

YOUR MENU IN ENGLISH

Viandes

Agneau	Lamb
Agneau de lait	Milk-fed lamb
Agneau de pré-salé	Lamb from salt marshes
Bavette	Cut of steak
Bifteak	Beef steak
Bifteak à cheval	Steak with fried egg on top
Bifteak haché	Hamburger
Bœuf	Beef
Cochon	Pig
Cochon de lait	Suckling pig
Cochonaille	Pork products (cold meats & sausages)
Côte (de porc...)	Rib or chop (pork, lamb..)
Côte première	Loin chop
Cou	Neck
Echine (porc)	Pork loin chop
Entrecôte	Rib steak
Epaule	Shoulder
Fagot	Meatball
Faux-filet	Cut of beef fillet steak
Langue de bœuf	Ox Tongue
Pavé	Thick beef steak
Petit salé	Salt pork
Pied de porc	Pig's trotter

Meat

Porcelet
Queue de bœuf
Romstek
Rosbif
Steack
Tendre de tranche
Tendron
Tournedos
Travers de porc
Vache
Veau
Aloyau
Cheval

Suckling pig
Oxtail
Rumpsteak
Roast Beef
Steak
Beef Topside
Small cut of meat
Small round beef fillet steak
Pork spareribs
Cow
Veal
Sirloin of beef
Horsemeat

Volaille & Gibier

Aiguillette
Aillerons
Barbarie
Bécasse
Bécasseau
Biche
Biset
Caille

Poultry & Game

Thin slice of breast
Chicken wings
Barbary duck
Woodcock
Young woodcock
Doe
Type of wild pigeon
Quail

Pieds et pacquets
Porc

Sheep's tripe & trotters
Pork

Canard
Canard sauvage

Duck
Wild duck

Caneton
Canette
Cerf
Chapon
Chevreuil
Dinde
Dindon

Duckling
Female duckling
Deer
Capon
Venison
Turkey hen
Turkey cock

Œufs
Lait
Lait de coco
Œufs à la coque
Œufs à la poêle, sur le plat
Œufs brouillés
Œufs dur

Eggs
Milk
Coconut milk
Soft-boiled eggs
Fried eggs
Scrambled eggs
Hard-boiled eggs
Soft-boiled eggs served out of their shells
Poached eggs

Dindonneau
Faisan
Faisandeau
Grouse
Lapin
Lièvre
Magret de canard
Marcassin
Perdreau
Perdrix
Lapereau
Oie
Pigeon
Pigeoneau
Pintade
Pintadeau
Poularde
Poule

Young turkey
Pheasant
Young Pheasant
Grouse
Rabbit
Hare
Breast of duck
Young boar
Young partridge
Partridge
Young rabbit
Goose
Pigeon
Young pigeon
Guinea fowl
Young guinea fowl
Roasting chicken
Boiling hen

Œufs mollets
Œufs pochés

Poissons/Fruits de Mer

Aiglefin
Algues
Anchois
Anguille
Anguille de mer
Araignée de mer
Bar
Belon
Bigourneau
Blanchailles
Bouffi
Bouquet
Brème

Fish/Seafood

Haddock
Seaweed
Anchovy
Eel
Conger eel
Type of crab
Sea Bass
Flat oyster
Winkle
Whitebait
Bloater
Prawn
Freshwater bream

Poulet	Young chicken	Brème de mer	Seawater bream
Poulet de Bresse	Maize-fed chicken from Bresse	Brochet	Pike
Poulet fermier	Free-range chicken	Brochet de Mer	Barracuda
Sanglier	Wild boar	Bucarde	Cockle
Venaison	Venison	Buccin	Whelk
Carrelet	Plaice, flounder	Bulot	Type of winkle
Cernier	Stone bass	Cabillaud	Cod
Chevaine	Chub fish	Calamar	Squid
Cigale	Type of flat Lobster	Carpe	Carp
Civelles	Baby eels	Carpeau	Small carp
Claire	Term for oysters	Lamproie	Lamprey
Clovisse	Small clam	Lançon	Sand eel
Clovisse jaune	Small yellow clam	Langouste	Spiny or rock lobster
Colin	Hake	Langoustine	Scampi, Dublin Bay prawn
Congre	Conger eel	Lieu jaune	Pollack, pollock
Coq de mer	Type of crab	Lieu noir	Coalfish
Coque	Cockle	Liève de mer	Lumpfish
Coquillage	Shellfish	Limande	Lemon sole
Coquille St. Jacques	Scallop	Lotte	Monkfish
Crabe	Crab	Loup	Sea bass
Crevette grise	Shrimp	Maquereau	Mackerel
Crevette rose,			
bouquet	Prawn	Merlin	Whiting
Crustaces	Shellfish	Merlu	Hake
		Mérou	Grouper
		Morue	Salt cod
		Moules	Mussels
		Mulet	Grey mullet
		Murene	Moray eel

