

# Eating out en français

Over 2,000 food and wine terms in English and French,  
plus mini phrasebook and guide to wine regions

Eating out  
en français



# Eating out en français

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## Preface

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If you have ever ordered from a menu written in French without being completely sure what you were asking for, then you need this pocket dictionary!

We have compiled this book to provide an essential pocket companion for any traveller who likes to know what they are ordering and eating. And unlike many other dictionaries, the text is fully bilingual – to and from English, so that you can easily translate a menu or ask for a favourite dish or a particular ingredient. We have included nearly 2,000 dishes and ingredients, with special chapters on wine and French cheeses (an essential part of any French meal).

This pocket book is structured in four main sections:

- English-French menu dictionary
- French-English menu dictionary
- French wines and wine terms
- French cheeses

The dictionary includes several pages of useful phrases. These have been selected to help you to find a restaurant, ask for the table that you want, order your meal, pay the bill – and, if necessary, complain.

We have also included helpful phrases for vegetarians, who traditionally have a difficult time eating out in France (where bacon and chicken are not always thought of as ‘meat’!). Phrases to cover special diets are also included.

Finally, as you travel you will doubtless find new local dishes and local names for ingredients – in our experience, this is particularly so with local names for different types of fish. If you find interesting new terms that are not in this book, we would love to hear from you; please let us know and we will try and include the terms in future editions. Send any new terms (or comments on local variations of expressions) to: **frenchfood@bloomsbury.com**

# Introduction

## Types of restaurant

---

|                             |  |
|-----------------------------|--|
| une auberge                 | <i>hotel-restaurant, usually in the country</i>                                    |
| un bar                      | <i>serves alcoholic drinks</i>   |
| un bistrot                  | <i>café-restaurant, serves drinks and simple meals</i>                             |
| une brasserie               | <i>café-restaurant, choice of beer and simple meals</i>                            |
| un café                     | <i>serves alcoholic drinks and coffee, some serve ice cream</i>                    |
| un café-restaurant          | <i>serves alcoholic drinks, serves meals</i>                                       |
| une cafétéria               | <i>self-service restaurant providing simple meals</i>                              |
| un restaurant               | <i>proper dining room; quality can vary</i>  |
| un restaurant d'autoroute   | <i>motorway restaurant, often a cafeteria</i>                                      |
| un restaurant gastronomique | <i>high quality food, though sometimes no choice of menu, often more expensive</i> |
| un salon de thé             | <i>shop selling cakes with a few tables to have tea or coffee</i>                  |



## **Closing times**

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As shops tend to shut abruptly for lunch, so, oddly, do some restaurants. Many smaller restaurants have a weekly closure timetable (fermeture hebdomadaire) – closing, commonly, on Sunday and Monday.

## **Tipping**

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Tipping is relatively straightforward: bills are often stamped ‘s.t.c.’ (service, taxes, compris) and it means what it says – all service and taxes included. The only exception perhaps is to leave the small change in the saucer at a bar (if you are eating at the bar rather than at a table).

## **Public holidays in France (jours fériés)**

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New Year’s Day

Easter Sunday and Monday

Labour Day, 1 May

VE Day, 8 May

Ascension Day

Whit Sunday and Monday

France’s National Day (Bastille Day), 14 July

The Assumption, 15 August

All Saints’ Day, 1 November

Armistice Day, 11 November

Christmas Day

## **Booking**

---

If any of the national holidays above are part of your holiday, you should book well ahead for a place in a restaurant. Outside Paris, you should also book in advance for Sunday lunch, when large families settle down soon after mid-day to enjoy a long, noisy lunch. And don’t imagine you can squeeze in for a second sitting: except for some Parisian or tourist-driven restaurants, there is no such thing.

