

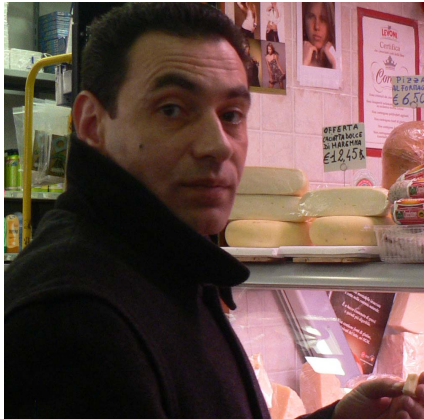
Food Royal

Rediscovered Ancient Food Culture



Concept Food Dining

TOVMASYAN
Exceptional Food & Beverage
in collaboration with:



Armen MEHRABYAN

PhD on Food Technology
PhD on Ethno-Agronomy
Internationally well known Herbal Tea Taster
One of the top worldwide known
Fine-Food Taster

Franck THOMAS

Meilleur Sommelier De Europe
Meilleur Sommelier De France
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Organise Royal Dinners based on rediscovered Ancient Royal Food Culture

What:

Royal Dinner



Why:

To Provide an unforgettable experience through rediscovered ancient culture of conscious food and drink

- The tradition of harmonic agriculture, balanced traditional foods and food processing are damaged by “civilization” and “modernization”.
- “Rediscovered ancient food culture” is designed to act as a catalyst, bringing people together to enjoy healthy and authentic food & beverage in an atmosphere of friendly discussions, communication and new discoveries.
- It helps to enhance the necessity of nourishing the Soul along with the Body.
- It is a new way of understanding that our absorbed food energy must not be calculated based on kilocalories, but to be measured based on love, passion and good will that food & beverage architects create for us and we call them CHEF and SOMMELIER.
- It is not just a fine meal – it is our history.
- It’s a “Food Theatre”, where the ancient food culture being passed down from generation to generation meets today’s flavours and standards.
- Good Food – Good Mood
- The menu and ceremony are not duplications of ancient dinners, our skilful team has found evidences and explanations to practiced customs, rituals and ceremonies.

Where:

Historical places in Armenia where Royal Enjoyed Dining



Where:

Historical places in France where the King made a connection with Man and Heaven



When:

Seasonal



Armenian Dinner
good food good mood

Royal Armenian Dinner

According to the old Armenian Calendar the period from June 7 to July 6 formed the 11th month that matching with 6th month of current calendar and was called MARGATS that mean mow (it's a time to mowing the grass). It was devoted to the Pagan God of beauty and loves Astgh (mean star) that also symbolize the blossoming roses. According to the legend Astgh was born from the blood globule of her brother Aramazd (Achura Mazda). When Aramazd pass away the roses sprouted from the bloody tear of Astgh. In pagan there was worship to glowing roses and feast about what is etymology of Armenian world "Yardavar" meaning ("blazing roses"). This period of "food calendar" famous as a feast period and everybody were enjoy dinner in around fire and warm atmosphere of friends. In this period reach of wild edible plants and mountain river fish. This time know as BBQ fest and Armenian like also to eat the meat, particularly lamb and goat that has a best test in this particular interval.

Menu

Apres - Empress
Caranfil

Still water freshly spiced with Clove and Lemon

Appretez - Khajigik

Dutrapet Matznik Nahik Hacov

Olive paste served with Nahik bread

(...and dove brings the olive branch to Noah that settled on Ararat...)
Grigor episcopos breakfast with King Khosrov II, dated 265-279 ac.

Salat - Helyian

Khologhvan

Seasonal Wild Herbal salad served with freshly harvested capers-cream and mustard sauce.

Armenian King Smpat A delicate olives to Yusuf ansie of Arpatatkon, dated 903 ac.

Main Dish - Khosrovan

Havi mirank

Grilled Poultry with apricot and cucumber and served with tarragon sauce.

Known as a lovely dish of the Georgian King Vakhtang VI that was served by Pargvev age of Kingtp: Dated X century

Side Dish - Yeghinet

Smbukt Mincratapak

Delicious plate of eggplant, onion, garlic with fresh strawberry sauce.

The Armenian Queen Khosrovanush that built the Sanahin and Hakhpat monasteries prepared it to the honor of royal ministers of King Ashot III th.

Pastry Dessert - Hysander

Krimop Samamarmunov

Sweet flat bread from Aratik wheat, spiced by sesame seed, almond powder, honey and served with kind of frozen fruit yogurt.

Beverage Dessert Compliment- Empress

Pomegranate infusion of Armenia

The old legend says that the secret of this longevity *elixir* passed from generation to generation to make possible to enjoy the pleasure of "Armenian Rose" (pomegranate flowers) infusion that calming in summer.

Dessert Compliment- Khosikik

Wine Coupage - Göt

Zardari

Red wine spiced with cinnamon

Target:

- Bloggers, Food writers, Wine critiques, Businessmen, Political and/or Public figures (influential people who are in search of new sensations and are able to understand, valorise and propagande the concept)

Programme:

- Modern interpretation of music of to the time period/ époque we intend to represent the food & drink culture
- The chief presents the menu and the history/meaning/rituels behind of it
- The sommelier presents his choice of beverages (wine, spirit) and explains what one experiences by understanding the art or drinking
- Entertainment



Thank you

Usefull links

- <https://www.facebook.com/tovmasyan.co>
- <http://www.franck-thomas-formation.fr>
- <http://armeniandinner.com/about/founder-creator-dr-armen-mehrabyan/>