Dorade	Red sea bream	Omble chevalier	Char fish
Ecrevisse	Crayfish	Orphie	Garfish
Eglefin	Haddock	Oursin	Sea urchin
Barbue	Brill	Palourde	Clam
Encornet	Squid	Perche	Perch
Escargot de mer	Small shellfish	Pince	Claw
Espadon	Swordfish	Plie	Plaice
Esturgeon	Sturgeon	Poulpe	Octopus
Flétan	Halibut	Praire	Small venus clam
Gamba	Large prawn	Raie	Skate
Gardon	Roach	Rascasse	Scorpion fish
Grondin	Gunard	Requin	Shark
Haddock	Smoked haddock	Rouget, barbet, de roche	Red Mullet
Hareng	Herring	Rousette	Rocksalmon
Hareng roulé	Rollmop herring	Sabre	Scabbard fish
Huître	Oyster	Saint-Pierre	John Dory fish
Julienne	Ling	Sandre	Type of pike-perch
Sardine	Sardine	Cerneau	Green walnut
Saumon	Salmon	Chasselas	Variety of grape
Saumon fumé	Smoke salmon	Châtaigne	Sweet chestnut
Saumonette	Rock salmon	Citron	Lemon
Seiche	Cuttlefish	Citron vert	Lime
Sole	Dove sole	Clémentine	Clémentine
Stockfish, stoficado	Dried flattened cod	Coco	Coconut
Tacaud	Type of cod	Coing	Quince
Tanche	Tench	Datte	Date
Tassard	Kingfish	Eglantine	Eglantine
Tassergal	Bluefish	Figue	Fig
Thon	Tuna	Fraise	Strawberry

Tortreau
Truite, arc-en-ciel, de
mer
Turbot
Turbotin
Vive

Large crab
Trout, rainbow, salmon
Turbot
Small turbot
Weever fish

Fraise de bois
Framboise
Fruit de la passion
Genièvre
Gingembre
Goyave
Gratte-cul
Grenade
Griotte
Groseille
Groseille à maquereau
Tomate
Kaki
Mandarine
Mangue
Melon
Mirabelle
Mûre
Mûre sauvage
Myrte
Myrtille
Nectarine
Avocat
Batavia
Bettrave
Blette
Brocoli
Carotte

Wild strawberry
Raspberry
Passion fruit
Juniper berry
Ginger
Guava
Rosehip
Pomegranate
Variety of cherry
Redcurrant
Gooseberry
Tomato-tomatoes
Persimmon
Mandarine orange
Mango
Melon
Small yellow plum
Mulberry
Blackberry
Myrtle
Bilberry
Nectarine
Avocado
Variety of lettuce
Beetroot
Chard
Broccoli
Carrot

Fruits & Noix

Abricot
Airelle
Amande
Ananas
Baie
Banane
Bergamotte
Bigarreau
Brugnon
Cacahouète
Cajou
Cassis
Cerise
Nèfle
Noisette
Noix
Noix de Bresil
Orange
Orange sanguine

Fruit & Nuts

Apricot
Cranberry
Almond
Pineapple
Berry
Banana
Bergamot
Variety of cherry
Nectarine
Peanut
Cashew
Blackcurrant
Cherry
Medlar
Hazelnut
Walnut
Brazil nut
Orange
Blood orange

