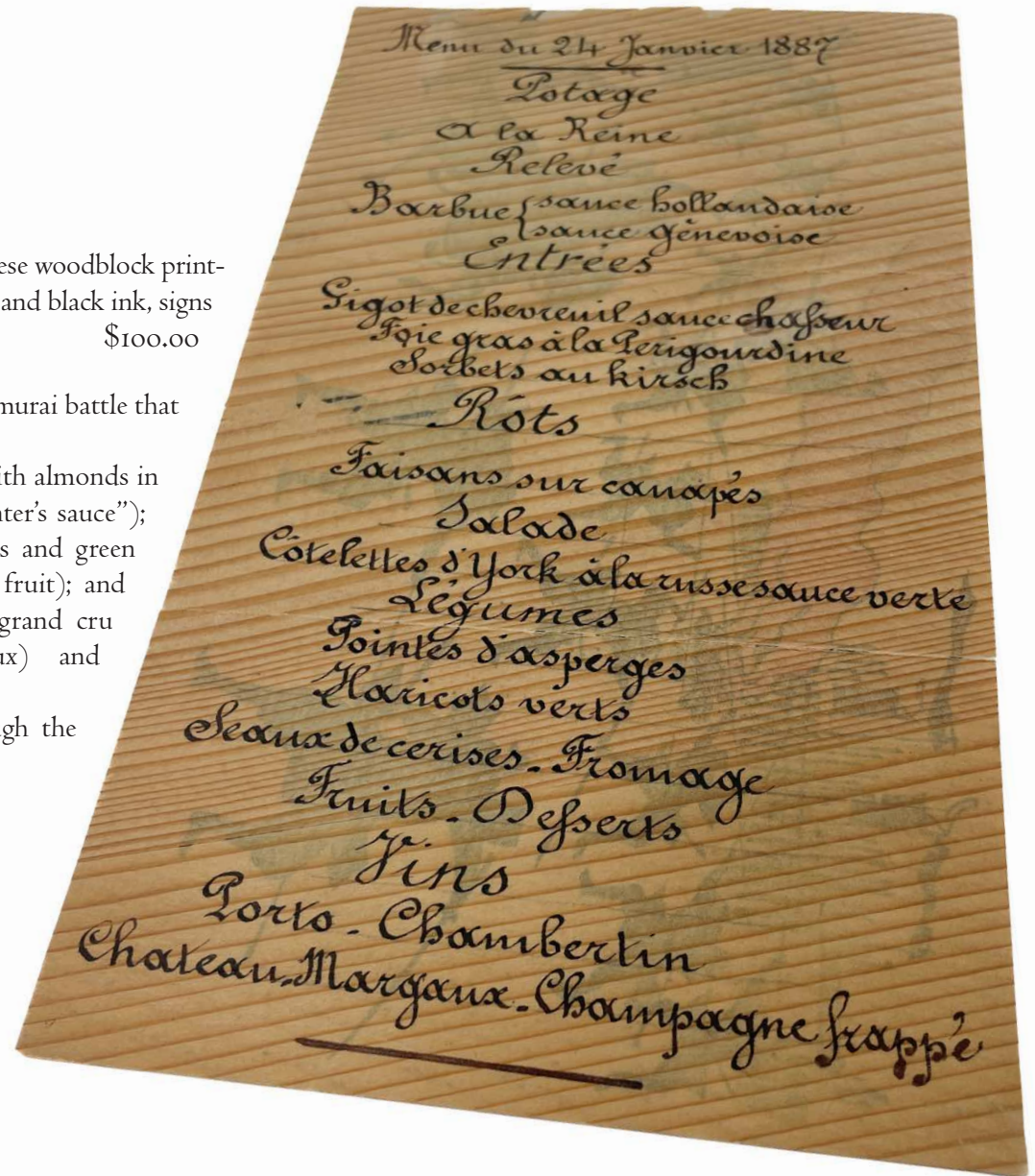
21.7cm x 12.4cm. Two thinly shaved pieces of wood with a Japanese woodblock print-
ed on rice paper glued between them, woodblock printed in red and black ink, signs
of having been folded twice. \$100.00

A unique and wonderful menu with a woodblock print of a samurai battle that
is encased within two thinly shaved pieces of wood.

Included in the menu are *Potage a la Reine* (chicken soup with almonds in
the stock); *Gigot de chevreuil sauce chasseur* (leg of deer in a "hunter's sauce");
Faisans sur canapés; *Pointes d'asperges* and *Haricots verts* (asparagus and green
beans); *Seaux de cerises*, *Fromage*, *Fruits* (fresh cherries, cheese, fruit); and
Desserts. All of this to be served with Port, Chambertin (grand cru
Burgundy), Chateau Margaux (premier grand cru Bordeaux) and
Champagne *frappé* (half frozen Champagne).

Interestingly, we have two of these menus and although the
menu and date is the same, the artwork is different.

In good condition.



*A Menu for the Annual Banquet
for the Commercial, Industrial,
& Maritime Society of Anvers*

14. (MENU.) Société Commerciale, Industrielle, & Maritime D'Anvers. Anvers: Seghers, 1887.

Broadside; 36.8cm x 26.8cm. Large lithograph printed in red, brown and black ink, lightly sunned, contemporary signature on verso in pencil, signs of removed adhesive on verso. \$300.00

A lovely menu with a lithograph of a bay filled with sailboats and steamships. A list of the members of the Société Commerciale, Industrielle, & Maritime D'Anvers is at the upper edge, ornately framed.

Below the member list is the menu for the annual banquet. This year the menu consisted of oysters; *Potage Ortil* ("portal soup"); *Bouchées à la Reine* (small bites); *Darnes de Saumon sauce hollandaise* (salmon steak with hollandaise sauce); *Filet de Boeuf à la Bernaise* (beef filet with bernaise sauce); *Couronnes de Ris de Veau Royales* (veal sweetbread); *Rables de Chevreuil sauce Poivrade* (venison saddle with a pepper sauce); *Purée de Céleris* (celery puree); *Turban de foie gras en bordure*; *Bécasses Rémoises* (woodcock in a Rémoises wine sauce); *Compote panachée*; *Poulardes à la Périgieux* (chicken stuffed with truffles and deglazed with Madeira wine); *Buisson de homards* (lobster); *Salade de Laitue* (lettuce salad); *Gâteaux* (cakes); *Glaces* (ices); *Fruits*; and *Dessert*. Unusually, no wines are listed.

In very good condition.



A Christmas Dinner

15. (MENU.) Menu du 25 Xbre 1888.

18.1cm x 11.5cm. One ink illustration.

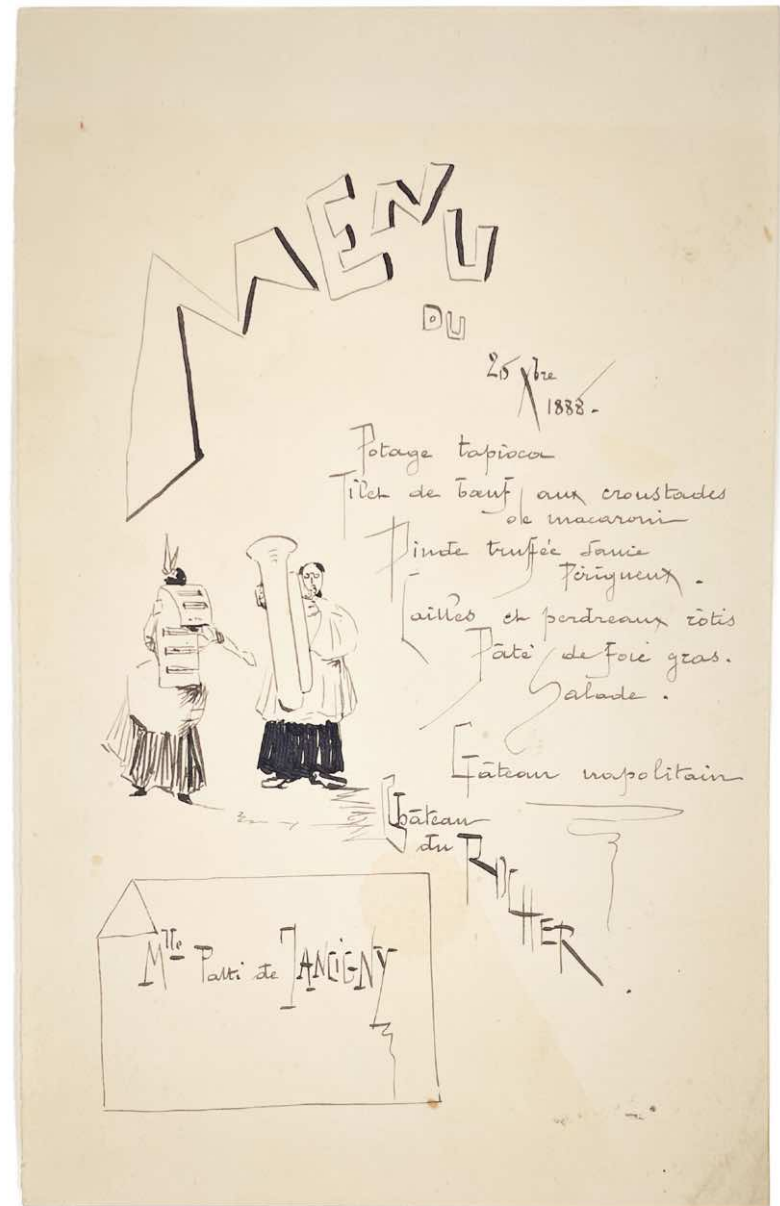
\$75.00

A charming little French manuscript menu illustrated and written in a stylized hand. The illustration is of a woman singing from a long scroll of sheet music accompanied by a man wearing a surplice and playing a tuba.

