

Its creation

In 1723, Louis Guiguer, a Parisian banker originally from Switzerland, acquires the Prangins estate and has the present-day château built. Under his guidance, the ditches to the west are filled in and the ground is levelled. The plot created measures half a hectare. Half of it is used by the craftsmen to prepare the building site, while from 1729 work begins on creating a kitchen garden on the remainder. During the construction period, the garden feeds the workers. A decade later, the Kitchen Garden occupies the entire area facing and below the main courtyard. Enclosed by palisade walls, it enjoys its own microclimate. The cruciform shape confers order and symmetry and is emphasised by the box borders and decorated with flowering plants.

Today

Transformed into a place of conservation when the Swiss National Museum opened in 1998, the Kitchen Garden is now devoted to preserving and presenting domestic biodiversity. It is home to almost 200 species and varieties of fruits and vegetables, medicinal plants and condiments, flowers and utilitarian plants, cultivated in alternating series. Like the museum, the garden focuses on the 18th century: the Age of Enlightenment during which travel and science bring many new varieties to its precincts. Today its function is also educational, with guided tours and workshops offering a rich variety of experiences. And although many of the crops are used in the kitchens of the Café du Château, a significant proportion of the vegetables are left unharvested to allow seeds to be produced. Throughout the year, guided tours, workshops and public events offer a rich and varied range of experiences; find all the information at chateaudeprangins.ch.

Some numbers

- 5,500 m² in area
- Almost 300 years old
- Around 200 species and varieties grown
- 3 gardeners take care of the daily maintenance
- Over 100 guided tours and workshops a year
- 3 virtual tours to explore the vegetable garden from home



Thematic garden beds

FRAGRANT AND ODORIFEROUS



The plants in these beds give off particular smells via their flowers or leaves. They differ depending on the species, the plant's stage of development, the time of day, temperature and humidity. Sweet, acrid, exquisite or foul, what do you think?!

AROMATIC AND CULINARY



A collection of old plant varieties that have a pleasant smell when used in cooking – aromatics adding their special flavour – or are used as condiments to season foods. The exotic ones that impart a sensation of heat and piquancy to the dish are referred to as spices.

DOMESTIC AND UTILITARIAN



The majority of plants presented here are related to dyeing or fibres. Others have more specific uses: Saponaria (soapwort) for soap, Molinia (moor grass) as a pipe cleaner, Phlomis (Jerusalem sage) for the wicks of oil lamps, Parietaria (wall pellitory) for cleaning glass, Tagetes (marigold) to deter pests, etc

MEDICINAL AND MAGICAL



Natural medicinal plants that have not undergone pharmaceutical transformations are shown here, in their living form. Sometimes their action was purely apotropaic, credited with warding off ill-luck or malign influences: they include rue and borage...



There are two more sections in addition to these four: one for tactile and another for taste experiences. Feel free to rub the leaves in the "Touch" and taste the plants in the "Taste" bed.



Labels and nomenclature

The plant nomenclature generally accepted today has not always been in use. It was the Swedish naturalist scholar Carl Linnaeus (1707-1778) who brought order to the chaos of 18th-century botany, which used no fewer than 25 types of classifications. His reference work *Species Plantarum* (1753), a binominal genus-species system, replaces a method using descriptive names in Latin (the language of science) that were often quite long. Now, the plum tree bears an international scientific name consisting of the genus *Prunus* and the species *domestica*, supplemented by a varietal name such as "Fellenberg" or "of Damascus"

1 Prunier de Damas
(Patois : preimâ, preimoiâ)

D : Damaszenerpflaume
 E : Plum, Plum Tree
 I : Prugna

4 Prunus domestica L. (Rosacées)

3 Prunus pedunculata simplicibus, foliis lanceolata-ovatis convolutis

1 CURRENT VERNACULAR NAME
Common name used today

2 DIALECT NAME
Everyday name used in the 18th century

3 OLD SCIENTIFIC NAME
Plant name used by scientists in the early 18th century

4 MODERN SCIENTIFIC NAME
From the late 18th century onwards, the scientific nomenclature becomes universally used. Names consist of the genus (*Prunus*) and species (*domestica*), followed by the author abbreviation (L. for Linnaeus) and the family (*Rosaceae*)