Pamplemousse	Grapefruit
Papayer	Papaya ou pawpaw
Pasteque	Watermelon
Pécan	Pecan
Pêche	Peach
Pistache	Pistachio
Poire	Pear
Pomme	Apple
Praline	Sugared almonds
Prune	Plum
Pruneau	Prune
Quetsch	Dark-red plum
Raisin	Grape
Raisin de Corinth	Currant
Raisin de Smyrne	Sultana
Raison sec	Raisin
Reine de reinettes	like Cox's Orange Pippin apple
Reine-claude	Greengage
Reinette Grise	Russet apple
Rhubarbe	Rhubarbe
Sureau	Elderberry

Legumes

Ail
 Artichaut
 Asperge
 Aubergine

Vegetables

Garlic
 Artichoke
 Asparagus
 Aubergine or Egg plant

Céleri
 Céleri-rave
 Cèpe
 Champignon
 Chicon
 Chou
 Chou-fleur
 Chou rouge
 Choux de Bruxelles
 Ciboule
 Citrouille
 Cœurs de palmier
 Concombre
 Courgette
 Echalote
 Endive
 Epinards
 Fenouil
 Fève
 Frisée
 Germe de soja
 Haricot
 Haricot beurre
 Haricot d'Espagne
 Haricot rouge
 Haricot vert
 Courge
 Cresson
 Cressonnette

Celery
 Celeriac
 Variety of mushroom
 Mushroom
 Chicory
 Cabbage
 Cauliflower
 Red cabbage
 Brussel sprouts
 Spring onion
 Pumpkin
 Palm hearts
 Cucumber
 Courgette or zucchini
 Shallot
 Chicory
 Spinach
 Fennel
 Broad bean
 Curly lettuce
 Soya beansprouts
 Dried bean
 Butter bean
 Runner bean
 Red kidney bean
 French string bean
 Marrow
 Watercress
 Cress

Epis de Maïs	Corn on the cob
Igname	Yam
Laitue	Lettuce
Laitue romaine	Cos lettuce
Legumes primeurs	Spring vegetables
Lentille	Lentil
Mâche	Lamb's lettuce
Mange-tout	Mange-tout or Sugar pea
Mesclun	Various varieties of lettuce leaves
Morille	Variety of mushroom
Mousseron	Variety of mushroom
Navet	Turnip
Oignon	Onion
Panais	Parsnip
Patate douce	Sweet potato
Petit pois	Young green peas
Pignon	Pine kernel
Pleurote	Variety of mushroom
Pois	Pea
Pois cassés	Split peas
Pois chiches	Chick peas
Poivron	Red or green sweet pepper
Pomme de terre	Potato
Potiron	Large pumpkin
Radis	Radish
Reine des glaces	Iceberg lettuce
Roquette	Variety of lettuce
Rutabaga	Swede

Herbes, sauces, épices, pickles...

Achard
Aïoli
Anchoïde
Aneth
Anis
Aromates
Basilic
Béarnaise
Béchamel
Beurre blanc
Beurre Maître d'hôtel
Beurre noir
Bordelaise
Bouquet garni
Camomille
Cannelle
Câpres
Capucine
Cardamome
Cari ou Kari
Carvi
Cayenne
Chevreuil
Coriandre
Cornichon
Coulis
Crème Anglaise

Herbs, sauces, spices, pickles...

Relish
Garlic sauce
Anchovy & garlic paste
Dill
Aniseed
Herb or spice seasonings
Basil
Butter, egg yolk, shallots & wine sauce
White sauce
Butter, shallots & vinegar sauce
Parsley butter
Browned butter, vinegar & caper sauce
Wine, shallots & tomato sauce
Mixed herbs
Camomile
Cinnamon
Capers
Nasturtium
Cardamom
Curry
Caraway
Red pepper
Red wine & redcurrant sauce
Coriander
Gherkin
Kind of sauce
Liquid custard