Included in the menu are *Potage tapioca* (tapioca soup); *Filet de boeuf aux croustades de macaroni* (a filet of beef served with noodle crumbles); ***** *truffés sauce Perigueux* (*Perigueux* sauce is a hearty pungent sauce made with truffles and Madeira wine); *Cailles et perdreaux rôtis* (roasted quail and partridge); *Pâté de Foie gras*; *Salade*; and *Gâteau napolitain*. All of this to be served with *Chateau du Rocher* a grand cru wine of Bordeaux.

On the bottom of the menu is a drawing of place card that has been filled in, in the same hand with the name M^{lle} Patti de Tancigny. Often, at dinner parties, commemorative cards like these would be made with the dual purpose of providing the menu and as a place card.

In good condition.



A Seaside-Themed Menu

16. (MENU.) 28 Janvier 1889.

17.5cm x 9cm. One color illustration on recto, manuscript menu on verso.
\$50.00

A charming little French menu with a color illustration on the recto of a young woman wrapped in a pink and white-striped towel standing on the beach.

On the verso is a manuscript menu that includes *Potage velouté* (a thick soup or stew made with vegetables, grains, and sometimes fish or meat); *Barquettes de gibier* (a boat-shaped pastry filled with game meat); *Pompadour de Turbot à l'Ostendrise* (a dish made with turbot fish); *Filet aux truffes* (a filet served with truffles); *Volaille rôtis* (roasted poultry); *Salade de saison* (seasonal salad); *Fromage* (cheese); and *Jours – Fruits* (fruit of the day).

In good condition.



*A Banquet for
Forest Rangers*

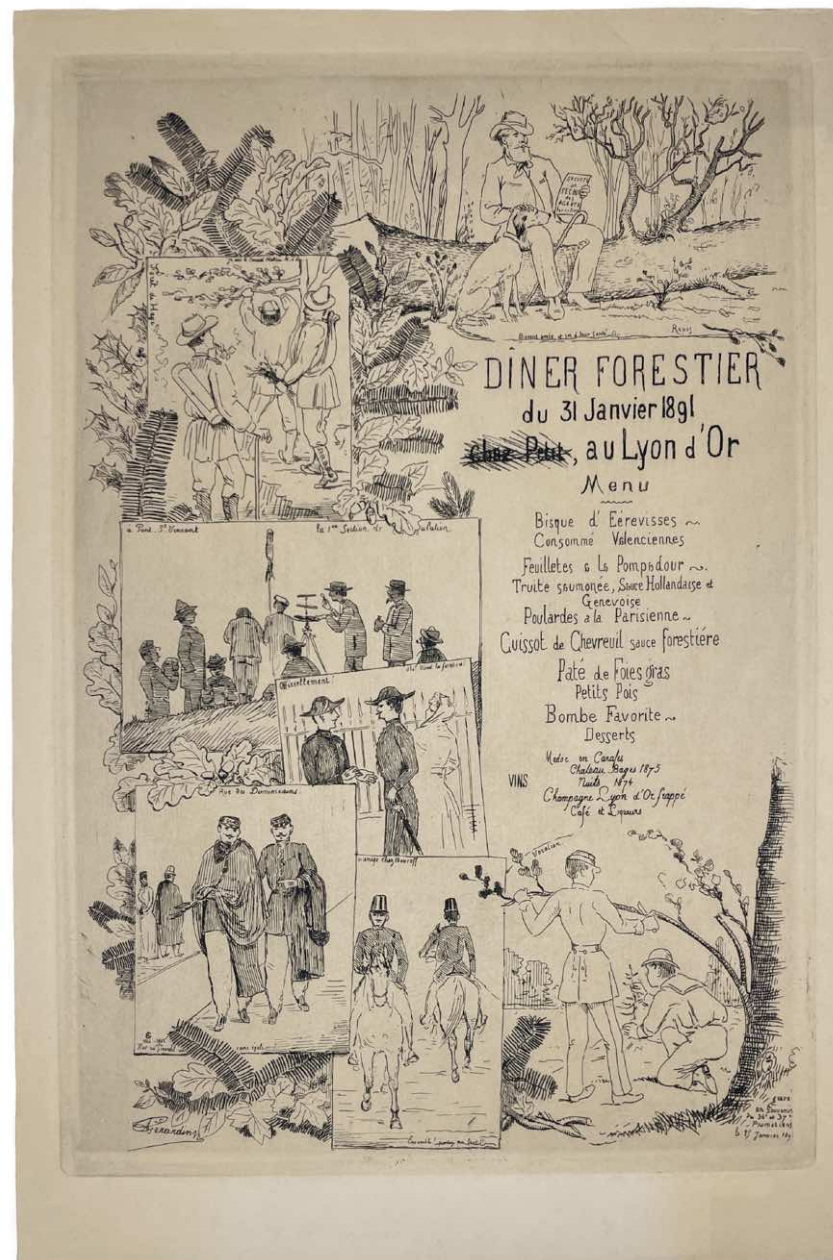
17. (MENU.) Dîner Forestier. 31 Janvier 1891.

Broadside: 28.2cm x 18.8cm. Large engraving, lightly sunned. \$125.00

A commemorative menu for a group of forest rangers, with a very finely etched engraving by Auguste Gérardin (1849-1933).

Included in the menu are crayfish bisque; trout with a hollandaise sauce; Parisian style chicken; haunch of venison with a *forestière* sauce (usually made with cream, mushroom, wine, and shallots); *paté de foies gras*, peas, and dessert. All of this to be accompanied by Medoc Bordeaux in a carafe, Chateau Bages (1875), Nuits (1874), and a Champagne Lyon d'Or *frappé* (half frozen Champagne), followed by coffee and liquors.

In very good condition.





A Spectacular French-Russian Menu

18. (MENU.) R.F. La Ville de Paris aux Officiers de l'Escadre Russe le 19 octobre 1893.

20cm x 13.5cm (the case); 19.7cm x 12.8cm (the menu). Engraved menu within its original vellum and inlayed red and green morocco case, richly gilt-stamped, silk endpapers (slightly faded and worn along the outer edges).
\$3200.00

A remarkable menu for a banquet given in honor of a Russian squadron visiting Paris, during the period when France and Russia were seeking an alliance (which was achieved in the Franco-Russian agreement of 1893 later that year).

This dinner was given at a Parisian hotel on the 19th of October, 1893. The French squadron had gone to the Baltic two years earlier and this was Russia's reciprocal visit. The Russian squadron arrived on October 13th, visited Toulon and Paris, and remained in France till October 29th. During that time, the Russians were treated to dinners, gifts, and receptions in an effort towards coming to an agreement.

The current menu is amazingly lavish. Engraved by Stern and with the coat of arms of Paris embossed in color and gilt, it is preserved in its original vellum and red and green morocco inlay binding, with pale blue silk endpapers. Signed by Bacquemont, the binding has the coats of arms of Russia and Paris stamped in gilt, floral designs in green morocco inlay, red morocco inlay over vellum, and the date and occasion of the dinner stamped in gilt. The name of the owner of this particular copy, Lafargue, is also stamped in gilt on the upper board. Monsieur Lafargue was from the Arcangues family, the Marquis d'Iranda. The Chateau d'Arcangues is in the Basque region of France.

Stunning!



Paris, 19 Octobre 1893

Dîner de l'Hôtel de Ville

Bisque d'Ecrevisses - Potage Parisien
Caviar d'Astrakan - Saumon fumé
Kelkis - Crevettes de Cherbourg
Ouite du Lac glacée Sauce Française
Quartier de Chevreuil, Moscovite
Doulardes Lucullus
Cymbale de Homard Américaine
Salmis de Cailles à la Périgourdine
Suprême de Canelons à la Rouennaise
Granité à la Fine Champagne
Sorbet au Constance
Faisans & Barlavelles truffées
Chaudfroids d'Ortolans des Landes
Salade à la Russe
Asperges d'Argenteuil
Ananas à la Montmorency
Glaces Succés & Moldave
Gâteaux mille feuilles & des Îles
Dessert

VINS

Céris vieux - Château Yquem 1877
Champagne en cariffes - Médoc vieux supérieur
Château Margaux 1877 - Clos Vougeot 1878
Champagne V. Cliquot & Louis Roederer

*A Banquet for an Association
of Artists & Writers*

19. (MENU.) XVII Congrès de l'association littéraire et artistique internationale à Dresde. Banquet. [24 September 1895.]

