



Copyright's seven course tasting menu with accompanying wines

- **Amuse-gueules** – “Prime time superstars”
 - The explosion of interest of cookery programs, books, ... & interest in copyright
- **Starter** - “Choice of tapas in the form of Russian Matryoshka dolls”
 - In search of the appropriate subject matter
- **Soup** – “Grandmother’s onion soup”
 - The specific nature of culinary creations
- **First course** – “Asparagus à la Flamande”
 - The issue of recipes
- **Molecular Sorbet** – “Instant ice cream, fast-frozen using liquid nitrogen”
 - Alternative forms of protection for culinary creations
- **Main course** – “Fish sensation Van Gogh”
 - The visual, olfactory & gustatory sensations of dishes
- **Dessert** – “papaya” for those who are seeking to lose weight
 - Should the copyright system ‘digest’ all forms of culinary creations?

- **Accompanying wines** – choice between
 - French red wine ‘rewarding creativity’
 - Californian white wine ‘incentive to creativity’

Copyright Protection for culinary creations: Feasible? Desirable?

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