Escoffier Museum of Culinary Art
Auguste Escoffier Foundation

Birthplace of Auguste Escoffier

Reconnue d’Utilité Publique
3, rue Auguste Escoffier
06270 – VILLENEUVE-LOUBET VILLAGE
04.93.20.80.51
http://fondation–escoffier.org
Auguste ESCOFFIER

Auguste Escoffier was born in Villeneuve-Loubet, a small Provençal village near Nice, on October 28, 1846. His father was a blacksmith. At the age of 13, Auguste went to work as an apprentice with his uncle at the French Restaurant in Nice. There began a prolific international career of 60 years, of which the last 30 years in London. That led him to the summits of the world of gastronomy, of which he became the undisputed master between the end of the 19th century and the beginning of the 20th century. He retired in 1920 and lived in Monte Carlo, where he passed away on February 12, 1935, at the age of 89.

As the chef of the Rhine Army High command during the Franco Prussian War in 1870, he thought about how to preserve food and prepare fast and balanced meals.

Back at the Petit Moulin Rouge restaurant, he met the Parisian aristocracy. In 1884, at the age of 38, he met César Ritz, director of the Grand Hotel in Monte Carlo, who became his most faithful friend and partner. Together, they developed international luxury hotels and classic French cuisine, first in Monaco and Lucerne, then in London from 1890 at the Savoy and at the Carlton in 1899, and opened one of the Ritz in Paris in 1898.

Visionary and innovative, Auguste Escoffier introduced behavioural and organizational standards in the kitchen still in use today. He designed the brigade system with party leaders for more efficient work, and kitchen utensils to facilitate their tasks. He introduced fixed price menus, developed Bouillon Kub with Julius Maggi, created a large number of recipes, the most famous of which is the Peach Melba, and launched an era of table conviviality, where the client’s comfort is his priority while seducing the most delicate palates.

Considered as the father of modern cooking, as a writer, he was an author of several books and articles. His famous “Guide Culinaire” (1903), containing more than 5000 recipes, bequeathed to future generations the bases of modern cooking, still considered by chefs today as essential to any knowledge of the trade.

In 1912, he published the “Livre des Menus”, a necessary complement to the “Guide Culinaire”, and in 1934 “Ma Cuisine” published for domestic cooks.

In 1930, he published two books of recipes for the housewives, under the title “La vie à bon Marché”: recipes to accommodate rice and recipes to accommodate cod.
Humanitarian

He created the first Mutual Association for Cooks in Great Britain in 1903 and concived the first charity dinners to support it. In 1910, he wrote a “Project for the Extinction of Pauperism”, proposing ways to eradicate poverty, a scourge against which he would deploy all his generosity and nobility of soul. While illness and old age was often synonymous with poverty, he imagined a real "Social Security" before its time.

Auguste Escoffier...

- He revolutionised French cuisine and his “Guide Culinaire” is still considered today as the “Chef’s Bible” by professionals.

- He made women become his best allies. “My success comes from the fact that my best dishes have been created for ladies”, he replied to Madame Ritz one day. How can one forget Peach Melba?

- He inaugurated the era of “stars chefs”. The Prince of Wales, future Edward VII, nicknamed him “The Chef of kings and the King of chefs”.

- His work earned him the honour of receiving the Legion of Honor on November 11, 1919, in London, for the first anniversary of the Armistice, from the President of the French Republic, Raymond Poincaré. It was the first time that such a distinction was given to a chef and his trade thus highlighted. In 1928, he was promoted to the rank of Officer.
Once upon a time, Auguste ESCOFFIER...

1846 - On October 28, birth of Auguste Escoffier, in Villeneuve-Loubet village. His father was a blacksmith.

1859 - At the age of 13, he started working with his uncle at the RESTAURANT FRANCAIS in Nice.

1865 - Auguste Escoffier arrived in Paris, hired as a kitchen assistant at the PETIT MOULIN ROUGE, a restaurant near the Champs Elysées, where he learned all parts of the trade.

1870 - Franco-Prussian War. He became Chef at the headquarters of Rhine Army High Command. He recalled his first creation "Le Lapin de Gravelotte" in his memoirs. After the fall of Metz, he became Chef of Marechal Mac-Mahon's Headquarters.

1873 - He returned as Chef de Cuisine at the PETIT MOULIN ROUGE, where he created dishes and prepared menus for celebrities including the Prince of Wales, future King Edward VII of England.

