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***HORS D'OEUVRE Series***  
***September 2015***



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**LIFESTYLE & SPORT**  
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ART & CULTURE  
PERFORMING ARTS  
CINEMA DOCUMENTARY  
CHILDREN  
SHORT CONTENTS  
DRAMA

**NEW**

## HORS D'OEUVRE

**AUTHOR**

Xavier CUCUEL

**DIRECTOR**

Chantal ALLES

**COPRODUCERS**

ARTE FRANCE, 2P2L

**FORMAT**

20 x 26', 2013-2015

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**VERSIONS**

English - German - French

**TERRITORY(IES)**

Worldwide.

**The French TV show about Art and Gastronomy on ARTE featuring the best chefs of the world <strong>The French TV show about Art and Gastronomy featuring the best Chefs of the world...</strong>**

Beginning with a famous masterpiece, Historians, Art Historians and Historians of Food take us on a journey through Food History and Art. Acting as detectives, they give us keys in order to understand the painting and the painter, the historical context and how people ate at that time. While the specialists deal with those topics, a three-stars Chef explains what the masterpiece inspires him and what he or she is going to cook as a result.

20 Artists

20 Masterpieces

20 Chefs

...in 20 episodes

**HD**



### LIST OF EPISODES

ANDY WARHOL S HAMBURGER	<b>NEW HD</b>
ASTERIX' GALLIC BANQUET	<b>NEW HD</b>
CHARDIN'S STILL LIFES	<b>NEW HD</b>
GROTTE DE LASCAUX (LES)	<b>NEW HD</b>
LOUIS XIV AND MOLIERE BY LEON GEROME	<b>NEW HD</b>
LUNCHEON WITH OYSTERS BY JEAN-FRANCOIS DE TROY	<b>NEW HD</b>
PANCAKE BY PIETER AERTSEN (THE)	<b>NEW HD</b>
PERSERVE MAKERS BY MAX LIEBERMANN (THE)	<b>NEW HD</b>
RICOTTA EATERS BY VICENZO CAMPI (THE)	<b>NEW HD</b>
VERMEER'S MILKMAID	<b>NEW HD</b>

ARCIMBOLDO'S FOUR SEASONS	<b>NEW HD</b>
BERNARD BUFFET	<b>NEW HD</b>
FREEDOM FROM WANT BY NORMAN ROCKWELL	<b>NEW HD</b>
LONELY GOURMET BY JIRO TANIGUCHI (THE)	<b>NEW HD</b>
LUNCHEON ON THE GRASS (THE)	<b>NEW HD</b>
MEAL BY PAUL GAUGUIN (THE)	<b>NEW HD</b>
PEASANT WEDDING BY PIETER BRUEGEL (THE)	<b>NEW HD</b>
POTATO EATERS BY VINCENT VAN GOGH (LES)	<b>NEW HD</b>
STILL LIFE WITH CHEESES BY CLARA PETEERS	<b>NEW HD</b>
WATERSELLER OF SEVILLE BY DIEGO VELASQUEZ (THE)	<b>NEW HD</b>

NEW

## ANDY WARHOL S HAMBURGER

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**"The hamburger is an institution, part of the myth of New York. It lets you refuel rapidly, and tantalises the taste buds with a blend of soft, sweet and savoury. The hamburger gives all your jaw muscles a workout ... and you can eat it while you walk! Which is just as well, because New Yorkers are always on the move." Alain Ducasse. This quote from the famous French chef is the starting point for this film dedicated to the master of Pop art. On the menu: a simple hamburger. As simple as a Warhol painting. Three-star New York chef Daniel Humm, who is considered to be the leading chef in North America, pays a vibrant homage to this dish, the history of which is intertwined with America's history.**

HD

Pop art and street food are in the line-up for this pop film, shot in New York, the only city where Warhol ever felt at ease. It features witnesses of the era, including Billy Name, Warhol's companion and creator of the famous "Factory", filmed in the restaurant Warhol used to frequent.

© The Andy Warhol Foundation for the Visual Arts, Inc., ADAGP Paris 2014



NEW

## ARCIMBOLDO'S FOUR SEASONS

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TERRITORY(IES)

Worldwide.