Bifolium: 43cm x 28.2cm (folded). [3], [1 - blank] pp. Large intaglio print mounted on p. [1], spotting, chipping and tears to edges (not affecting text), long strip of early linen mounted to gutter for reinforcement. \$100.00

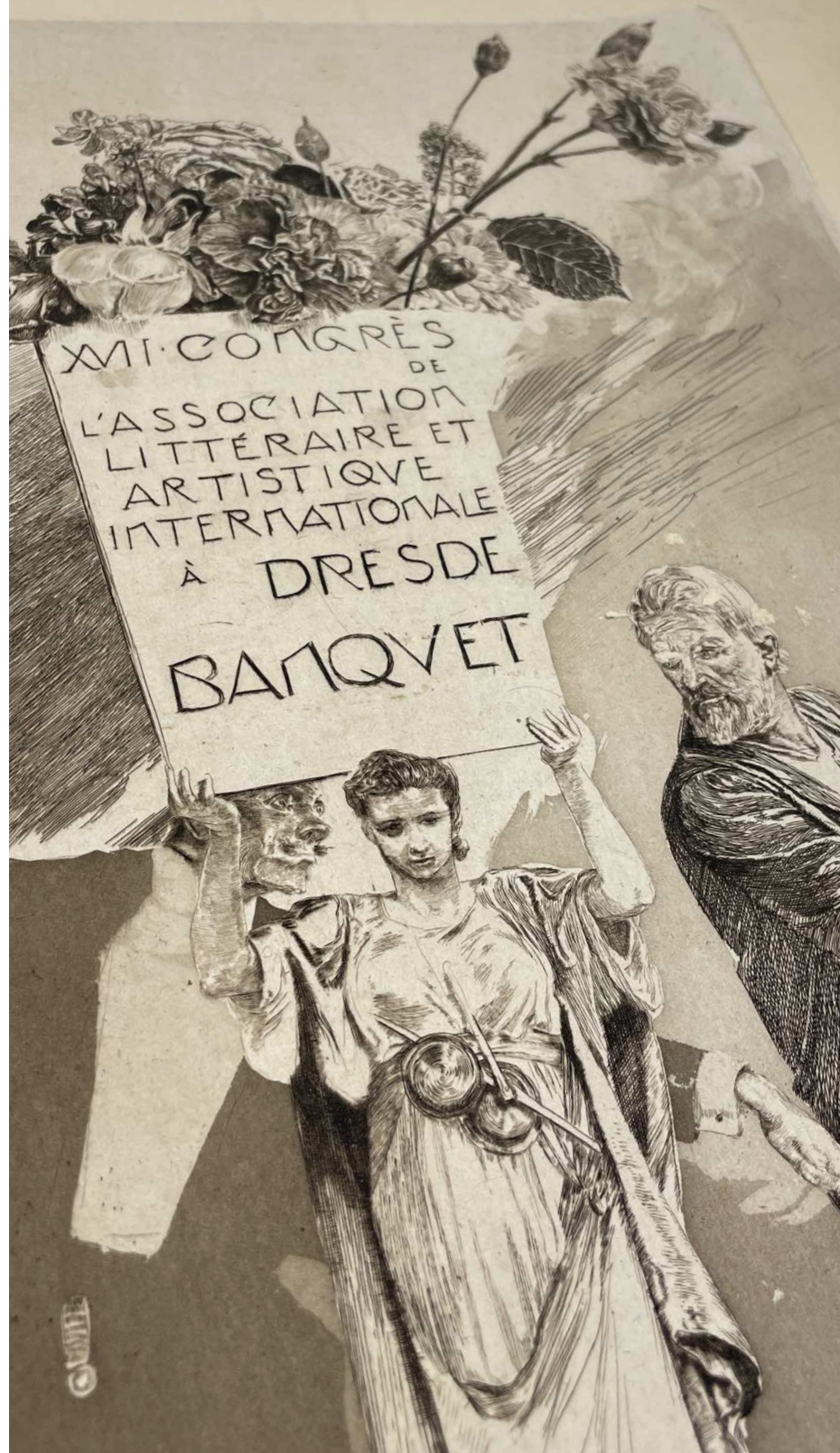
A highly unusual and large menu created to commemorate the 17th gathering of L'Association Littéraire et Artistique Internationale. The association was founded in 1878 in Paris by Victor Hugo and is still in existence today. They were key in the formation of the Berne Convention for the Protection of Literary and Artistic Works which provides authors, musicians, poets, painters, and other creators with the means to control how their works are used, by whom, and on what terms.

Listed on p. [2] are the pieces of music to be performed by musicians from Germany, Belgium, Denmark, Germany, France, England, Italy, the Netherlands, Austria, Russia, Sweden, Spain, and Hungary.

On p. [3] the menu is printed in German and French. There are courses of soup, fish, beef, poultry, lobster, partridge, salad, ice cream, pastry, parmesan cheese sticks, fruit, dessert, and then coffee. Each course is accompanied by a different wine: Champagne impérial, Graacher de la Moselle, Château Calon, Hochheimer Berg, Château Giscours, and then another Champagne.

With a large, highly detailed engraving on p. [1] with a bouquet of flowers; a robed woman holding up a sign announcing the banquet; an artist with a sketchpad and pen who is having his pocket picked by someone who is in turn also having his pocket picked. Signed "MY95."

Although slightly worn, this menu represents interesting cross section of art and gastronomic history.



A Menu by Willette

20. (MENU.) Finances, Theatres, La Politique, Banquet de l'Eclair, 10 Janvier 1898.

31cm x 22cm. Illustrated and printed in maroon and black ink, signed "a Mr. Sabatier amicalement A. Willette, 1898."

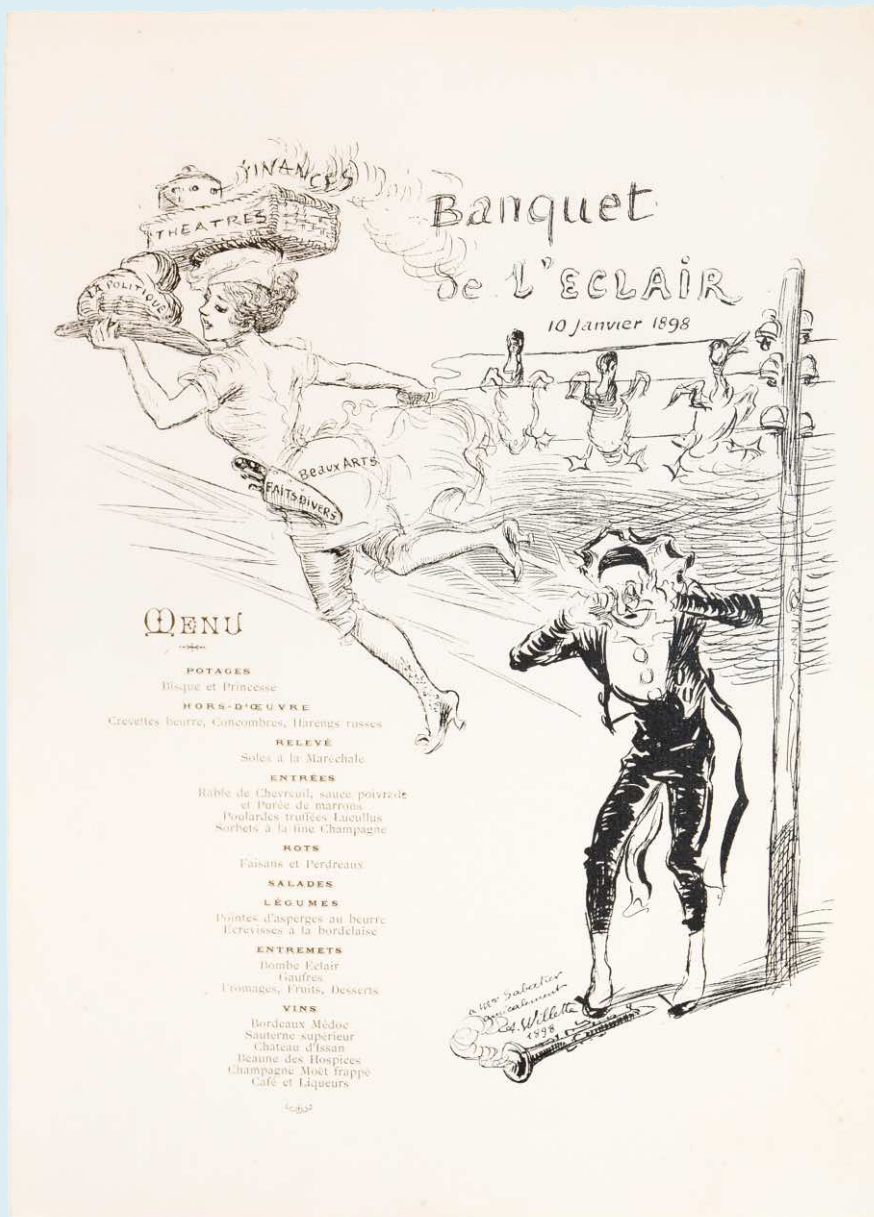
Unframed: \$800.00

Framed: \$900.00

A HANDSOME ENGRAVED MENU BY ADOLPHE LEON WILLETTE depicting a crying clown who looks down at his fallen horn, while a beautiful young lady with the words "finances," "theaters," "la politique," "faits-divers," and "beaux arts" emblazoned on her costume departs through the air. Strangely she is holding onto three electrical wires upon which three ducks seem to have met their end. The eight course menu is made up of eighteen different dishes and five different wines, including a Beaune des Hospices and a Moët Champagne frappé.

