



PRIMĂRIA  
MUNICIPIULUI  
SIBIU



Universitatea "Lucian Blaga" din Sibiu

*Istoria bucătăriei fine sibiene  
de la Renaștere până în zilele noastre*



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Grass aus Hermannstadt.



Conditiere und Café  
Gustav Schindler, Hermannstadt.



Magyszeben. — Hermannstadt. — Sibiu.

In the gastronomy of the European elites there have been inter-influences and important takeovers due to matrimonial relations, crackings, wars, pilgrims, etc. Trade has also played an important role, as on commercial roads were transported, along with other commodities, food and containers. Cookbooks have allowed decoding of the gastronomic discourse of European elites, as they contain prestigious preparations that are suitable for a high social status. In gastronomy, as well as in fashion, prestigious products have been developed, used for representative purposes. In the meantime, classes placed below the social hierarchy - townspeople, as well as wealthy layers of the village - were contaminated by similar ideas, adopting elements of the nobility's gastronomy.

In Transylvania, at the latest during the Principality - in other words, since the sixteenth century, fine cuisine has developed, based on the European international cuisine and elements of ethnic cuisine.

In the XVIII century, Sibiu is not only the capital of Transylvania, but the city that shelters one of the great garrisons in the Habsburg Empire. There is no princely court here, but the burg is the residence of the governor and of the govern. With the Habsburg administration, there were many high rang military officers from various provinces of the Empire, and many officials who came with their chefs and Viennese kitchen books, and fine cuisine was taken over on a large scale. Thus, the Sibiu cuisine becomes a synthesis, in which old, local recipes coexist with the most refined, sophisticated recipes taken from central and western Europe.

After the World War I, the influence of Bucharest grows, with a French-Balkan-Oriental cuisine. With the establishment of communism, many recipes of fine cuisine were considered bourgeois and decadent. In the last decade of the communist period, the food crisis has led to the exhaustion and simplification of the Romanians' cuisine. After 1989, the situation changed radically, including culinary, making it possible to return to refinement and gastronomic diversity.

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