

FOOD & DRINK

French Pronounced English
 MERCI = THANK YOU, S'IL VOUS PLAÎT = PLEASE
 BON JOUR / JOURNÉE = GOOD DAY, BON SOIR = GOOD EVENING
 AU REVOIR [O VOIR] = GOOD BYE
 Un carte si'l vous plait? A menu please
 Un carte de crepes si'l vous plait
 Un carte de boisson si'l vous plait? Drinks
 If waiter asks "choisi?" [schwozzy], "have you chosen?"
 L'addition si'l vous plait? the bill please

Grand = large
 Petit == small
 Demi = half, demi biere/ demi picher vin rouge
 Chaud Show Hot
 Froid Froiw Cold

C'est tout? Asked by waiter. that's all?

CREPE	Crepe	Pancake
Sucre	Sookre	Sugar
Citron	Sitron	Lemon Peche = peach
Miel	Miel	Honey Glace [Glass] Ice cream, boule = scoop of,
glace also = ice,		
Framboise	raspberry,	Fraises strawberry, myrtilles blueberry
Confiture	Confiture	Jam, Flan possibly custard

Verre	ver	glass
Pitcher	pitcher	litre carraffe, "un picher de l'eau s'il vous plait"
Demi pitcher		1/2 litre carraffe
Bouteille	bottay	bottle
Tasse	Tass	Cup
Café	Café	Coffee
Lait	Lay	Milk
[Un lait chaud = a hot milk]		
Café au lait	Café o'lay	Coff With milk
Chocolat	[usually hot]	chocolate
The	Tay	Tea
Biere	bee-air	Beer[bottled]
Biere pression		Draught beer
Jus	joose	juice
Orange		orange
Limonade		lemonade
Coke coal	coke, or	Coke cola light = diet coke
Eau	"O"	water
Vin	Van	Wine
Vin chaud	van show	hot mulled wine
Gin tonic	gin tonique	gin tonic

Rouge	rooge	red
Blanc	blonk	white
Sec	Sek	dry

Soupe/potage soup

Poisson	fish	VIANDE= MEAT
Anchovy / anchois	anchovy	
Crabe	crab	Saumon = Salmon
Langoustine	crayfish	Morue cod
Moule mussels		Homard lobster
Bouquet/Gambas	prawn	Thon tuna
Grenouille	frog	St Jacques = local breed of fish
Nos viands	“our meats”	
Plat de jour	dish of the day [special price]	
Entrecote / bifsteck	steak	Beouf = beef
Moyen	moyen [or a point, apwon]	medium Bien Qui= well done
Poivre	poo-arvre usually black pepper	poivre vert= green pepper
Champignon	mushroom	Oignon onion
Broccoli	broccoli	moutarde= mustard
Artichaut	artichoke	Salad vert = green salad,
Aperge Asparagus	Ail garlic	pomme de terre [sometimes pdt] potatoes
Chou	cabbage, Chou fleur	cauliflower, Concombre cucumber
Noix	nuts [usually walnuts in food]	fume = smoked

Lardon small pieces of chopped bacon + rind

Diot flavoured local sausages- nice although they look undercooked

Agreau lamb

Chevre goat, usually goat's cheese, chevre chaud = hot goat's cheese.

Pintarde guineau fowl

Cuisse de porc fume gammon cuisse= “thigh/leg of” or “cash desk”!!!

Cocotte casserole

Saucisson sausage [dried]

Pommes de terre [pom de terr] potatoes

Frites chips

Ketchup red sauce

Lapin rabbit,

Canard Duck

Veau calf [possibly Veal]

Steck [bif steck] beef [cow] steak

Steak hache home minced beef steak [big burger]

Vache cow.

fillet mignon= pork tenderloin [may be served as medallions in light sauce]

Cheval shavval horse,

Ouef egg

Fondue fondue,

Rillette moist goose pate

Oie oy goose,

Cochon pig

Poulet poolay chicken,

Sanglier wild boar

Raclette cold meats and hot cheese [for 2 usually]

Tartiflette local main course, sliced pots, onion, in a creamy sauce, bacon bits

Escargot snails [usually in garlic, small but tasty]

Fromage cheese, local= Reblochon[soft white], Tomme and Comte[hard white]

Pain pan bread. "Flute" is a larger longer lasting moister bagutte
Pain au raison = small breakfast raisin bread, pain au chocalat etc
Flute= wonderful larger type of baguette- lasts longer too!
Savoie/Savoyard cooked in local style, usually cheese/mushrooms/wine= good
Montagnard= locally cooked field mushroom sauce and wine, rich and yummy.
Pierrade hot slab to cook selection raw meats
Charcuterie usually 3 cold pork meats, ham/thin salami/ thin smoked ham
Galette flat biscuit/cake
Cuillere spoon, fourchette fork, couteau dinner knife, assiette plate,
assiette desert = desert dish,
Plat = plate of food, "plat de jour" dish of the day