Salsifis	Salsify	Crème au beurre	Butter cream
Scarole	Variety of lettuce	Crème Chantilly, fouettée	Whipped cream
Soja	Soya	Crème de marrons	Chestnut purée
Topinambour	Jerusalem artichoke	Crème fraîche	Cream sauce
Fenouil	Fennel	Crème pâtissière	Confectioner's custard
Fines herbes	Mixed herbs	Cumin	Cumin
Gros sel	Course rock ou sea salt	Curcuma	Tumeric
Rougail	Spicy seasoning	Origan	Oregano
Rouille	Spicy mayonnaise with garlic & chilli	Oseille	Sorrel
Safran	Saffron	Paprika	Paprika
Samuré	Pickled	Passe-pierres	Samphire (pickled variety of seaweed)
Sarriette	Savory	Pavot (grains)	Poppy seeds
Sauge	Sage	Persil	Parsley
Sel	Salt	Persillade	Chopped parsley, garlic & shallots
Sel marin	Sea salt	Piment fort rouge	Chilli
Tapenade	Olive, anchovy & caper paste	Pimentée	Hot & spicy
Tartare	Mayonnaise with capers, herbs, gherkin & garlic	Piquant	Hot & spicy
Thym	Thyme	Pistou	Basil, garlic & oil sauce
Thym-citron	Lemon thyme	Poivre	Pepper
Toute-épice	Allspice	Poivrade	Peppery brown sauce
Vanille	Vanilla	Poivré	Peppered
Vinaigrette	Oil, vinegar & seasonings dressing	Poivre blanc	White pepper
Ciboulette	Chives	Poivre noir	Black pepper
Feuille de laurier	Bay leaf	Quatre épices	Allspice
Fumet	Cooking stock for fish	Raifort	Horseradish
		Ravigotte	Capers & gherkin cold sauce
		Remoulade	Mayonnaise with capers & gherkin
		Romarin	Rosemary

Langue de bœuf	Ox Tongue	Bleu (viande)	Very rare
Ris	Sweetbreads	Bouilli	Boiled
Rognon	Kidneys	Battu	Beaten ou whipped
Tête de veau	Boiled calf's head	Baveuse	Runny (ex. omelette)
Tripes	Tripe	Braisé	Braised
			Cold dish of cooked poultry in white sauce
Tripoux	Stuffed sheep's feet	Chaud-froid	
		Concassé	Crushed
		Confit (fruit)	Crystalised
<i>Fromages d'Auvergne</i>	<i>Auvergne Regional Cheeses</i>	Confit (ex.oie)	Preserved
AOC	Quality controllled	Croquant	Crunchy
Bleu d'Auvergne	Mild blue-veined cow's cheese	Croquette	Small crumbed & fried
Cantal	Firm yellow cow's cheese	Crousillant	Crisp, crusty
Fourme d'Ambert	Cylindrical blue-veined cow's cheese	Croûte	Crust
Saint-Nectaire	Firm round cow's cheese	Dés	Diced
Salers	Firm yellow strong cow's cheese	Desossé	Boned
		Ecaillé	Shelled
<i>Les autres fromages d'Auvergne</i>	<i>Other cheeses from Auvergne</i>	Emincé	Thinly-sliced
Gaperon	Soft round garlic flavoured cow's cheese	En chemise	Wrapped in ou coated with
Laqueuille	Firm blue-veined cow's cheese	Etuvé	Stewed, braised
Murol	Mild, firm round cow's cheese	Farci, farcie	Stuffed
Feuilletée	Puff pastry case	Passé	Strained
Flambé	Flamed	Poché	Poached
Fondu	Melted	Poêlé	Pot roasted
Fourré	Stuffed	Pressé	Pressed
Frappé	Iced ou served with crushed ice	Purée	Purée, ou mashed (pommes de terre)
Frémir	Simmer	Rapé	Grated
Frit, Frite	Fried	Rissolé	Fried ou browned

Friture	Platter of fried food
Froid	Cold
Fumé	Smoked
Garni	Garnished
Givré	Frosted
Glaçage	Icing
Glacé	Frozen ou iced
Gratiné	Cooked under the grill
Mariné	Marinated
A point (viande)	Medium cooked (meat)
Beignet	Fritter
Bouillon	Broth
Boulette	Small ball
Brouillé	Scrambled
Cahir	Kosher
En poudre	Ground
Gelée	Jelly
Haché	Minced ou chopped
Macéré	Macerated
Marinade	Marinating liquid
Mijoter	Simmer
Minute	Quickly fried
Moulu	Ground
Nappage	Coating of a sauce
Nature	Plain
Panaché	A mixture
Pané	Breadcrumbs
Clafoutis	Open egg custard and fruit tart