Adolphe Leon Willette (1857-1926) was one of France's most remarkable artists of the Art Nouveau period. He studied art under Cabanel at the Ecole des Beaux-Arts in Paris and first exhibited at the Paris Salon in 1881. He was also a decorator of the Moulin Rouge and Le Chat noir. During the 1890s, Willette achieved great fame as a lithographer, painter, illustrator, poster artist, and caricaturist. He also emerged as a major writer and editor in the Leftist press. In 1906, Willette achieved the highest honor for a French artist when he was appointed Chevalier de la Légion d'honneur. As an original lithographic artist, Willette was a master of both social satire and character study and was one of the most frequently sought-after artists by Paris publishers for his lithographic posters and prints.

In very good condition.



*A Children's Banquet Cooked in
An Economic Oven*

**21. (MENU.) 13 Janvier 1889. [Paris:] Raphaël & Roger,
1889.**

Broadside: 24.9cm x 19.7cm. Large photolithograph, printed in dark green and red ink, lightly sunned. \$100.00

An unusual menu printed twice and in two colors. The first printing, a photolithograph created by Louis Poyet (1846-1913) and printed by his sons Raphael and Roger, has a surreal quality to it. There is a large tambourine around which are floating children in costumes; a desk with books, a letter press, and a dog holding a sign; and in the background a shiny baby's rattle with a photograph of baby "Robert." Quite possibly this was a commemorative menu for a baby shower.

The menu was then run through a letterpress and printed with red ink. The text provides the date of 13 Janvier 1889 and states that for 22 sous one can have: oyster soup; *bor-d'œvres*; filets of sole; noodle goulash; roasted guinea fowl, salad; and dessert. All of this to be accompanied by a white Bordeaux and Champagne.

Directly below the menu is printed "Fourneau économique, Essuie Tes Pieds, 17 Rue du Louvre" (economical stove, wipe your feet, and 17 Louvre street).

In very good condition.



*A Lovely Large Art Nouveau
Menu*

**22. (MENU.) Café Restaurant de Versailles. Paris:
Kadar, [c.1905].**

Broadside: 37cm x 25.6cm. Large lithograph on recto, printed in orange, blue, and black ink, manuscript mostly faded out, edges and corners chipped without loss of text, verso printed in two columns with woodcut head and tailpieces and woodcut divider between columns, verso printed in red and black ink. \$200.00

A lovely menu with an elaborate lithograph border of a train, train station, and an elegant couple ordering from a menu that surrounds a blank space left for a manuscript menu.

The train is depicted chuffing away against a starlit sky. The train station is disgorging sailors; businessmen; an artist carrying a portfolio; a woman pushing a bicycle; another woman with a huge bouquet; a man and woman in traditional dress; a couple of cadets; a newsboy; and a dog, among others. The restaurant scene shows an attentive waiter taking the order from the man at the table with several of the other diners gazing directly at the man placing the order. The artwork is signed "A. Dauvergene." There was once a manuscript menu included on the recto, but it has since faded almost completely away.

On the verso is printed a lengthy priced wine list with attractive art nouveau decorations. Over 70 beverages are included, such as Bordeaux from Château Latour (1903), Château Margaux, Château Lafitte (1902), and Château Mouton-Rothschild. There are Burgundys from Mâcon, Pommard, Volnay, Chambertin, Musigny, Richebourg (i.e. Richebourg), Corton (1900 and 1887), Chablis, Meurault, and Pouilly. Included in the Champagnes are Saint Marceaux, De Lizeuil brut (1900), and Delbeck-Hélios (1898).

Although faded and worn, a handsome art nouveau menu.





*An Early California Menu,
Printed on Redwood*

23. (MENU.) Joint meeting of the San Joaquin Valley Lumbermen's Club...at the Old Poodle Dog, San Francisco, September 9, 1915.

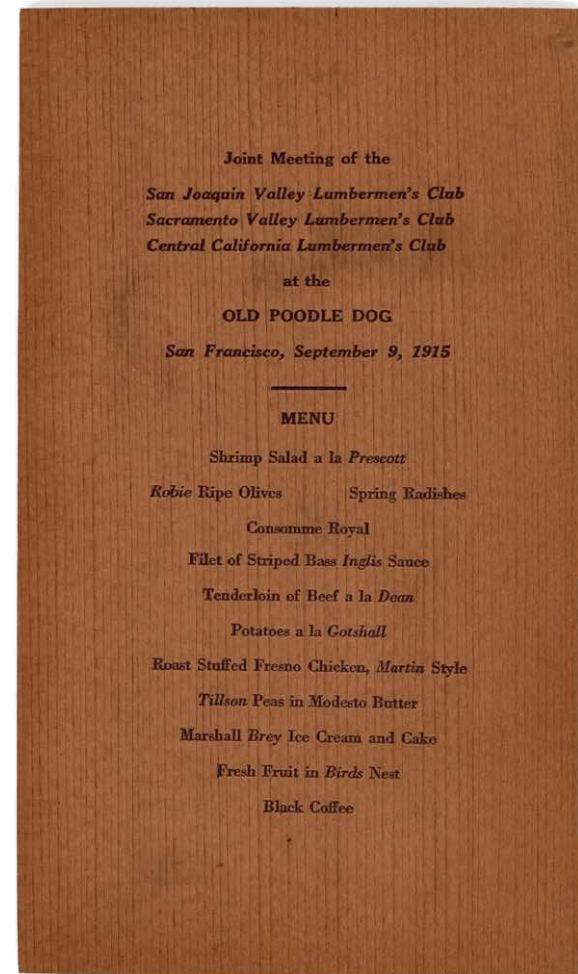
21.5cm x 12.3cm. Black ink printed on redwood, recto and verso.
\$250.00

RARE. A very unusual early California menu printed on both sides of a piece of redwood. On one side, printed in black ink, is an engraving of a tall redwood tree representing the chronology of civilization from "Justinian, 330 A.D." at its base to "Dante, 1315" midway up to "Lincoln Frees the Slaves, 1863" in the upper canopy. At the very top is a lightning ball with the words "Power, Light, Heat, Whatnot...Man subdues lightning to his will" and the names Roentgen, Edison, Bell, Morsen, Marconi, Lord Kelvin, and Tesla emanating as lightning bolts outward. The image was reprinted by Courtesy of the Pacific Lumber Company, San Francisco.

The menu is printed on the other side of the piece of redwood. The dishes include Shrimp Salad a la Prescott; Filet of Striped Bass Inglis Sauce; Roast Stuffed Fresno Chicken, Martin Style; Tillson Peas in Modesto Butter; and Marshall Brey Ice Cream and Cake. The names of the dishes refer to prominent lumbermen from Stockton, CA.

In fine condition.

¶ OCLC: University of California (Berkeley).



*Internationally-Themed Blank
Menu Cards from the
Bon Marché*

24. (MENU.) Au Bon Marché. Paris, [c.1920s].

Box: 17.6cm x 10.3cm x 1.9cm. Twenty-five cards each: 17cm x 9.7cm. Box and cards with color illustrations, box and one card heavily sunned, lacking the 25 blank place cards advertised on the box. \$100.00

A set of 25 illustrated blank menu cards. At the upper edge of each menu is a color illustration of the following: *Salade Russe* (two children in traditional Russian dress carrying a large bowl of Russian Salad); *Petit Pois a la Française* (a smartly outfitted chef cooking with a copper pot and a waiter carrying a full platter down some stairs – *petit pois* are peas); *Perdreaux à l'Espagnole* (partridges done in the Spanish style on a large platter, framed by Spanish children in traditional dress); *Potage Pâtes d'Italie* (a covered soup tureen with two alpine Swiss children carrying huge spoons); *Petit Suisse and Sucre* (two bakers, one of which is holding up a platter of butter, the other of which is carting a wagon of sugar); *Crème Mikado* (a molded dessert framed by a girl in a kimono and a boy with tall shoes carrying a ladder); *Rosbeef a l'Anglaise* (A platter of roast beef framed by a young woman holding a flag with the union jack and a lad in military garb); and *Homard a l'Americaine* (a lobster with an American flag sticking out of it framed by a young Uncle Sam and a native American).

Except for the Russian-themed cards (of which there are 4) the rest of the set number 3 each.

According to the box there was once also a set of place cards which are no longer there.

In good condition.



He is a Waiter

25. (MENU.) c.1920.

16.5cm x 11.2cm. Watercolor and ink on recto only, edges of the menu are scalloped.

\$100.00

A blank menu, illustrated with an original watercolor of a Black waiter. Although his body language is one of confidence and professionalism, the image is distinctly racist in its depiction and typical of caricatures of the time. The waiter is unquestionably dapper, wearing a pink bow-tie, black suit and white shirt with a high stiff collar, holding a steaming dish of food on a platter in his right hand, and the ubiquitous white towel over his left arm. With the word "MENU" is watercolored in front of the waiter.

Such "blank" menus were typical of the late 19th century and early 20th century. They would be bought by chefs and then filled out by hand with that day's menu.

In fine condition.



Menu.

Consommé aux perles
Barbue sauce hollandaise
Jambon d'York aux épinards
Filet Richelieu
Faisans et perdreaux rôtis
Salade
Haricots verts
Glace corbeille de roses
Dessert



A Seaside-Themed Menu

26. (MENU.) Consommé aux perles. c.1920s.

17.5cm x 9cm. One hand-colored illustration.

