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1. The menu: purpose, history and layout

If the Sommelier is the author of the wine list of a restaurant, his collaboration is very important also in the drawing up of the menu. The menu is represented by the recipes proposed by the chef.

The menu known as a list of foods to hang outside of the restaurant is dated back to the end of 1700 in Paris, when after the French Revolution, the chefs of the royal court and the aristocratic families became unemployed and decided to open their own restaurants.

The official endorsement would be taken place at the court of Zar Alexander I, between 1810 and 1815, thanks to Prince Borisovic, his ambassador in Paris. As for the circulation of the menu, the passage from the French service (all the distinct foods was served at the table simultaneously) to the Russian service (the distinct foods was going out of the kitchen in an established order) was decisive.

But as long ago as the times of ancient Romans, a servant was reading the list of foods to the guests.

The drawing up of the menu is requiring simplicity and moderation, the same parameters already mentioned for the wine list. The menu has to be presented tidy and clean, without smears or stains, and written in a readable form. In some cases, a sheet with menu of the day (chef's speciality) could be inserted.