

THE DRINK OFFER

I THE PRE-DINNER DRINKS/APERITIFS: from the bar

"First, May I suggest that you have a look at the bar list? Today's specials are..."

I/1. Soft drinks : sodas (colas, tonics...) fruit juices, syrups, lemonades...

I/2. Alcoholic drinks :

- **Beers**: draught or bottled beers (bières pression ou en bouteille): white/blanche (HOEGARDEN), lager/blonde (HEINEKEN), amber/ambrée (PELFORTH AMBREE), brown ale/brune (GUINNESS).

Shandy (panaché) mix of beer and lemonade.

- **Wines by the glass** (les vins au verre): a glass of: rosé (r*), white (W*), or red (R*) wine , sparkling (vintage or non vintage Champagne , Crémant de Limoux...)

**Veuillez noter ici les abrégés pour les couleurs de boissons réutilisés ensuite : W, R, r*

- **Cider-based products from Brittany and Normandy** (les produits à base de cidre de Bretagne et Normandie) :
Cidre (de Cornouaille), Poiré (AOP DOMFRONT),
Pommeau (de Bretagne ou Normandie AOP).

- **Wine-based aperitifs** : (ABV : apéritifs à base de vins):

Vermouths: dry and extra dry W, bianco –sweet W, rosso (R), rosé : Martini (Italy), Noilly-Prat (France)...

Quinquinas (Ambassadeur, St Raphaël)

- **Liquor wines** (VDL : vins de liqueur) : Floc de Gascogne and Pineau des Charentes (W or r), Porto (W or R), Sherry (W)...

- **Sweet Natural wines** (VDN : vins doux naturels): Muscat de Rivesaltes/de Beaumes de Venise (W)..., Banyuls ou Maury (R or W)...

- **Alcohol-based aperitifs** (A B A: aperitifs à base d'alcool):

Bitter (amers): Campari...

Made with gentian (gentianes): Suze, Salers, Aveze...

Flavoured with aniseed (anisés): Ricard, Pastis 51...

II The mineral waters and the wines: from the cellar

“Then, May I give you the menu and the wine list? I can also suggest a French natural mineral water, still or sparkling, to accompany your meal”

II/1.Mineral waters:

Still (Evian, Vittel, Mont-Roucoux...) or **sparkling** (Badoit, St Geron, Ogeu...)

II/2. The wines: Cf. wines by the glass:

“**To match your dishes, may I propose...**” Still wines or sparkling wines like...

III The brandies / liquors / after-dinner drinks: from the bar.

“To finish you meal, may I suggest a brandy / an after-dinner drink?”

III/1.Spirit/Brandy (eaux de vie) : white or brown (blanche ou brune) :

- **Fruit brandies:** Williams pear, Cherry (Kirsch), Mirabelle plum...
- **Brandy:** Cognac, Armagnac...
- **Marc brandy:** Marc de Champagne...
- **Cider brandy:** Calvados du Pays d'Auge...
- **Sugar cane brandies:** Rums White or Amber: from the French Islands (AOC Martinique, Guadeloupe, Reunion), from Cuba...
- **Cereals brandy:** Gin, Vodka, Whiskies (single malt, pure malt or blended.)

III/2.Liquors:

Based on herbs (green or yellow Izarra, violet liquor...) or **fruits** (Grand Marnier, Cointreau, Mandarine Impériale...)

THE FOOD OFFER

MISE EN BOUCHE / APPETIZERS

STARTERS or FIRST COURSES:

Cold starters: salads, duck liver (foie gras), smoked salmon, melon...

Sea food: oysters (huîtres), mussels (moules) lobster (homard), rock lobster (langouste), prawn : grey prawn, pink prawn or shrimp, reddish prawn (crevettes), crayfish (écrevisse)...

Hot and warm starters:

Pies (tourtes feuilletées), soups, eggs (boiled, soft-boiled, scrambled – à la coque, mollets, brouillés), omelette, stuffed pancake like aumônière (crêpe farcie), asparagus (white, green or violet)...

MAIN COURSES or SECOND COURSES

Fish

Salmon (saumon), sole, trout (truite), sea bream (dorade), sea bass/wolf (bar/loup), scallops (St Jacques), barbet (rouget), tuna fish (thon), pike perch (sandre), cod (cabillaud)...

Meat

Beef (bœuf), lamb (agneau), mutton/ewe (mouton/brebis), pork (porc), veal (veau)-calf sweet bread = ris de veau.

Different pieces:

Cutlets (côtelettes), chops (côtes de porc/agneau), rib of beef (côte de bœuf), leg (gigot), rack (carré)...

Appoints de cuisson: very rare, rare, medium, well done.

Game (gibier) :

Wild rabbit (lapin de garenne), hare (lièvre), pheasant (faisan), pigeon, quail (caille), partridge - grouse (perdrix -perdreau), wild boar (sanglier)...

Poultry (volaille):

Duck – duckling (canard – caneton),

Coquerel -chicken - hen (coquelet - poulet - poule),

Goose (oie), guinea fowl (pintade), turkey (dinde)...

Garnishes (accompagnements) :

- Vegetables: potatoes, beans – French beans (H. V.), onions, Mushrooms, Cucumber, cauliflower, carrot, turnip (navet), tomatoes (tomates)
- Pasta, rice...

Cooking processes:

Grilled, roasted, sautéed, poached, fried, steam cooking (vapeur), stewing (en ragoût)...

CHEESES:

Different milks: Cow's or goat's or ewe's milk cheeses (lait de : vache, brebis, ou chèvre.)

Different families:

- veined or blue cheeses (pâtes persillées) ;
- cooked or uncooked pressed cheeses (pâtes pressées cuites ou non cuites) ;
- soft cheese with washed or furry rind (pâtes molles à croûte fleurie ou lavée ;
- fresh cheeses (fromages frais) ...

DESSERTS or SWEET COURSES:

Cakes (gâteaux), tarts / pies (tartes), sherbets (sorbets), ice creams (crèmes glacées)...

Fruits :

Apple (pomme), apricot (abricot), pineapple (ananas), peach (pêche), pear (poire), cherry (cerise), exotic fruits, citrus (agrumes), fig (figue), mango (mangue), nut (noix), hazelnut (noisette), plum (prune), prune (pruneau), quince (coing), lemon (citron jaune), lime (citron vert), oranges, grapefruit (pamplemousse), cranberry (canneberge), rhubarb (rhubarbe)...

DELICACIES (les mignardises)