\$75.00

A charming little manuscript French menu with a hand-colored illustration of a woman in a bright red 19th-century bathing costume, smoking a cigarette and speaking to a bespectacled fellow smoking a pipe. The two people are at the seaside.

The menu consists of *Consommé aux perles* (a clear soup); *Barbue sauce hollandaise* (brill fish with hollandaise sauce); *Jambon d'York aux épinards* (sliced ham with spinach); *Filet Richelieu* (filet of beef in a red wine reduction sauce); *Faisans et perdreaux rôtis* (roasted pheasant and partridges); *Salade*; *Haricots verts* (green beans); *Glace corbeille de roses* (rose basket ice cream); and *Dessert*.

In good condition.

*With Dishes Dedicated
to the Dinner Guests?*

**27. (MENU.) Margot. [Buenos Aires,
c.1920s.]**

Bifolium: 8.9cm x 8.9cm. Two woodcut illustrations.
\$100.00

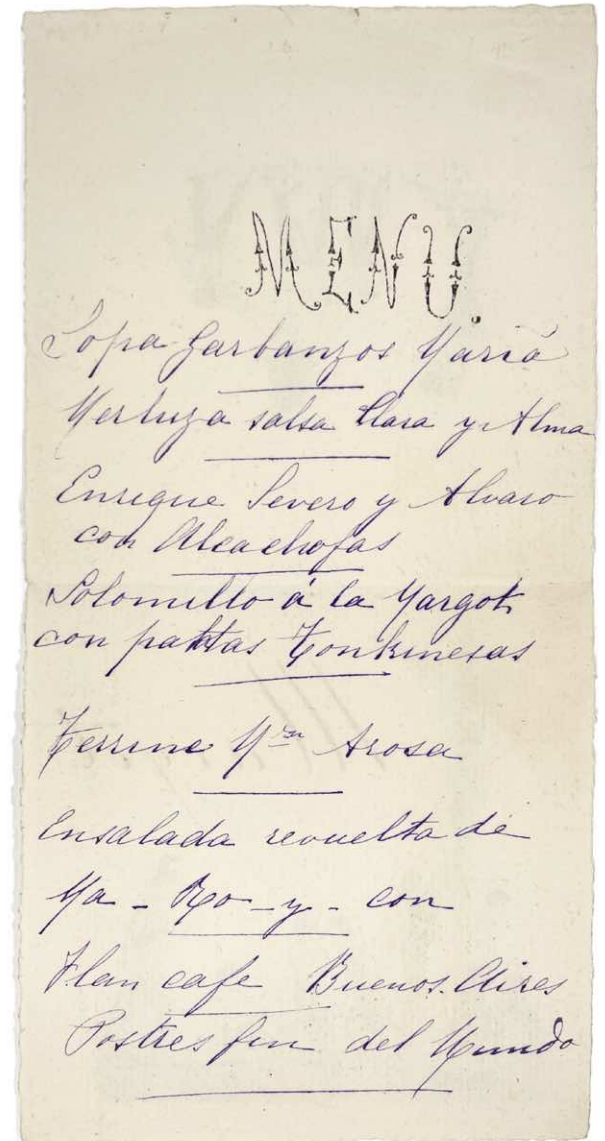
A curious little manuscript Spanish-language menu with two woodcut illustrations on the recto and the name "Margot" written in manuscript. One illustration is of carousing boys who have dropped their schoolbooks on the ground to pick grapes, with a concerned policeman or military man carrying a saber who is hovering nearby. The other depicts two children in trouble, being held by the same person of authority. The artist is G. Séguy.

The menu is written on the verso in a legible hand in purple ink. It is quite possible that the dishes were named for the dinner guests.

The menu consists of "Sopa Garbanzos (garbanzo soup) Maria;" "Merluza salsa (hake sauce) Clara y Alma;" "Enrique Severo y Alvaro con Alcachofas (with artichokes);" "Solomillo á la Margot con patatas Tonkinesas (Tonkinese potatoes);" "Terrine (a loaf of forcemeat cooked in a covered pottery mold) M^a Asosa;" "Ensalada Revuelta (mixed salad) de M^a - *** - y - con Flan (and with custard);" "café (coffee) Buenos Aires;" and "Postres fin del Mundo" (desserts for the end of the world).

This menu was made to be folded so that "Margot" is facing the diner. Often, at dinner parties, commemorative menus like these would be made with the dual purpose of being both a memento and as a place card.

In good condition.

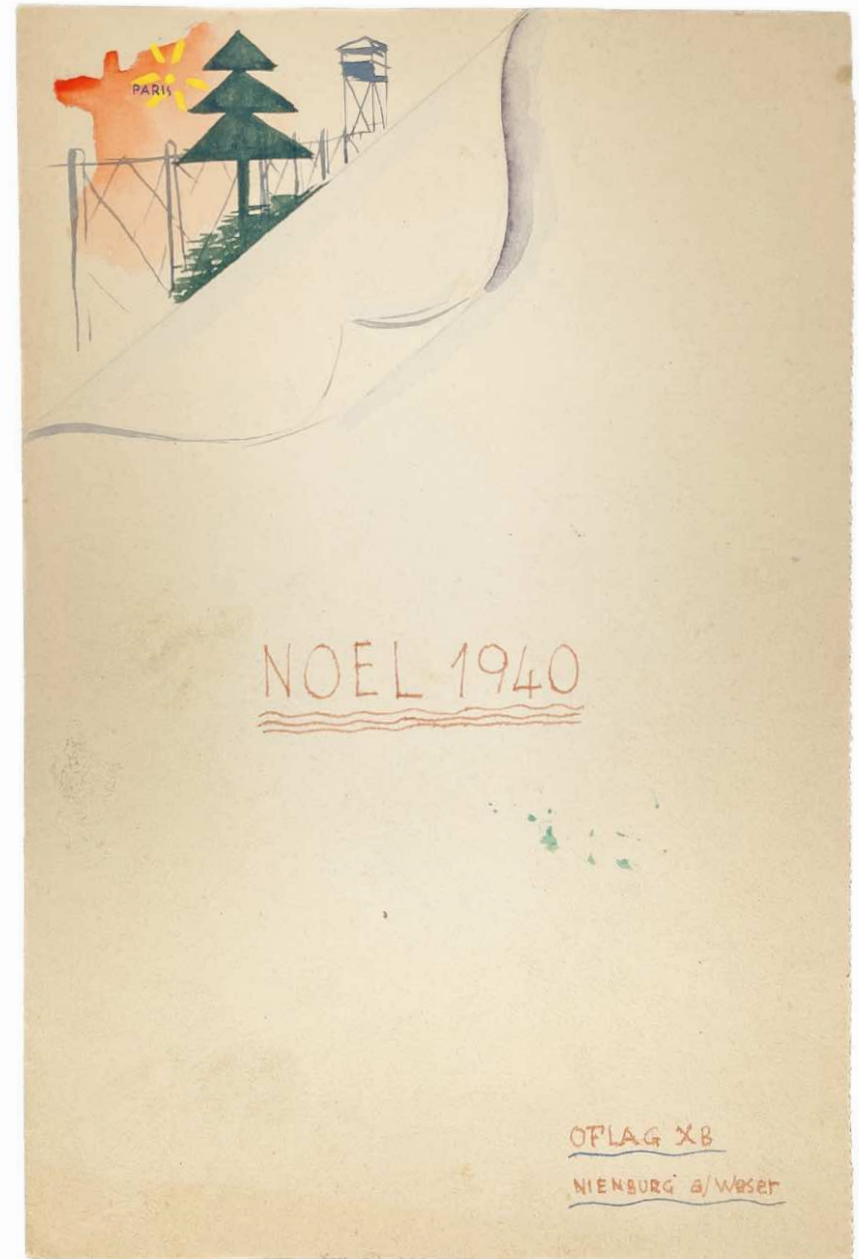


*Christmas in a German
POW Camp*

28. (MENU.) Noel 1940. OFLAG XB. Nienburg a/Weser.

21.1cm x 14.2cm bifolium. Watercolor illustration on the first page, writing in green, blue, and brown ink, some water damage to the second and third page but sense still legible. \$750.00

A REMARKABLE SURVIVAL! A unique and evocative hand-made menu created for a group of French officers' first Christmas spent in the German prisoner of war camp, OFLAG XB, located in Nienburg am Weser, Lower Saxony. Thanks to a special annex in the camp that provided everything they needed for painting and drawing as well as office supplies, the author of this manuscript menu had plenty of material to work with. The uppermost leaf is adorned with a watercolor vignette of an outline of France with Paris illuminated in yellow, superimposed with a geometric fir tree and the fence line ending with a watch tower, and titled "Noel 1940." The manuscript menu is presented sardonically, lightly peppered with insider jokes such as the *entrée* option listed as "Farces Nienburg." There are five courses plus coffee and wine.



The Hors d'oeuvres include ("Marty," and "Lulu" ta). The edi Ka

m cap day prison T house F would lea was liberat to a prisoner own food. TH with two bottle for three or four came more availab A lovely little

¹ Taken from documents w OFLAG XB by Captain Jean-

This POW camp was opened in May of 1940 to house French officers captured during the campaign that would lead to the fall of France. It remained open until it was liberated by the British Army in April, 1945. According to a prisoner's own account, the French were in charge of their own food. They ran the canteen which was supplied regularly with two bottles of beer a week and occasionally with Rhine wine for three or four marks each (offered on this menu). Vegetables became more available after the fall of the Maginot line.¹

¹ Taken from documents which survived the war, and were brought home from OFLAG XB by Captain Jean-Marie Mercier.