**A question of taste, cooking is as visual as it is aromatic and gustatory. In Valence, it was only natural that Anne-Sophie Pic, the three-starred chef who loves to feature vegetables, fruit and flowers in her cooking, should succumb to the fascination of Arcimboldo's series, the Four Seasons. Vincent Delieuvin, curator at the Louvre Museum reveals its mysteries.**

Meanwhile the chef from Valence prepares both her artist's and cook's palette from asperula supplied by Jean-Luc Raillon, a producer of flowers and young shoots, as well from vegetables from her supplier Cyril Vignon. Historian Elisabeth Latrémolière joins them to provide viewers with the keys to understanding Renaissance food. Laurent Hartmann, five-times world champion of fruit and vegetable carving, will temporarily become a present-day Arcimboldo, recreating a summer in 3 dimensions.

HD



**NEW**

## ASTERIX' GALLIC BANQUET

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**The adventures of Asterix, the world's most famous Gaul, invariably end up with a banquet of wild boar, washed down with wine and cervoise. But did the Gauls really eat wild boar?**

Archaeologists and historians of the comic strip will attempt to answer this and many other questions, while chef Patrick Bertron prepares a Gallic banquet using the resources and ingredients of the era. This proves to be a challenge, because, on the plain of Alesia, where the banquet is being prepared, a threatening sky looms overhead. Luckily, a British brewer has revisited the famous cervoise, which warms the hearts and souls of the guests gathered around the audacious Gallic chef's banquet table.



**HD**

**NEW**

## BERNARD BUFFET

**AUTHOR**

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**Bernard Buffet, a cursed painter, is probably one of the greatest painters of the 20th century. Undervalued by art enthusiasts, and better known in Japan than in France, this rather taciturn painter produced over 8,000 works in his time, some of them considered to be masterpieces. Two-star chef Denis Fétisson remembers meeting Bernard Buffet in the restaurant next to his property in Tourtour in the Var region when he was a teenager. Inspired by his work, Fétisson's cooking, which bears the stamp of the flavours of the Mediterranean, is the kind of cooking the painter liked: simple and refined, and not ostentatious.**

Art historian Henri Périer attempts to regenerate Buffet while Pierre Bergé paints a rare, moving and unflinching portrait of the artist. As for the chef, he gives free rein to his art by concocting an ode to the tomato, the starting point of a Buffet still life hanging in his restaurant.



**HD**



**NEW**

## CHARDIN'S STILL LIFES

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Worldwide.

Jean-Siméon Chardin, a once lesser known, practically illiterate, 18th century painter, became counsellor and treasurer to the Académie Royale de Peinture et de Sculpture by glorifying a genre that had up until then been frowned upon: the still life. Chardin's biographer Pierre Rosenberg recalls the painter's life, while chef Pierre Gagnaire, who is passionate about painting, chooses Chardin's famous 1730 painting "Duck hanging on a wall with a Seville Orange" from the works exhibited at the Museum of Hunting in Paris, in order to concoct his very own creation.

In his Berlin restaurant, along with chef Roel Lintermans, he attempts to reproduce a childhood dream: hare terrine with truffles. Game hunters will be called in, and the chef will cook the "duck à l'orange" with great patience and know-how.

**HD**

**NEW**

## FREEDOM FROM WANT BY NORMAN ROCKWELL

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Worldwide.

Norman Rockwell, one of the most famous illustrators of the 20th century, became an iconic figure of America when he illustrated the 4 freedoms decreed by Roosevelt during a famous speech in 1941 (Freedom of Speech, Freedom of Worship, Freedom from Want, Freedom from Fear). The Thanksgiving meal he painted in 1943, the year chef Georges Blanc was born is called Freedom From Want.

The curator of the Norman Rockwell museum explains this to us, while the three-star Vonnas-based chef prepares to add a "Bresse touch" to the traditional Thanksgiving menu, celebrated by all Americans on the 4th Thursday of November. Around Georges Blanc's table, experts recount the history of this ancestral tradition as they taste the dish that symbolises a moment of communion with the entire nation. Blanc cooks a Bresse turkey raised in the strictest tradition of the region of Bresse, accompanied by a pumpkin gratin. An American New York Times blogger will judge George Blanc's interpretation, and will award her own stars.

**HD**


**NEW**

## GROTTES DE LASCAUX (LES)

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**TERRITORY(IES)**

Worldwide.

**17,000 years B.C., Cro-Magnon man started to sketch the first outlines of Art history when he painted the animals that surrounded him. He used a variety of pigments, colours, animal-haired paintbrushes, stencils, sponges and spit to apply the pigments he extracted from nature.**

Chef Sébastien Bras puts together a (pre) historic meal, based on reindeer and honey. Because although Cro-Magnon man liked to paint aurochs, he actually ate reindeer, a meat that the Lapps are very fond of today. Sébastien Bras reproduces the ancient cooking methods.



