

GUERIDON SERVICE

Objectives :-

1. To understand the term Gueridon.
2. To understand and remember the definition of the service
3. To understand the origin from the service history.

Definition and Term Gueridon :

The original meaning of the term gueridon in France was 'a small table with a single central pedestal'

Gueridon Service is a term used in the restaurant business to refer to “trolley service.” Food is cooked, finished or presented to the guest at a table, from a moveable trolley.

Dishes typically served like this include Crepes Suzette, Caesar Salad, Cherries Jubilee, Banana Flambé and Steak Tartar.

The trolleys often have built-in lamps, an under shelf or second level, a housing for the gas cylinder, pockets for storing condiment bottles, wines and spirits, drawers for holding flatware and often a collapsible flap that can extend the work service if

needed.

Today this form of service is normally found in higher class establishments with an a la carte menu and elite service with the average price of the meal being relatively higher.

This form of service is the predecessor of the display kitchen and allows for interaction with the guest. The guest enjoys the freedom to choose the quantity and variety of the ingredients he wants in his dish. Your dinner production may commence in the kitchen, but now the finale is in the dining room.

History of Gueridon :

The origins of gueridon service lie in the traditional service a la Russe as associated with the Imperial Russian court. This elaborate form of service involved presenting joint, poultry, fish, etc., at the table after which these were removed to the sideboard carved and silver served.

After World War I, this form of service became established in France in deluxe restaurants, where carving, finishing and flambage were increasingly carried out in front of guests.

Flambé dishes first became popular in the Edwardian era. The origin of flambé is attributed to an incident involving Henri Charpentier which took place in 1894 at the famous "Cafe de Paris" restaurant at Monte Carlo. The famous restaurateur Henri Charpentier (who was at that time a commi) was waiting at the table of Edward King of Wales. While preparing a pancake dish in orange sauce, the brandy in it accidentally caught fire; however using his presence of mind, Henri claimed that this was part of the procedure in the preparation of a newly invented dessert and called it 'Crepe Princess' after the lady who was Edward's companion for that evening. However since the lady was not of royal birth, the dish was renamed as 'Crepe Suzette'.

References :-

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**Thank
You**

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