Rôti
Rôti au four
Roulé
Sauté
Servi
Tranche
Truffé
Turban
Vapeur
Varié
Velouté

Roasted
Oven roasted
Rolled
Toasted ou lightly fried
Served
A slice
Garnished with truffles
Ring-shaped
Steamed
Assorted
Smooth & creamy

Desserts

Bavaroise
Blanc-manger
Boule de glace
Bourdaloue
Bûche
Cacao
Cassate
Cassonade
Chantilly

Charlotte
Chausson
Chocolat
Choux
Marron glacé

Desserts

Creamy dessert served chilled
Blancmange
Scoop of ice cream
Poached fruit served hot
Rolled filled sponge cake
Cocoa
Ice cream with candied fruit
Demerara sugar
Whipped cream
Mixture of fruit & cream surrounded by
sponge fingers
Fruit filled pastry turnover
Chocolate
Puff pastry balls
Crystallised sweet chestnut

Compote	Stewed fruit	Massepain	Marzipan
Confiture	Jam	Mélasse	Treacle
Copeaux	Flakes (ex. chocolate)	Meringue	Meringue
Crème brûlée	Egg custard with browned sugar topping	Miel	Honey
Crème caramel	Egg custard with caramel sauce	Mignardise	Petit four
			Pastry with numerous thin layers of puff pastry
Crème pâtissière	Confectioner's custard	Mille-feuille	Coffee flavoured
Crème renversée	Upside down creme caramel	Moka	Ice cream & meringue
Crêpe	Thin pancake	Mystère	
	Poached pear with ice cream & chocolate sauce	Norvégienne omelette	Baked Alaska
Dame-blanche		Nougat	Nougat
Dragée	Sugar almond		
	Iced chou pastry filled with confectioner's custard	Nougatine	Nougatine
Eclair		Orange givré	Orange filled with sorbet
Fruit confit	Crystallised fruit	Orangeat	Candied orange peel
Ecorse	Fruit peel	Palmier	Small heart-shaped pastry
Entremet	Dessert ou sweet	Parfait au café	Coffee parfait (type of iced mousse)
Feuillantine	Small pastry	Paris-Brest	Choux pastry with almonds
Feuilletée	Puff pastry case	Pate choux, feuilletée, sablé	Puff, flaky, shortcrust, pastry
Flan	Open egg custard tart	Pate d'amandes	Marzipan
Flocons	Flakes (ex. cornflakes)	Pâtisserie	Pastries
Frangipane	Almond paste	Pêche Melba	Peaches, ice cream & raspberry sauce
Friandise	Petit four	Pithiviers	Almond puff pastry cake
Gâteau	Cake		Poached pear with ice cream & chocolate sauce
		Poire Belle-Hélène	Soft brown sugar
Gaufre	Waffle	Cassonade	Small puff pastry filled with ice cream & covered with chocolate sauce
Glace	Ice cream		
		Profiterole	
Granité	Water ice		

Guimauve	Marshmallow sweet	Réglisse	Liquorice
Ile flottante	Poached egg whites floating on thin custard sauce	Riz au lait	Rice pudding Dessert made with egg yolks, sugar & Marsala wine
Kougloff, kougelhopf	Dried fruit & nut brioche ring	Sabayon	Shortbread
Lait	Milk	Sablé	
Liégeoise, café/chocolat	Coffee ou chocolate ice cream topped with whipped cream	Sorbet	Sorbet
Macaron	Macaroon	Sucre brun, roux	Brown sugar
Madeleine	Small shell-shaped spongecake	Sucre de canne	Cane sugar
Sucre en poudre	Caster sugar	Fermière	With lots of vegetables
Sucre glacé	Icing sugar	Flamiche	Savoury tart
Tartelette	Small open tart	Florentine	With Spinach
Tarte-Tatin	Upside-down caramel apple tart	Forestère	With mushrooms
Tourte	Pie	Fricassée	Light creamy stew
Tuile	Wafer thin curved almond biscuit	Gougère	Chou pastry with cheese
		Harché parmentier	Shepherd's pie
Vacherin	Meringue with ice cream	Hochepot	Stew of pork, beef, mutton, cabbage & vegetables
		Jardinère	Mixed vegetables
		Panure	Breadcrumbed
		Ballottines de volaille	Bundles of boned, stuffed poultry ou meat
<i>Styles de Plats</i>		Crudités	Mixed raw vegetables
Auvergate	Cabbage & salt pork	Macédoine	Mixed vegetables
Banquette de Veau	Veal stew in white creamy sauce		Mussels with white wine, shallots & parsley
Basquaise	Tomatoes, peppers, rice	Marinière	Fish stew
Bœuf à la Mode	Beef casserole with vegetables	Matelote	Floured & cooked in butter
Bouillabaisse	Fish soup	Meunière	