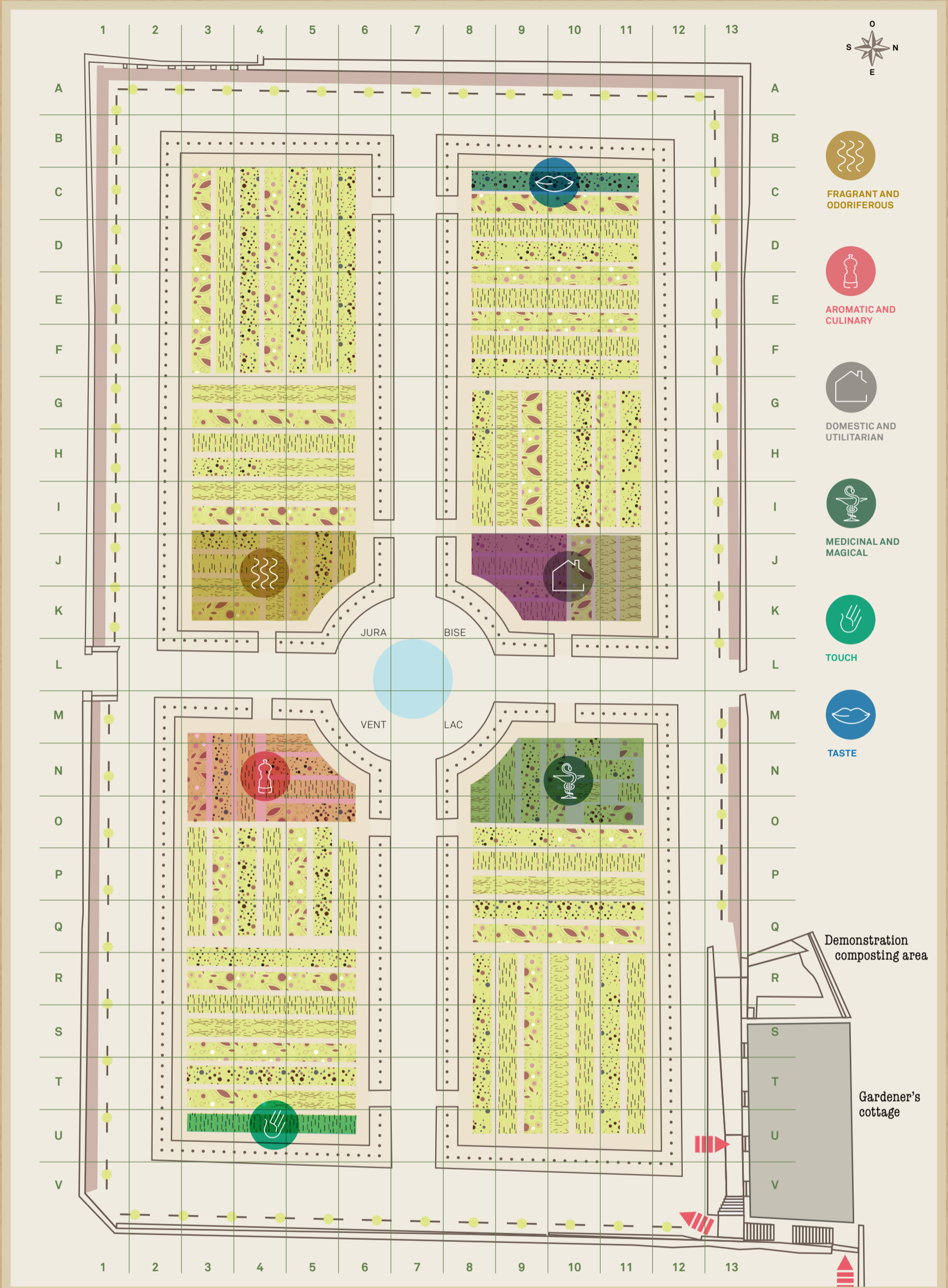


Château de Prangins Kitchen Garden 2026



English | Latin

Absinthe, Wormwood <i>Artemisia absinthium L.</i>	N10
Anise, Aniseed, Common Anise <i>Pimpinella anisum L.</i>	N3
Artichoke <i>Cynara cardunculus subsp. scolymus (L.)</i>	S11
Asparagus, Garden Asparagus <i>Asparagus officinalis L.</i>	P10
Asparagus Pea <i>Tetragonolobus purpureus Moench</i>	R11
Autumn Crocus, Saffron Crocus, True Saffron <i>Crocus sativus L.</i>	N5
Basil <i>Ocimum basilicum L.</i>	Q9
Bats in the Belfry, Nettle-Leaved Bellflower <i>Campanula trachelium L.</i>	I5
Bean, French Bean <i>Phaseolus vulgaris L.</i>	Q4
Beetroot <i>Beta vulgaris L. var. vulgaris</i>	I9
Black Salsify, Viper's Grass <i>Scorzonera hispanica L.</i>	Q5
Borage <i>Borago officinalis L.</i>	T3
Buckwheat <i>Fagopyrum esculentum Moench</i>	I11
Burnet, Little Burnet <i>Sanguisorba minor Scop.</i>	C4
Cabbage, Cole <i>Brassica oleracea L.</i>	T8
Calabash, Bottle gourd <i>Lagenaria siceraria (Molina) Standl.</i>	G5
Camomile <i>Anthemis nobilis L.</i>	J5
Canterbury Bells <i>Campanula medium L.</i>	I4
Cardoon <i>Cynara cardunculus L.</i>	F4
Carrot <i>Daucus carota L.</i>	F8
Cauliflower <i>Brassica oleracea var. botrytis</i>	T8
Celery <i>Apium graveolens L.</i>	S3
Chamomile, German Chamomile <i>Matricaria camomilla L.</i>	J4
Chervil <i>Anthriscus cerefolium (L.) Hoffm.</i>	N3
Chickling pea, Grass pea <i>Lathyrus sativus L.</i>	T10
Chicory <i>Cichorium intybus L.</i>	C3
Chives <i>Allium schoenoprasum L.</i>	C10
Common Sage, Great Sage <i>Salvia officinalis L.</i>	O4
Common Soapwort <i>Saponaria officinalis L.</i>	J2
Common Thyme, Garden Thyme <i>Thymus vulgaris L.</i>	J3
Cucumber, Gherkin <i>Cucumis sativus L.</i>	F3
Cut Leaved Plantain, Buck's-horn Plantain <i>Plantago coronopus L.</i>	F4
Dandelion <i>Taraxacum officinale L.</i>	E4
Estragon, Tarragon <i>Artemisia dracunculoides L.</i>	O6
Fennel <i>Foeniculum vulgare Mill.</i>	Q4
Field Bean <i>Vicia cracca L.</i>	T10
Field Bean, Broad Bean <i>Vicia faba L.</i>	U11
Garden Cress, Pepperwort <i>Lepidium sativum L.</i>	Q5
Garden Orache <i>Atriplex hortensis L.</i>	D9
Garden Rocket <i>Eruca sativa Mill.</i>	G10
German turnip <i>Brassica oleracea var. gongylodes L.</i>	R9
Good King Henry, All-good <i>Chenopodium bonus-henricus L.</i>	F3
Horse parsley, Black lovage <i>Smyrniolum olustratum L.</i>	I5
Horse-radish <i>Armoracia rusticana L.</i>	T5
Hyssop <i>Hyssopus officinalis L.</i>	N4