**HD**

**NEW**

## LONELY GOURMET BY JIRO TANIGUCHI (THE)

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Worldwide.

**Although mealtimes are often a moment of sharing, they can also be a solitary pleasure. Like reading a book, or a manga, even. This homage to the cuisine of Japan, with its small restaurants, and its simple and popular dishes served almost in the street, has been portrayed by one of the most elegant Japanese comic authors: Jirô Taniguchi.**

Touched by Taniguchi's gourmet, Kei Kobayashi, one of the most talented of a new generation of Japanese chefs, now settled in Paris, receives the author of "The Lonely Gourmet" and invites him on a gastronomic stroll to the land of their ancestors, based on the chapters of his album. A solitary and unexpected pleasure, which the artist does not shy away from - quite the opposite, in fact.



**HD**

NEW

## LOUIS XIV AND MOLIERE BY LEON GEROME

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Worldwide.

**Chef Guy Martin, of the renowned restaurant Le Grand Véfour, chooses a canvas painted in 1863 (the same year as Manet's controversial The Luncheon on the Grass) to illustrate a royal meal. Jean-Léon Gérôme was a late 19th century artist who painted in the style of Academicism. It is one of very few depictions of Louis 14th at table, and - a paradox of history - the canvas was painted nearly two centuries after he reigned, and decorates the walls of an obscure municipal library in Boston!**

Guy Martin, helped by the expertise of Béatrix Saule, curator of the Museum of Versailles, serves his guests a dish worthy of a king. For the occasion, these guests have brought along their best produce related to the culinary customs of the time: young pigeon accompanied by a risotto of button mushrooms and vegetables from the king's vegetable garden in Versailles. They end with the cream of desserts: a mille-feuille, an innovation of the time, dating back to when sugar first appeared in the king's kitchens.

HD



NEW

## LUNCHEON ON THE GRASS (THE)

**AUTHOR**  
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Worldwide.

**In 1863, Edouard Manet painted a controversial Luncheon on the Grass that caused a scandal at the time. The curator of the Musée d'Orsay explains the painting to Michelin-starred chef of the Ambroisie restaurant Mathieu Pacaud. The young chef then takes inspiration from this canvas that revolutionised painting.**

On the menu: pâté en croute, 19th century-style, and the cooking of a forgotten bird, the famous Houdan chicken. This provides the opportunity to examine the culinary customs of the era, the art of the picnic, and the history of absinthe, as well as the favourite treats of the impressionist painters' models. A food-lover's lunch, modelled on its era, the Second French Empire.

HD



**NEW**

## LUNCHEON WITH OYSTERS BY JEAN-FRANCOIS DE TROY

**AUTHOR**  
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Worldwide.

In 1735, Jean-François de Troy, a painter at the court of Louis XV received a commission from the king: to paint a bourgeois lunch of the era, at which the guests were enthusiastically tucking into oysters. But the main point of interest of this work, which is exhibited at the Museum of Chantilly, stems from the fact that it is the first depiction of Champagne in the history of art.

Olivier Roellinger, a long-distance sailor and Cancale oyster expert was the obvious choice of chef for this gastronomic journey to Breton country. For him, the painting evokes the major sea crossings to the five continents, which he will evoke in his cooking. An episode in which we learn how Champagne first appeared at the table of kings and how it was kept cold during banquets.

**HD**



**NEW**

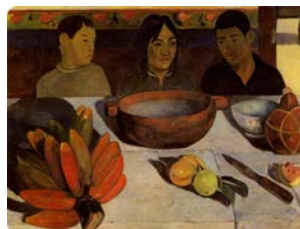
## MEAL BY PAUL GAUGUIN (THE)

**AUTHOR**  
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**TERRITORY(IES)**  
Worldwide.

Polynesia, a distant land of France, with its characteristic saturated colours, was the backdrop for painter Paul Gauguin's turbulent existence and tormented love life. In his Cancale kitchen, Breton chef Olivier Roellinger often reflects upon Gauguin, for whom he has unreserved admiration.

So moved was the chef on viewing "The Meal", a work Gauguin painted at the very beginning of his Tahitian period (in 1891) and which is today kept at the Musée d'Orsay, that he set out on the tracks of the artist. In the house Gauguin stayed at in Le Pouldu, Roellinger connects with the Brittany of the 19th century in all its authenticity. He blends local flavours with the produce of the exotic islands, such as the fei banana picked in Tahiti. "Cooking calls for a light head, a generous spirit and a big heart" Gauguin once said. There's no better way to describe Olivier Roellinger.