Bourguignon (bœuf)	Beef with red wine, onions, garlic & mushrooms	Meurette	Red wine, bacon and onions
Brandade de morue	Purée of salt cod & oil	Milanaise	Covered with breadcrumbms & cheese
Campagnard	Country-style	Mimosa	With chopped hard boiled eggs
Carré d'agneau	Rack of lamb	Mirepoix	Diced carrots, celery & onions
Cassoulet	Pork, goose & red kidney bean stew	Mouclade	Mussels in a cream & saffron sauce
Caudière	Kind of fish soup	Nage, à la	Poached shellfish in herb & wine stock
Charbon de bois, au	Charcoal-grilled	Niçoise	With tomato, garlic, olives, anchovy & basil
Châteaubriand	Porterhouse steak	Normande	With cream & apples (or cider or Calvados)
Choucroute garni	Sauerkraut with meat & sausages	Parmentier	With potatoes
Civet	Stew of hare ou game	Paupiette	Stuffed, rolled then braised
Coq au vin	Cockerel stew with wine	Pipérade	Omelette with chopped tomato, sweet pepper & onion
Couscous	Steamed semolina with chicken, mutton, merguez sausages & vegetables	Pissaladière	Open tart with onion, olives, anchovy & tomato
Daube	Meat ou fish ou poultry ou game stew with vegetables, herbs & wine	Pomme de terre au four	Baked jacket potato
Dauphine	Deep fried potato balls	Pot-au-feu	Boiled meat & vegetables
Dauphinois	Baked sliced potatoes & creamy sauce	Poule au Pot	Chicken, stuffed & cooked in pot with vegetables
Fagot	Meat ball	Provençale	With garlic, tomato, onion & anchovy
Quiche	Savoury tarte	Andouillette	Small chitterling sausages
Quiche Lorraine	Savoury tarte with cheese & bacon pieces	Assiette Anglaise	Plate of assorted cold meats & sausages
Rable	Saddle (especially rabbit & hare)	Caillette	Pork & vegetable faggot
Ragout	Stew	Cervalas	Pork sausage with garlic
Raie au beurre noire	Skate with browned butter	Fromage de tête, Museau	Brawn
Ratatouille	Braised vegetables: aubergine, tomato,	Jambon	Ham

Tarte aux myrtilles	prunes & chard leaves Bilberry open tart		Bien cuit Blanc de volaille Bleu	Well done Breast of Spring chicken Very rare
<i>Charcuterie, saucisses...</i>	<i>Various cold meats & sausages etc.</i>			
Andouille	Chitterling sausages		Carré (agneau) Chair de porc, veau Cou	Rack (lamb) Porc, veal sausage meat Neck
Cuisse	Leg		Carte des vins	Wine List
Cuissot (venaison)	Haunch (venison)		Citronnade	Lemon squash
Jarret	Shin <i>ou</i> knuckle		Communard	Red wine with blackcurrant liqueur
Longe	Loin		Dégustation	Tasting
Macreuse	Shoulder of beef		Demi-bouteille	Half bottle
Maigre	Lean		Digestif	After-dinner drink
Morceau	Small piece		Eau	Water
Os	Bone		Eau minéral gazeuse	Sparkling mineral water
Paleron	Shoulder of beef		Eau minéral plate	Still mineral water
Pièce de bœuf	Rump of beef		Guignolet	Cherry brandy
Pilon	Drumstick		Guignolet	White wine with blackcurrant liqueur
Plat de côtes	Flank		Infusion	Herb tea
Poitrine	Breast		Kir royale	With champagne
Rable (lapin <i>ou</i> lièvre)	Saddle of (rabbit <i>ou</i> hare)		Liqueur	Liqueur
Saignant	Rare		Panaché	Shandy
Selle (agneau <i>ou</i> veau)	Saddle of (lamb <i>ou</i> veal)		Pétillant	Sparkling
			Pichet	Jug <i>ou</i> pitcher
			Picon	Orange-flavoured aperitif
<i>Boissons</i>		<i>Drinks</i>	Primeur <i>ou</i> nouveau (vin)	Young <i>ou</i> new (wine)
Amuse-gueule	Apetiser		Une demie (bière)	Half-pint (beer)