1876 - Auguste Escoffier acquired a catering business in Cannes, LE FAISAN DORE, to which he adds a dining room. He kept it for two years.

1878 - On August 28, he married Delphine Daffis, daughter of an eminent Parisian publisher. Three children will be born from their union: Paul, Daniel and Germaine.

1884 - His meeting with the hotelier César Ritz was the beginning of a long, friendly and fruitful collaboration. Escoffier took the leadership of the kitchens. They made the winter season at the GRAND HOTEL in Monte-Carlo and the summer months at the NATIONAL in Lucerne.

1890 - Ritz and Escoffier head for the SAVOY in London, the most modern hotel of its time.

1898 - Opening of the RITZ Hotel in Paris, Place Vendôme. Escoffier organized entirely the kitchens. Success was immediate.

1899 - Opening of the CARLTON in London, always with Ritz and Escoffier. The latter will remain there 20 years, realizing some of his most famous creations and innovations still followed.

1904 - Escoffier became consultant of the Hamburg-Amerika Line. He met Emperor Wilhelm II twice, on board "Amerika" in 1906 and then "Imperator" in 1912.

1919 - On November 11, President Raymond Poincaré visiting London, awarded him the Legion of Honor. He is the very first Chef to receive such a distinction. A year later, after 61 years of brilliant professional life, he retired in Monte-Carlo, in the house he acquired in 1884.

1928 - Escoffier was made an Officer of the Legion of Honor by Edouard Herriot, Minister of Public Instruction and Fine Arts.

1930 - Fourth and last trip to the United States, for the opening of the PIERRE HOTEL in New York.

1935 - On February 12, just a week after his wife, Escoffier passed away, leaving behind a considerable legacy followed by thousands of Disciples today.
**The Auguste Escoffier Foundation**

Friends, collaborators, family ... Everyone wanted to perpetuate the memory and work of Auguste Escoffier.

The Foundation, recognised of public interest, manages the unique Museum of Culinary Art in France and the Joseph Donon Institute, and today has three essential roles:

- **Animate and enrich the collections of the Museum and communicate on the history of gastronomy, and generate donations**

- **Participate in vocational training lessons to maintain a high level of knowledge among chefs in France and abroad through the Joseph Donon Institute**

- **Participate in both historical and applied research. To this end, the Escoffier Foundation organises meetings and symposiums with specialists from all disciplines interested in gastronomy.**
  
  At the heart of the Museum is the library and research centre, dedicated to cooking and related arts. It is open to all researchers by appointment

The last conference took place on October 28/2016, for the 170th anniversary of Auguste Escoffier at the Fairmont Hotel in Monte Carlo, on “Cuisine and health in the 21st century”, under the high patronage of HSH Prince Albert II of Monaco. It was followed by a fundraising gala dinner.
The main actor ... Joseph Donon

Joseph Donon (1888-1982) was noticed in 1906 by Auguste Escoffier during a luncheon at the invitation of the Marquis de Panisse-Passis in Villeneuve-Loubet, where he was a young cook of barely 18.

Escoffier offered him to join him, at the Carlton in London, where he taught him all the steps of the trade. He then sent him, in April 1912, to New York as chef of the king of steel: Henry Clay Frick. Donon returned to France in 1914 to be mobilised and, at the end of the war, returned to the U.S.A., where he had married.

He made an extraordinary and remarkable career as chef of the Vanderbilt family and became a major promoter in the United States of French cuisine, thanks to Escoffier.

After Escoffier’s death, he proposed to two of the master’s closest collaborators, Paul Thalamas and Eugène Herbodeau, to create a foundation in his memory and a museum, in his native house of Villeneuve-Loubet. Grateful and to pay tribute to his teacher and mentor, and to extend his ethics and his work, Donon agreed to finance the project.

Dr. Jean Bernard Escoffier, a grandson of the chef, touched by the wish of homage to his ancestor, graciously donated the birthplace and personal collections. Joseph Donon financed the transformations and improvements to the house to turn it into a "Museum of Culinary Art", which was inaugurated on 2 May 1966.

Joseph Donon is also behind the creation of the “Fondation Auguste Escoffier” and setup a "trust" to ensure its functioning. Inaugurated in 1966, the Foundation was "recognised of public interest" a year later.
The Escoffier Museum of Culinary Art

Nestled in the heart of the French Riviera, just a stone's throw from Nice and Cannes, the only Museum of Culinary Art in France welcomes you for a gourmet visit in the heart of culinary history, honoring the father of modern cuisine, ambassador of French gastronomy!