¹ Taken from documents which survived the war, and were brought home from OFLAG XB by Captain Jean-Marie Mercier.

Menus sur Papier Porcelaine

One of the most coveted of all types of menus are those printed on *papier porcelaine*. They were only produced for approximately thirty-five years and are always printed lithographically with special iridescent inks. *Papier porcelaine* is a coated paper that is highly polished and quite heavy. The technique to make the paper began in the early 1840s and it was primarily produced in northern France and Belgium; however, due to the toxicity of the process (lead was used to achieve the hard, white surface), it was abandoned in the late 1870s.

The menus on *papier porcelaine* are from banquets organized to commemorate an important event such as a marriage, the completion of a monument, the appointment of a colleague to a new post, or a dinner prepared for a royal family, and they were given to those who attended the banquet.

Below is a list of some examples. Enjoy!

*A Menu for a Large Banquet Decorated with
Coat of Arms, Putti, & a Bounty of Fruit*

29. (MENU.) Banquet offert à Monsieur le Comte Amédée Visart de Bocarmé par les Membres de la Société Royale de St. Sébastien de Bruges à l'occasion de son installation comme Chef Homme de la dite Société, 1^r. Octobre 1843.

26.5cm x 17.5cm. A lithograph menu printed on *papier porcelaine*, signed "Daveluy, Lith du Roi, Bruges," light soiling and wear.

Unframed: \$450.00

Framed: \$550.00

THIS ORNATE MENU IS A VERY EARLY EXAMPLE OF *PAPIER PORCELAINE* and it commemorates the appointment of le Comte Amédée Visart de Bocarmé to head of the Royal Society of St. Sebastian of Bruges on 1 October 1843. The feast for 175 guests begins with oysters and "Potage riz au gras" (rice soup made with a butter base); then is made up of 3 *relevés* (main meat courses); 2 *hors d'œuvres*; 4 *entrées*; 4 *pièces froides* (cold dishes); 4 *rôtis* (roastes); 4 *entremets* (small dishes to be served between courses); and finished with *pâtisserie*, ice cream, fruits & dessert.

Dishes include "Turbot sauce aux câpres" (turbot with caper sauce); "Filet de boeuf à la jardinière" (beef fillet with vegetables); "Tête de veau en tortue" (calves head in turtle sauce); "Côtelettes de mouton panées" (breaded lamb chops); "Gallantine de volaille" (boned poultry that is stuffed with a forcemeat, pressed into a cylindrical shape, and poached in an aspic-producing stock); "Buisson de homards à la remoulade" (lobster with dipping sauce); roasted venison, young turkeys, partridges, & hare; "Artichaux à la barrigoule" (a Provençal recipe for cooking artichokes that traditionally calls for white wine, lemon juice, onions, carrots, tomatoes, smoked bacon, olive oil and flat-leaf parsley); and "Corbeille en pâte d'amandes" (a "basket" of sweet fruit fashioned out of almond paste).

Printed with green and blue ink and iridescent inks in gold and a reddish copper, the inks have a striking clarity on the paper's polished surface. In good condition.



*From Wild Boar Head to Fromage Glacé
in Iridescent Ink*

**30. (MENU.) Hôtel de Flandre Déjeuné de 76 Couverts a
l'occasion du mariage de Monsieur Edmond Jonnaert
avec Mademoiselle Mimie De Ryckere Célébré à Bruges
le 16 Avril. 1844.**

22cm x 17cm. A lithograph menu printed on *papier porcelaine*, signed "Lith. Royale, Daveluy, Bruges." On the menu's verso are a few small pieces of blue paper (probably from when this was removed, perhaps from an album). Unframed: \$500.00
Framed: \$600.00

EXTREMELY RARE. One of the most coveted of all types of menus are those printed on *papier porcelaine*. They were only produced for approximately thirty-five years and are always printed lithographically with special iridescent inks.

The menus on *papier porcelaine* are from banquets organized to commemorate an important event such as a marriage, the completion of a monument, the appointment of a colleague to a new post, or a dinner prepared for a royal family, and they were given to those who attended the banquet.

The current menu is an early example of *papier porcelaine* and it commemorates a marriage between Edmond Jonnaert and Mimie De Ryckere on April 16th, 1844. Printed with flat inks in green and blue, and iridescent inks in gold, silver and a reddish copper, the inks have a striking clarity on the paper's polished surface.

The menu begins with oysters, then follows with turbot; wild boar head; ham in aspic; salmon *au beurre de Montpellier*; suckling pig; crawdads; sole; steak with truffles; *foie gras*; lamb cutlets; wild game terrine; roast pheasants, snipe, and chicken; followed by desserts, pastries, *fromage glacé*, and fruits.

In very good condition.





*A Classy Menu Decorated with Gryphons,
a Gargoyle, Shells, & Champagne*

31. (MENU.) *In fide constans. Banquet offert aux autorités par Monsieur Philippe De Pauw, Bourgmestre de la Ville de Malines, à l'occasion de son installation, le 17 Février 1846.*

26cm x 19cm. A lithograph menu printed on *papier porcelaine*, signed "Lith. Ve Steenackers Malines."

Unframed: \$450.00

Framed: \$500.00

THIS MENU IS A FINE EARLY EXAMPLE OF *PAPIER PORCELAINE* and it commemorates a banquet offered on the 17th of February, 1846, to Philippe de Pauw on his becoming the mayor of Malines (Mechelen, in Belgium). The feast begins with oysters; soup; and *petites bouchées* (small bites); then goes on to turbot; beef fillet; aspic; turkey; lamb chops; fillet of sole; cauliflower; roasted venison, capon, & pheasant; lobster; ham decorated with jelly; and partridge *pâté* with truffles. All of this is interspersed with macerated fruit, *crème Russe*, & *crème aux fruits* and finished with *pâtisseries*, ice creams, pineapples, fruits, and desserts.

Printed with green ink, and iridescent inks in gold and a reddish copper, the inks have a striking clarity on the paper's polished surface.

In very good condition.

*A Wedding Feast Menu
on Papier Porcelaine*

32. (MENU.) Menu de déjeuner de nocé à l'occasion du mariage entre M^r. C. Ophoven & M^{lle}. Louisa Suys, célébré le 22 Septembre 1846.

25cm x 18cm. Lithograph menu printed on *papier porcelaine*, signed "Lith. de J. Delfosse."

Unframed: \$450.00

Framed: \$550.00

EXTREMELY RARE. One of the most coveted of all types of menus are those printed on *papier porcelaine*. They were only produced for approximately thirty-five years and are always printed lithographically with special iridescent inks.

The current menu is an early example of *papier porcelaine* and it commemorates the wedding luncheon for C. Ophoven and Louisa Suys on 22 September, 1846. Printed with blue ink, and iridescent inks in gold, silver and a reddish copper, the inks have a striking clarity on the paper's polished surface. Depicted to the left of the menu is a long spear that is strung with game, fruit, and grape leaves. At the top of the menu is a little cupid sitting inside an open flower – it is the only decoration printed in blue.

The feast begins with oysters, then follows with partridge *crepinettes*; turbot; beef fillet; poultry; rabbit; venison; more partridges; game bread with truffles; veal chops; poultry; meat jelly; lobster; artichokes; peas; roasted pheasants, ortolans, salmon, Westphalia ham, and crayfish; followed by desserts; puddings; macerated fruits; pineapple *gelée*; and *nes-selrode* (finely diced candied fruit). Finally comes the show-stopper: a *pièces montées*: a confectionary edible sculpture.

In good condition.



With Two Winged Mermaids
Serving Charlotte Parisienne

33. (MENU.) Banquet offert le 31 Octobre 1847 a
Monsieur & Madame Vanden Broucke, au retour de
leur voyage par les convives a la noce, célébrée le 7
Octobre 1847.

26cm x 18cm. Lithograph menu printed on *papier porcelaine*, signed "Daveluy
Lith du Roi, Bruges," light soiling and wear.