## **Meals and eating times**

---

|               |                |                  |
|---------------|----------------|------------------|
| 07:00 – 09:00 | petit déjeuner | <i>breakfast</i> |
| 12:00 – 14:00 | déjeuner       | <i>lunch</i>     |
| 19:30 – 22:30 | dîner          | <i>dinner</i>    |

## **Restaurant rating schemes**

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Toques (chef's hats) (five toques = de luxe, one toque = fourth-class);  
Michelin stars (three-stars = exceptional, one-star = very good)

# Useful French Phrases

## Menu

---

*Menus are usually split into five sections:*

|                         |                        |
|-------------------------|------------------------|
| potage or hors-d'oeuvre | <i>soup or starter</i> |
| entrée                  | <i>first course</i>    |
| plat principal          | <i>main course</i>     |
| fromage                 | <i>cheese course</i>   |
| dessert                 | <i>dessert</i>         |

*Shorter menus might have just three sections:*

|                |                     |
|----------------|---------------------|
| entrée         | <i>first course</i> |
| plat principal | <i>main course</i>  |
| dessert        | <i>dessert</i>      |



## RESTAURANT L'AUBERGE



*Vous propose son menu gastronomique à €34*

### *Entrées*

- La terrine de canard aux pistaches*
- Le foie gras de canard confiture de figues*
- La soupe de poisson et sa rouille*
- Le saumon mariné à l'aneth*



### *Poissons*

- Le filet de rouget au fenouil*
- La darne de saumon poêlée et mousse de brocoli*
- Le St Pierre poché aux poireaux et beurre blanc*



### *Viandes*

- La fricassée de poulet à l'estragon*
- Le carré d'agneau persillé à l'ail*
- L'entrecôte grillée aux cèpes*



*Assiette de fromages*



*Le dessert de notre carte au choix*

*La salle à manger est non-fumeur*


*Prix nets – service compris*




# Chez Tante Claire

Menu Touristique €18  
service compris


Salade aux noix  
ou  
Potage du jour



Magret de canard grillé  
ou  
Poulet fermier



Frites  
ou  
haricots verts



Fromage  
ou  
dessert

1/2 l. de vin et café compris

## Getting to a restaurant

---

|  |   |
|--|---|
| Can you recommend a good restaurant?             | <i>Quel restaurant nous recommandez-vous?</i>             |
| I would like to reserve a table for this evening | <i>J'aimerais réserver une table pour ce soir</i>         |
| Do you have a table for three/four people?       | <i>Avez-vous une table pour trois/quatre (personnes)?</i> |
| We would like the table for 8 o'clock            | <i>Nous aimerions réserver une table pour 20 heures</i>   |
| Could we have a table ...?                       | <i>Auriez-vous une table de libre ...?</i>                |
| by the window                                    | <i>près de la fenêtre</i>                                 |
| outside  | <i>dehors/à l'extérieur</i>                               |
| on the terrace                                   | <i>sur la terrasse</i>                                    |
| in the non-smoking area                          | <i>dans la section non-fumeurs</i>                        |
| in the smoking area                              | <i>dans la section fumeurs</i>                            |
| What time do you open?                           | <i>A quelle heure ouvrez-vous?</i>                        |
| Could you order a taxi for me?                   | <i>Pourriez-vous me faire venir un taxi?</i>              |

## Ordering

---

|                                   |  |
|-----------------------------------|--|
| Waiter/waitress!                  | <i>Monsieur! / Mademoiselle!</i>           |
| What do you recommend?            | <i>Que nous proposez-vous?</i>             |
| What are the specials of the day? | <i>Quels sont les plats du jour?</i>       |
| Is this the fixed-price menu?     | <i>C'est le menu à prix fixe?</i>          |
| Can we see the à-la-carte menu?   | <i>Vous avez aussi un menu à la carte?</i> |
| Is this fresh?                    | <i>Est-ce frais?</i>                       |
| Is this local?                    | <i>Est-ce une spécialité de la région?</i> |
| I would like a/an ...             | <i>J'aimerais un/une...</i>                |
| Could I/we have ... please?       | <i>Pourriez-vous me/nous donner...</i>     |
| an ashtray                        | <i>un cendrier</i>                         |
| the bill                          | <i>l'addition</i>                          |
| our coats                         | <i>nos manteaux</i>                        |