Jerusalem Artichoke <i>Helianthus tuberosus L.</i>	S4	Melon <i>Cucumis melo L.</i>	I10	Pumpkin <i>Cucurbita maxima Duch.</i>	G5	Skirret <i>Sium sisarum L.</i>	T3	Wall Germander <i>Teucrium chamaedrys L.</i>	O4
Kale <i>Brassica oleracea L. var. sabellica</i>	T8	Monk's Rhubarb, Mountain Rhubarb <i>Rumex alpinus L.</i>	H9	Radish, Garden Radish <i>Raphanus sativus L.</i>	E8	Spinach <i>Spinacia oleracea L.</i>	S4	Welsh Onion <i>Allium fistulosum L.</i>	C8
Lavender <i>Lavandula angustifolia L.</i>	O8	Nasturtium <i>Tropaeolum majus L.</i>	T5	Ramsons, Wood Garlic <i>Allium ursinum L.</i>	N4	Stoncrop, Biting Stoncrop <i>Sedum acre L.</i>	M4	White Mullein <i>Verbascum thapsus L.</i>	U5
Leek <i>Allium porrum L.</i>	F5	Onion <i>Allium cepa L.</i>	H3	Raspberry <i>Rubus idaeus L. de la Conier</i>	D9	Strawberry, Madame Moutot <i>Fragaria ananassa</i>	R5	White Stoncrop <i>Sedum album L.</i>	N5
Lemon Balm <i>Melissa officinalis L.</i>	O9	Oregano, Wild Marjoram <i>Origanum vulgare L.</i>	J3	Rhubarb <i>Rheum rhabarbarum L.</i>	O10	Swedish turnip, Rutabaga <i>napobrassica L.</i>	R9	Wild Strawberry <i>Fragaria vesca L.</i>	R3
Lemon Thyme <i>Thymus x citriodorus Pers.</i>	J2	Palmkale <i>Brassica oleracea L. var. palmifolia</i>	T8	Rosemary <i>Rosmarinus officinalis L.</i>	N5	Sweetbriar Rose <i>Rosa rubiginosa L.</i>	K6	Wild Thyme <i>Thymus serpyllum L.</i>	J2
Lentil <i>Lens culinaris Medik.</i>	R10	Parsley, Garden Parsley <i>Petroselinum crispum L.</i>	Q3	Rue, Rute <i>Ruta graveolens L.</i>	N9	Swiss Chard <i>Beta vulgaris L. var. cicla</i>	I8	Yellow Lupin <i>Lupinus luteus L.</i>	R10
Lettuce, Garden Lettuce <i>Lactuca sativa L.</i>	D8	Parsnip <i>Pastinaca sativa L.</i>	F10	Salsify <i>Tragopogon porrifolius L.</i>	Q6	Tree onion <i>Allium cepa L. var. proliferum</i>	P3	Zucchini, Marrow <i>Cucurbita pepo L.</i>	H5
Marigold <i>Calendula officinalis L.</i>	T4	Pea, Garden Pea <i>Pisum sativum L.</i>	T10	Shallot <i>Allium ascalonicum L.</i>	I3	Turnip <i>Brassica rapa subsp. rapa L.</i>	E9		
Marjoram, Sweet Marjoram, Pot Marjoram <i>Origanum marjorana L.</i>	J4	Potato <i>Solanum tuberosum L.</i>	F6	Shelling Pea, Capuchin <i>Pisum sativum var. medullar</i>	T10				