Unframed: \$650.00

Framed: \$750.00

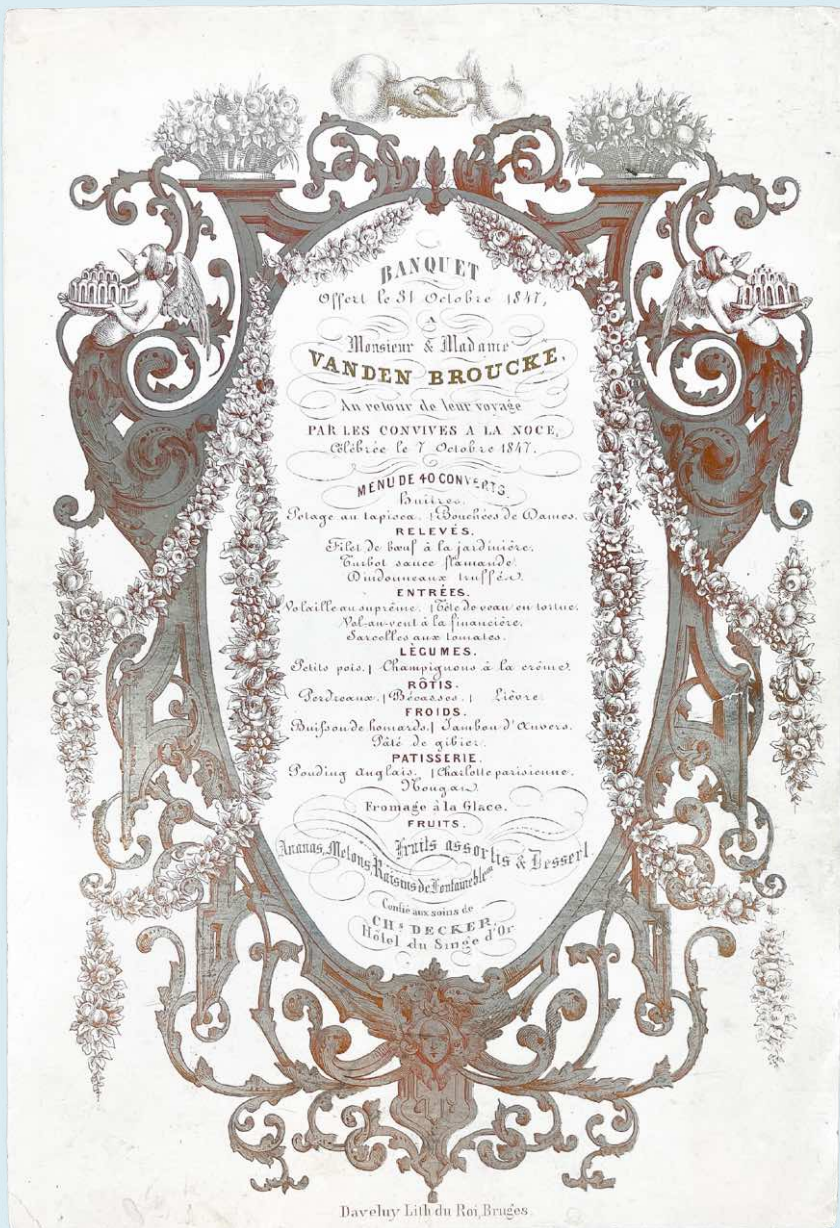
THIS ORNATE SILVER MENU IS A STUNNING EARLY EXAMPLE OF *PAPIER PORCE-
LAINE* and it celebrates the return from the honeymoon of the newlyweds,
Mr. and Mrs. Vanden Broucke with a party for forty people. Twenty-two
different dishes are included. The feast begins with oysters, tapioca soup,
and small bites. Following this the menu is organized into *relevés* (main
meat courses), *entrées*, *légumes* (vegetables), *rôtis* (roasts), *froids* (cold plates),
pâtisseries, fruits, and dessert.

Included in the feast are beef fillet; turbot; young turkeys; calves
head in a turtle sauce; teal in a tomato sauce; peas; mushrooms in cream;
game bread with truffles; veal chops; poultry; meat jelly; lobster; arti-
chokes; peas; roasted partridges, woodcocks, and hare; lobster; and ham
from Anvers; followed by *pouding Anglais* (English pudding); *Charlotte parisi-
enne*; nougat; *fromage à la glace* (cheese ice cream); and assorted fruits.

Printed with iridescent inks in silver, gold and a red, the inks on this
menu have a striking clarity on the paper's polished surface.

At the bottom of the menu it says that this feast is "Confié aux soins de
Ch^s. Decker, Hôtel du Singe d'Or" (entrusted to the care of...hotel of
the golden monkey). It looks as though this hotel and bar in Bruges are
open to this day.

In good condition.



*Multiple Feasts to Celebrate
the Mayor of Anvers*

**34. (MENU.) Banquet offert par M^{rs} les Membres du
Conseil Communal a Monsieur le Bourgmestre de la
Ville d'Anvers a l'Hôtel St. Antoine, le 23 Février 1851.**

24.5cm x 18.5cm. A lithograph menu printed on *papier porcelaine*, signed "Inv.
Et Lith. de S. Mayer à Anvers."

Unframed: \$450.00

Framed: \$550.00

A HANDSOME ILLUSTRATED MENU FOR A BANQUET OFFERED ON THE 23RD OF
FEBRUARY, 1851, to the mayor of Anvers. The menus shows what is on offer
for the first and second services at the Hotel St. Antoine. Twenty-one
different dishes are listed including oysters; Italian ravioli; turbot with
a lobster sauce; Bohemian pheasants; chicken from Mans with truffles;
asparagus in a white sauce; and a number of desserts. The wines are also
listed and include Chateau Lafitte, Romanée, and Champagne Moët et
Chandon.

Right down the center of the menus for the first and second services
is *punch à la Romaine*, a popular mid-19th century palate cleanser beverage.
The traditional way to prepare this is to fold an airy meringue into a
rum-spiked citrus *granita* and then top with Champagne.

Printed with green and blue inks and iridescent inks in gold, silver
and a reddish copper, the inks have a striking clarity on the paper's pol-
ished surface.

At the top of the menu are two scenes of boats on the water with
the city in the background.

In good condition.



*With Punch à la Romaine
to Cleanse the Palate*

35. (MENU.) Banquet offert par le Tribunal et la Chambre de Commerce de Namur à M.M. Anciaux de Faveaux, Pieton, et Zonde-André, 1853.

17cm x 25cm. Lithograph menu printed on *papier porcelaine* with additional hand-coloring, signed "L. Carbotte Namur," occasional rubbing.
Unframed: \$500.00
Framed: \$600.00

A richly gilt menu printed on *papier porcelaine* to commemorate a banquet given for the court and chamber of commerce of Namurs. The dinner consists of 23 dishes. Included in the menu are oysters; carrot soup; turbot, ham, fillet with vegetables; poultry; calves head in turtle sauce; turkey with truffles; venison, woodcocks; chicken; foie gras; lobster; plum pudding; ice cream; pineapple; and dessert. All of this is finished with a *pièces montées*: a confectionary edible sculpture.

As a refreshing accompaniment, *punch à la Romaine*, a popular mid-19th century palate cleanser beverage is to be served. The traditional way to prepare this is to fold an airy meringue into a rum-spiked citrus *granita* and then top with Champagne.

This is a particularly handsome horizontal format menu with garlands hand painted in green and red and printed in gilt and black ink.

With "1853" written twice in pencil in an early hand.

In good condition.





With Nineteen Courses

36. (MENU.) *Chambre de Commerce*, Menu, c. 1855.

24.5cm x 16.5cm. Lithograph menu printed on *papier porcelaine* with additional hand-coloring, signed "Namur. Eug. Carbotte & Freres."

Unframed: \$450.00

Framed: \$550.00

A HANDSOME ORNATE COMMEMORATIVE MENU for a meeting of the chamber of commerce.

The diners at this feast would certainly not have gone hungry. The menu lists 19 dishes, many of which are made from game such as turkey, partridge, venison, woodcocks, and pheasant. One of the dishes is a *potage d'artois* which points to the possibility that this was the chamber of commerce for Artois, a region in northern France which borders Belgium. (The menu was printed in Namur, Belgium.)

Also included in the menu are *huitres* (oysters); *hors d'œuvres froids*; (cold appetizers); *turbot à la hollandaise*; *attereaux à la Dauphine* (small food-stuffs that are skewered, basted in a reduction sauce, breaded and then fried); *vol au vent à l'Allemande* (small hollow cases of puff pastry with stuffing); *filet au Madère* (filet in a Madeira sauce); *riz de veau tomate* (sweetbread with a tomato sauce); *cotelettes de pieds truffés* (cutlets of feet in a truffle sauce); *terriner de foie gras* (goose liver cooked in a ceramic mold in a *bain-marie*); and a series of dessert dishes.

Printed in gold, silver, and copper gilt and black ink on *papier porcelaine* with hand-colored embellishments.

One of the most coveted of all types of menus are those printed on *papier porcelaine*. They were only produced for approximately thirty-five years and are always printed lithographically with special iridescent inks.

In very good condition.

Celebrating St. Yves' Feast Day

37. (MENU.) St. Yves, Hotel d'Harscamp, 19 Mai 1856.

16cm x 20.5cm. Lithograph menu printed on *papier porcelaine*, with additional hand-coloring, signed "Lith. Carbotte Namur."

Unframed: \$450.00

Framed: \$550.00

A LOVELY ORNATE MENU PRINTED IN GILT AND BLACK INK ON *PAPIER PORCELAINE* and hand-colored with blue and green paint. The menu shows what is on offer for the first and second services at Hotel d'Harscamp in Namur, Belgium for the feast day of Saint Yves. Surrounding the menu are large bouquets of flowers and a man and woman partially clad in draped cloth are presenting a framed centerpiece with a feathered crown, "St. Yves" and "19 Mai 1856" inside. The man is sporting a cluster of grapes in his hair. Both figures are holding a horn of plenty each. St Yves is the patron saint of lawyers.

Right down the center of the two menus is *punch à la Romaine*, a popular mid-19th century palate cleanser beverage. The traditional way to prepare this is to fold an airy meringue into a rum-spiked citrus *granita* and then top with Champagne.

Included in the menus are turbot, beef fillet, mutton chops, chicken sauteed with truffles, asparagus, venison in a pepper sauce, eels, lobster, game liver, and desserts.