**HD**





**NEW**

## PANCAKE BY PIETER AERTSEN (THE)

**AUTHOR**  
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**TERRITORY(IES)**  
Worldwide.

**Contrary to popular belief, the crepe is neither a recent invention nor is it from Brittany. Its origins go back so far that even the most eminent historians struggle to date it.**

The crepe features in the canvas painted in 1560 by Pieter Aertsen, a Flemish painter considered to be one of the most famous of his era. Aertsen, a predecessor of Rubens, was one of the first Flemish masters to devote his art to still life, a new genre at the time. Gastronomy art historians argue passionately about the rites and history of the crepe around one of its variations: the "pascade", a puffed crepe, originally from Aveyron - just like chef Alexandre Bourdas himself.


**HD**
**NEW**

## PEASANT WEDDING BY PIETER BRUEGEL (THE)

**AUTHOR**  
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**In 1568 Pieter Bruegel the Elder slipped into a wedding to immortalise a scene that represents a period and a society. The famous scene, exhibited at the Kunsthistorisches Museum in Vienna (Austria), inspires chef Jean-Baptiste Thomaes, the new, rising, two-starred chef of Belgian cooking.**

Alongside him, historian Elizabeth Latrémoière contributes her knowledge of the period so that the chef can pour all his savoir-faire into a typically Belgian dish, the Waterzooï - literally, "boiled water". A festive meal, much like a wedding banquet, but more succulent than the unexciting gruel the peasants used to consume.


**HD**

**NEW**

## PERSERVE MAKERS BY MAX LIEBERMANN (THE)

**AUTHOR**  
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Worldwide.

**Max Liebermann is probably the most well known impressionist painter in Germany. Very influenced by his French trailblazers (Manet, Monet and the others), he switched from realist academism to impressionism. But in his youth, he painted a major work depicting women workers in a canning factory. Tin cans were a key innovation in the cooking of the time.**

The process of canning, invented at the start of the century by Nicolas Appert, gradually became industrialised and underwent little change since the first canning factory in Douarnenez, dating back to 1853. In the kitchen, chef Thomas Martin, who does not usually use canned food in his restaurant - the Jacob in Hamburg - wholeheartedly took up the challenge. The meal takes places on the terrace that Liebermann himself painted. And the result will definitely make you like canned food.

**HD**



**NEW**

## POTATO EATERS BY VINCENT VAN GOGH (LES)

**AUTHOR**  
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**It was obvious that The Potato Eaters, the painting by Vincent Van Gogh that depicts a family gathered around a frugal meal, was going to inspire leading Alsatian chef Marc Haeberlin. This central painting in the famous Dutch painter's oeuvre is analysed by his curator and biographer, who sheds light on the various stages of its creation.**

Marc Haeberlin, who is particularly fond of the potato, will combine the commonplace tuber with more noble produce to glorify it, in a wonderful reply to the contrast suggested by Van Gogh's canvass. Contrary to popular belief, the potato - a rather banal present day food - was not introduced on a tray by Antoine Parmentier in the late 18th century. Its history takes us back to the Incas, and subsequently to the Prussians, in a famine-stricken Europe. To enhance the dish, Marc Haeberlin's favourite distiller pours a few drops of vodka - an alcohol originally made from potato.

**HD**



**NEW**

## RICOTTA EATERS BY VICENZO CAMPI (THE)

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**TERRITORY(IES)**

Worldwide.

**You can almost taste the Italian cooking in this colourful oil painting by Vincenzo Campi, a Renaissance master. This canvas, painted in the early 1580s, invites the viewer to travel to the land of Italian chef Roberto Rispoli.**

For the Italian Michelin-starred chef, these ricotta eaters conjure up Sunday meals with the family, with spoons plunged into the mounds of cream cheese that Sicilian shepherds still make today. He lets us into some trade secrets with Cédric Casanova, who operates his press, and then takes a fond trip to his personal olive grove, from where he extracts the oil he serves in his restaurant. Fabienne Roux, a distinguished olive oil specialist, then analyses and samples the oil that has a tasty history and has been much prized for thousands of years.

