



Château de Chantilly  
INSTITUT DE FRANCE

## AT THE TABLE OF THE PRINCES OF THE CHÂTEAU DE CHANTILLY

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## Discover the art of the French table at the time of the Princes of Chantilly

### Program (suggestion)

10h30 - Arrival at the Château drop-off point

10:30 – 11h15

Option 1: Themed guided tour

Option 2: Self-guided tour of the Château

11h15 – 12h00

Workshop "At the table of the Princes"

12h30 – 2 p.m.

Lunch in the heart of the Château at La Capitainerie restaurant

14h30 – 16h00

Free visit of the Living Horse Museum

Optional: whipped cream workshop

Optional: guided tour

A partir de 16h00

Self-guided tour of the park and gardens

Option: Mini-train ride (45 seats maximum)

### Thematic guided tour

During this 45-minute guided tour, you will discover many anecdotes about the sumptuous meals held at the Château de Chantilly from the 17th to the 19th century. You'll stroll through the Galerie des Cerfs with its laid banqueting table; you'll enter the Galerie des Peintures in search of banqueting scenes; you'll observe the key objects of 'à la française' service.

### At the table of the Princes' workshop

In the heart of the King's salon, learn how to lay the table for the Prince de Condé. How should the guests be seated? What menu should be served and in what order? How do you set the table properly? What are the rules of etiquette? You'll soon know all the secrets of traditional French service!

## Rates and conditions

### Option 1: Themed tour + workshop

500€ per group + 55€ per adult (+ 25 y.o)

### Option 2: free tour + workshop

320€ per group + 55€ per adult (+ 25 y.o)

Groups of 20 people maximum



## Menu 2024

### Starter

Spelt tabbouleh with seasonal vegetables  
or  
Amiens's duck pâté en croûte

### Main course

Rotisserie salmon, béarnaise sauce  
or  
Free range chicken  
or  
Seasonal vegetable pie

### Desserts

Large chou bun with praline Chantilly cream  
or  
Apple pie, Chantilly cream

### Drinks

Water  
2 glasses of wine (red or white)  
1 coffee or tea

This workshop was created in conjunction with the INFA, a training centre for the hotel and catering trades and entrepreneurship.



<https://www.infa-formation.com/>

## Advantages

- A first-of-its-kind workshop, launched in April 2024
- Group of 20 people maximum
- Balance paid 15 days prior to visit
- Free coach parking

## Options

- Audioguides : €3 per person
- Little train : €5 per adult, €4 from 4 to 18 years old, free under 4 years old
- Chantilly cream workshop : € 20 per person