In good condition.



*A Commemorative Menu Decorated
with Doves of Peace*

38. (MENU.) Banquet offert à M^r. le Gouverneur de la Province de Namur, par le Conseil Provincial, Hôtel de Hollande, 1862.

24cm x 17.5cm. Lithograph menu printed in gilt and black ink on *papier porcelaine*, signed "Lith. Lambert, Namur."

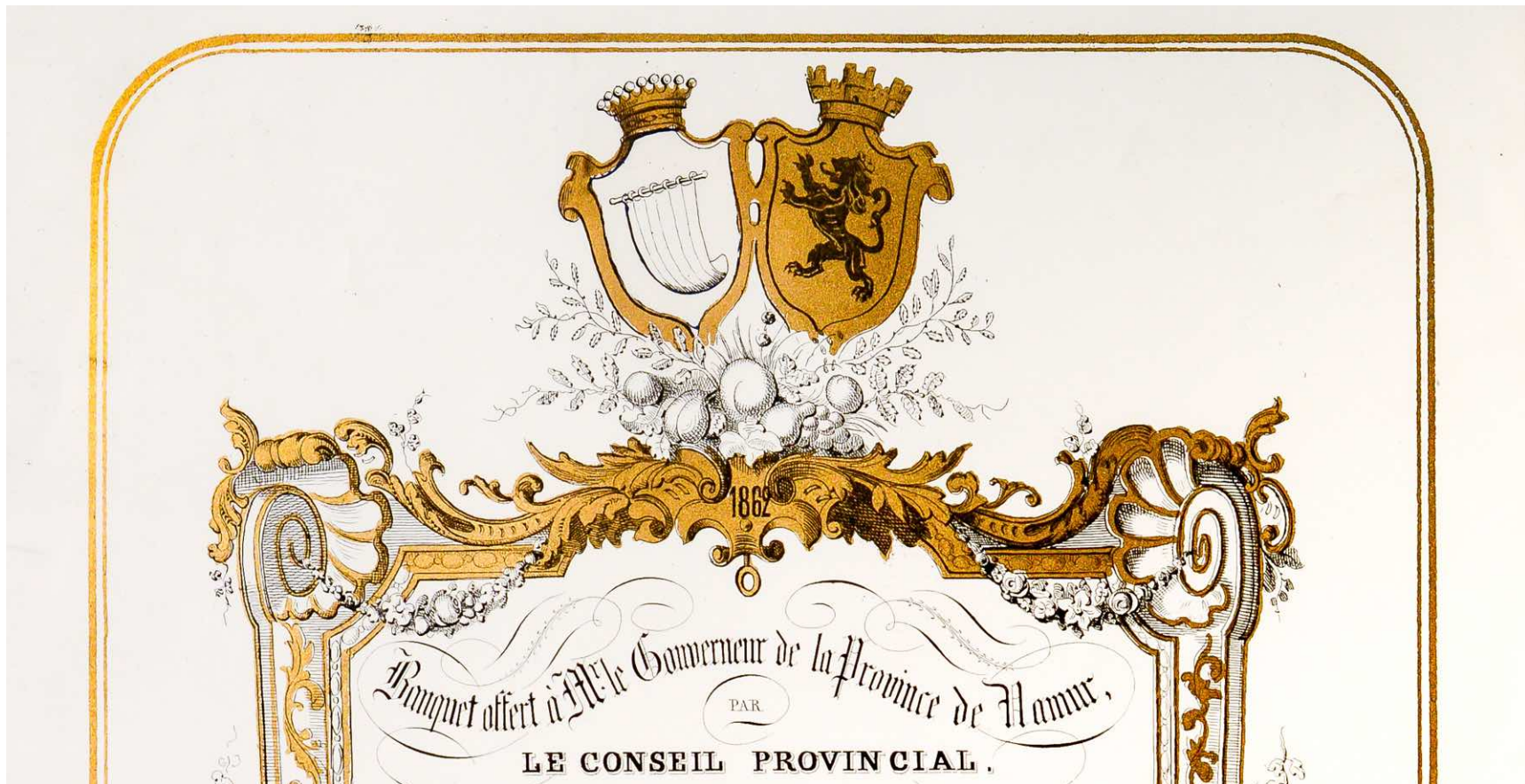
Unframed: \$450.00

Framed: \$550.00

THIS GOLDEN MENU IS A SHINING EXAMPLE OF *PAPIER PORCELAINE* and it commemorates a banquet given in honor of the governor of Namur. Twenty-nine different dishes are listed including turbot; beef fillet; fresh herring; green beans; lamb chops; chicken with artichokes; sweatbread; roasted young turkeys, quail, salmon, & ham; lobster; and a number of desserts. The wines are also listed and include an 1848 St. Julien, an 1841 Château Latour, an 1849 Volnay, an 1848 Chambertin, and an 1842 Nuits.

Printed in gilt and blank ink.

In very good condition.



A Feast for a Bishop

39. (MENU.) Banquet offert par Monseigneur Henri François Bracq XXII^e. Evêque de Gand à l'occasion de son Sacre, le 1^r. Mai 1865.

23.5cm x 15cm. A lithograph menu printed on *papier porcelaine*. signed "Grand Lith. Fl. Van Loo, r. Longue des Violettes, 10," light rubbing overall.

Unframed: \$350.00

Framed: \$450.00

A MENU FOR A BANQUET OFFERED TO HENRI FRANÇOIS BRACQ on the 1st of May, 1861, to celebrate his installation as the Bishop of Gand (Ghent) in Belgium. Seventeen different dishes are included and organized into *hors d'oeuvres*, *relevés* (main meat courses), *entrées*, *légumes* (vegetables), *rotis* (roasts), *plats froids* (cold plates), *pâtisseries*, and *dessert*. Dishes range from *petits pois* (peas) to *jambon au vin de Madere* (ham in a Madeira sauce) to *saumon en gelée* (salmon molded in jelly). Bracq was the Bishop of Gand from 1865-1888.

Printed with blue ink, and iridescent inks in gold and a reddish copper, the inks on this menu have a striking clarity on the paper's polished surface. In good condition.



"Unity is Strength"

40. (MENU.) L'Union fait la Force. Banquet offert par le Gouverneur de la Province de Namur au Conseil Provincial, 8 July 1868.

27.5cm x 18cm. Lithograph menu printed on *papier porcelaine*, signed "Lith. Lambert-DeRoisin, Namur."

Unframed: \$400.00

Framed: \$500.00



A GILT MENU PRINTED ON *PAPIER PORCELAINE*, COMMEMORATING A BANQUET GIVEN FOR THE GOVERNOR OF NAMUR, BELGIUM. The dishes are copper gilt and framed by gilt pillars wreathed in flowers and leaves and standing in baskets of fruit. The headpiece is of a shield with a lion rampant that is topped with a crown and bears a banner that states "L'union fait la force" (unity is strength). At the bottom of the menu it says "Namur pour la vie" (Namur for life).

Dishes included *potages en tortue* (turtle soup); *petits pâtés aux crevettes* (shrimp forcemeat); *turbot à la hollandaise*; *filet à la jardinière* (filet with vegetables); *jambon au vin de Madère* (ham in a Madeira sauce); *volailles de campine en demi deuil* (poultry from Campine – a rural portion of east Belgium – cooked in a truffle sauce); *ris de veau à l'écarlate* (sweetbread in a red sauce); *canetons aux petits pois* (ducklings with peas); *aspic en belle vue* (meat jelly); *fèves de marais* (fava beans); *oeufs brouillés aux truffes* (eggs scrambled with truffles); *selle de mouton en chevreuil* (sheep saddle and venison); *chapons truffés* (truffled capons); *pâté d'Amiens* (a specialty of Amiens that is a pastry stuffed with pork throat, duck liver, lean meat, potatoes, cognac, truffles, shallots, eggs, and spices); and *homards* (lobsters).

All of this is followed by a series of dessert dishes.

Printed with iridescent inks in gold and a reddish copper, the inks have a striking clarity on the paper's polished surface.

In good condition.

Fishing for her Dinner

41. (PLACE CARD.) Madame Saint-Hilaire. 19th century.

Oblong: 8.7cm x 11.9cm. Hand-colored illustration.

\$20.00

A lovely place card for Madame Saint-Hilaire with her name written in on it in a fine legible hand in purple ink.

With a hand-colored illustration of a woman in 19th-century dress with a sun hat, standing next to a pond with a fishing rod.

In good condition.



For a fine Dinner

42. (PLACE CARD.) Mr. Poitrineau père. c.1918.

Oblong: 6.7cm x 10.7cm. Color illustration.

\$10.00

A lovely place card for Mr. Poitrineau père with his name written in on it in a slightly shaky hand.

With a color illustration of an 18th-century couple dressed in fine clothing. The man is carrying a bouquet and the woman, a fan. Interestingly, her skirt is quite short for the era.

In good condition.



*Beautiful Flowers
for Mr. Belles*

43. (PLACE CARD.) Monsieur Belles. c.1925.

Oblong: 6.5cm x 8cm. Color illustration.

\$10.00

A lovely place card for Monsieur Belles with his name written in on it in a fine, legible hand.

With a border of pink and white daisies.

In good condition.





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Sometimes a nicer sculpture
is to be able to provide
a living for your
family.