**HD**

**NEW**

## STILL LIFE WITH CHEESES BY CLARA PETEERS

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**TERRITORY(IES)**

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**When advertisers dreamed up one day that Holland was the other country of cheese, it was probably in a bid not to ruffle the feathers of the French, the nation of 400 varieties of cheese. Yet a Dutch canvas painted around 1615 features the first cheese in the history of art.**

Little is known about its artist, Clara Peeters, who mainly painted still lifes. The cloak of mystery that surrounds her also shrouds her works, but specialists have managed to lift parts of it, revealing amazing hidden details. There are no secrets, on the other hand, to the making of Gouda or to the making of Reblochon from French Alpine pastures, the recipes of which are ancient. But resourceful chef Marc Veyrat will still manage to surprise his guests with a spectacular recipe, featuring unexpected flavours.

**HD**


**NEW**

## VERMEER'S MILKMAID

**AUTHOR**

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**"White sounds like a silence, an emptiness before all beginnings." This quote from the famous painter Vassily Kandinsky resonates like an echo around the mountains where Marc Veyrat works. White like snow, white like the liquid of this "Maid servant Pouring Milk", the original title of the major work by Johannes Vermeer, who earned the nickname the "Sphinx of Delft". He was a painter of enigma, of evocation and of bemusement.**

He was not a very prolific artist, as barely 45 works created over a period of 20 years are attributed to him. Marc Veyrat's guests, on the other hand, have plenty to say about milk, its symbolism and the products we make from it, as they tuck into yoghurts and bread pudding, during a memorable breakfast, served in a chalet nestled in the mountains.

**HD**



**NEW**

## WATERSELLER OF SEVILLE BY DIEGO VELASQUEZ (THE)

**AUTHOR**

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**Far from the portraits artists painted to earn their daily living, Diego Velasquez was also the painter of his era and his country - a country without running water, in which the water seller was an important and highly symbolic man.**

The Waterseller is a straightforward canvass illustrating the three ages of life, in an everyday scene, painted in brown tones. Imbued with a certain seriousness, it also illustrates the passing of time, like water under a bridge or in jars. Chef Alberto Herraiz has chosen a straightforward and light dish, inspired by this major work. His cooking is tasted by Guillaume Kientz, curator of the exhibition dedicated to the Spanish painter.

**HD**









# THEMATIC INDEX

## LIFESTYLE & SPORT .....

### GASTRONOMY ..... 6

HORS D'OEUVRE	New	HD	6
ANDY WARHOL'S HAMBURGER	New	HD	7
ARCIMBOLDO'S FOUR SEASONS	New	HD	7
ASTERIX' GALLIC BANQUET	New	HD	8
BERNARD BUFFET	New	HD	8
CHARDIN'S STILL LIVES	New	HD	9
FREEDOM FROM WANT BY NORMAN ROCKWELL	New	HD	9
GROTTOES DE LASCAUX (LES)	New	HD	10
LONELY GOURMET BY JIRO TANIGUCHI (THE)	New	HD	10
LOUIS XIV AND MOLIÈRE BY LEON GEROME	New	HD	11
LUNCHEON ON THE GRASS (THE)	New	HD	11
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# ALPHABETICAL INDEX

ANDY WARHOL S HAMBURGER.....	7
ARCIMBOLDO'S FOUR SEASONS.....	7
ASTERIX' GALLIC BANQUET.....	8
BERNARD BUFFET.....	8
CHARDIN'S STILL LIVES.....	9
FREEDOM FROM WANT BY NORMAN ROCKWELL.....	9
GROTTOES DE LASCAUX (LES).....	10
HORS D'OEUVRE.....	6
LONELY GOURMET BY JIRO TANIGUCHI (THE).....	10
LOUIS XIV AND MOLIERE BY LEON GEROME.....	11
LUNCHEON ON THE GRASS (THE).....	11
LUNCHEON WITH OYSTERS BY JEAN-FRANCOIS DE TROY.....	12
MEAL BY PAUL GAUGUIN (THE).....	12
PANCAKE BY PIETER AERTSEN (THE).....	13
PEASANT WEDDING BY PIETER BRUEGEL (THE).....	13
PERSERVE MAKERS BY MAX LIEBERMANN (THE).....	14
POTATO EATERS BY VINCENT VAN GOGH (LES).....	14
RICOTTA EATERS BY VICENZO CAMPI (THE).....	15
STILL LIFE WITH CHEESES BY CLARA PETEERS.....	15
VERMEER'S MILKMAID.....	16
WATERSELLER OF SEVILLE BY DIEGO VELASQUEZ (THE).....	16



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