A small jewel highlighting French gastronomy, the Museum is nothing but the native house of Auguste Escoffier, fortunately, preserved an authentic village house of the eighteenth century, articulated around the family hearth.

During his professional career, Auguste Escoffier, "Chef of the kings and the King of chefs", a true model for the chefs of today and tomorrow, trained more than 2,000 cooks and among them, the Foundation’s sponsor Joseph Donon, without whom the Museum would not exist. A beautiful tribute to his mentor! It is for this reason that the Museum opens to the future and looks ahead!

Nowadays, the ten exhibition rooms are the setting for the Master's memories, as well as period objects and utensils, rich documentation on culinary art, 'A Provençal kitchen', a collection of 1,500 old and modern menus, and works made in sugar and chocolate as well as a large library and a research center on gastronomy.

Donations and legacies regularly enrich its collections.
Discovery of unusual objects... and historical!

Piano or professional furnace of the 50s, rotisserie, cake moulds, daubières, braisières, tripières ... and more!

Young and older often open wide eyes at many utensils and sometimes astonishing inventions that have gone through the years. Come and discover them...

Back to the past
Living room, office, rotisserie, kitchen, cellar ... Do not forget that you are in the house where Auguste Escoffier was born. A place full of memories: writings, letters, photos, tools and products of his invention. Here, please immerse yourself in the intimacy of the father of modern cuisine.
Olfactory discovery

Star Wars, Pinocchio, Rabbit Chef, Puss in Boots ... here, among many others, are the magnificent sculptures that await you in the Pastry Room. After a temporary summer exhibition, it is now a permanent exhibition of real works of art in sugar, chocolate and pastillage, the oldest dating from 1920!

*For your viewing pleasure...

In July and August, the tour ends with the tasting a Peach Melba!
In another room dedicated to an impressive collection of menus, you will be transported through the history of gastronomy: From the birth of menus in the 1800s to the 2000s, through historical menus such as the Coronation King Edward VII of England, many menus are displayed and allow to see the evolution of the dishes and their presentation, decorated in an exceptional way.
Bibliography

Works
1883 - 1914, Review of 《Culinary Art》

1885, Wax Flowers - Paris Culinary Art


1910, Mutual Assistance Project for the Extinction of Pauperism - Nilsson Bookstore

1911 - 1914, Magazine "The Book of Epicure."


1919, Culinary Memory - Professional Library Paris - Reprinted by Editions Flammarion

1927, Easy Life, Rice - Flammarion Editions

1929, Easy Life, La Morue - Flammarion Editions

1934, My Kitchen - Editions Flammarion

All these works can be consulted at the Musée Escoffier de l'Art Culinaire in Villeneuve-Loubet
**Information**

From **1 February to 31 May and October**, open from 10 am to 1 pm and from 2 pm to 6 pm (except holidays)

From **1 June to 30 September**, open from 10 am to 1 pm and 2 pm to 7 pm (except holidays)

**Annual closing**: November and December, reopening on 2 January 2018

Air-conditioned museum

**Admission**: 6€

**Reduced price**: 3€ (children from 11 to 18 years old, students, unemployed person, disabled person)

**Free**: Children under 11, the first Sunday of the month

**Groups**: guided tour by reservation, rate on request

In July and August, a Peach Melba is offered to all visitors

**Audioguide trilingual**: French, English, Italian (3 €)

Label Tourisme & Handicap (auditory and mental)

Label House of the Illustrious

**Shop**: Books, apron, cap, postcard, souvenir ...

**Access & Parking**

Exit motorway n° 47, then direction Villeneuve-Loubet Village

Free parking recommended at the Culture Pole Auguste Escoffier

Allée René Cassin

GPS coordinates: 43 ° 39’20.81”N - 7 ° 07’39.25”E

**Walking Auguste Escoffier**

Ten panels illustrated by the famous chef Auguste Escoffier guide you, less than 10 minutes, from the Parking des Plans (Cultural Center Auguste Escoffier) to the Escoffier Museum of Art Culinaire.

Pass the bridge and follow the path.

Happy reading in the footsteps of "Cook of Kings and King of Cooks".
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