Apéritif	Before meal drink or aperitif	Amer	Bitter
Avèze	Local gentian-flavoured aperitif	Champagne brut	Very dry champagne
Bière	Beer	Champagne demi-sec	Half-dry champagne
Bière pression	Draught beer	Champagne rosé	Pink champagne
Boissons compris	Drinks included	Cidre bouché	Bottle cider
Bouteille	Bottle	Cidre brut	Dry cider
Café	Coffee	Cidre doux	Sweet cider
Café au lait	Coffee with milk	Citron/orange pressé	Freshly squeezed lemon/orange juice
Café deca	Decaffeinated coffee	Glaçons	Ice cubes
Café glacé	Iced coffee	Jus de fruit	Fruit juice
Café nature	Coffee without milk	Quart de vin	Quarter bottle of wine
Café serré	Very strong espresso	Seau à glace	Ice bucket
Carafe	Carafe ou small pitcher	Thé	Tea
Carafe d'eau	Drinking water	Thé au Camomille	Camomile herbal tea
		Thé au citron	Tea with lemon
Thé au lait	Tea with milk	Heures de fermeture	Closing times
Thé au Tilleul	Limeflower herbal tea	Heures de ouverture	Opening times
Verre	A glass	Hors d'œuvre	Starter ou appetiser
Verre de vin	Glass of wine	Jour	Day
Vin	Wine	Jours de fermeture	Closing days
Vin			
blanc/Rouge/Rosé	White/Red/Rosé wine	Maître d'hôtel	Headwaiter
Vin chaud	Mulled wine	Menu	Set meal ou fixed price meal
Vin de Pays	Local wine	Ouvert	Open
Vin de table	Table wine	Plat du jour	Dish of the day
Vin doux	Sweet wine	Plat principal	Main course
Vin mousseux	Sparkling wine	Pourboire	Tip
		Recette	Recipe
		Régional	Local

<i>Divers</i>	<i>Miscellaneous</i>	Saison	Season
A votre santé, Santé	Cheers!	Souper	Supper
Addition	Bill	Selon	According to
Assiette assortie	Assortment of hors d'œuvres	Selon arrivage	According to availability
Aujourd'hui	Today	Selon grosseur	According to size
Bon appetit	Enjoy your meal	Servi	Served
Caisse	Cashdesk ou cashier	Service	Service charge
Carte	Main à la carte menu	Service compris	Service charge included
Casse-crôte	Snack	Service non-compris	Service not included
Choix	Choice	Spécialité	Speciality
Commader	To order	Spécialité de la maison	House speciality
Compris	Included	Sur commande	Upon request ou to order
Déjeuner	Lunch	Table d'hôte	Fixed price meal with set menu
Dîner	Dinner	Tire-bouchon	Corkscrew
Emporter	To take-away	Traiteur	Delicatessen
Entrée	Starter	TVA	VAT
Fait maison	Homemade	Varié	Assorted
Fermé	Closed	Amer	Bitter
Fermeture annuelle	Annual closing period	Barquette	Small pastry boat
Fermeture hebdomadaire	Weekly closing day	Bâtons	Small sticks of pastry
Goûter	Tea-time ou snack	Pain brioché	Milk bread
Gratuit	Free	Pain complet	Wholemeal bread
Petit pain	Bread roll		
Parfum	Flavour		
Pain grillé	Toast		
Pain perdu	French toast		
Panier	Basket		
Planche	Wooden platter		

Plateau	Tray ou platter
Plateau de fromage	Cheese board
Pain de mie	Sliced white bread
Reveillon Noël	Christmas Eve
Reveillon	New Year's Eve
Pâques	Easter
Noël	Christmas

Enjoy your meal !