|                      |   |
|----------------------|---|
| a cup                | <i>une tasse</i>  |
| a fork               | <i>une fourchette</i>   |
| a glass              | <i>un verre</i>   |
| a knife              | <i>un couteau</i>   |
| the menu             | <i>le menu</i>  |
| a napkin             | <i>une serviette</i>  |
| a plate              | <i>une assiette</i>   |
| a spoon              | <i>une cuillère</i>   |
| a toothpick          | <i>un cure-dents</i>  |
| the wine list        | <i>la carte des vins</i>                                      |
| May I have some ...? | <i>J'aimerais avoir ...<br/>Pourriez-vous m'apporter ...?</i> |
| bread                | <i>du pain</i>  |
| butter               | <i>du beurre</i>  |
| ice                  | <i>de la glace</i>  |
| (slice of) lemon     | <i>une tranche de citron</i>                                  |
| milk                 | <i>du lait</i>  |
| pepper               | <i>du poivre</i>  |
| salt                 | <i>du sel</i>   |
| sugar                | <i>du sucre</i>   |
| water                | <i>de l'eau</i>   |
| I would like it ...  | <i>Je le/la préférerais ...<br/>Je l'aimerais ...</i>         |
| baked                | <i>cuit(e) au four</i>  |
| fried                | <i>frit(e)</i>  |
| grilled              | <i>grillé(e)</i>  |
| poached              | <i>poché(e)</i>   |
| smoked               | <i>fumé(e)</i>  |
| steamed              | <i>(cuit(e)) à la vapeur</i>                                  |
| boiled               | <i>cuit(e) à l'eau/à l'anglaise</i>                           |
| roast                | <i>rôti(e)</i>  |
| very rare            | <i>bleu</i>   |
| rare                 | <i>saignant(e)</i>  |
| medium               | <i>à point/rose</i>   |
| well-done            | <i>bien cuit(e)</i>   |

## V Useful phrases for vegetarians

---

|  |  |
|--|--|
| I am ...   | <i>Je suis ...</i>   |
| vegetarian   | <i>végétarien (-ienne)</i>   |
| lacto-ovo-vegetarian                                       | <i>lacto-ovo-végétarien (-ienne)</i>   |
| lacto-vegetarian   | <i>lacto-végétarien (-ienne)</i>   |
| vegan  | <i>végétalien (-ienne)</i>   |
| I don't eat ...  | <i>Je ne mange pas ...</i>   |
| I don't eat meat, pork or chicken                          | <i>Je ne mange pas de viande, de porc ou de poulet</i>                                   |
| I don't eat fish   | <i>Je ne mange pas de poisson</i>  |
| I eat eggs, milk and cheese                                | <i>Je mange des oeufs, du lait et du fromage</i>   |
| I don't eat eggs, milk or cheese                           | <i>Je ne mange pas d'oeufs, de lait ou de fromage</i>                                    |
| I don't eat suet/lard/dripping                             | <i>Je ne mange pas de suif/de saindoux/de graisse de viande</i>                          |
| Do you have any vegetarian dishes?                         | <i>Avez-vous des plats végétariens?</i>  |
| Is there a vegetarian restaurant near here?                | <i>Y a-t-il un restaurant végétarien près d'ici?</i>                                     |
| Is this cheese made with rennet?                           | <i>Ce fromage est-il fabriqué avec de la présure animale?</i>                            |
| Do you have a rennet-free cheese?                          | <i>Auriez-vous des fromages sans présure?</i>  |
| Do you serve this dish without meat/eggs/cheese?           | <i>Pourriez-vous préparer ce plat sans viande/oeufs/fromage?</i>                         |
| Does this sauce/soup contain beef/chicken/fish/meat stock? | <i>Est-ce que cette sauce/soupe contient du bouillon de boeuf/poulet/poisson/viande?</i> |
| Does this dish contain gelatine/aspic?                     | <i>Est-ce que ce plat contient de la gélatine/de l'aspic?</i>                            |
| Does this contain organic ingredients?                     | <i>C'est bien un plat biologique?</i>  |
| Do you use GM foods/MSG?                                   | <i>Utilisez-vous des aliments GMO/du glutamate de sodium?</i>                            |



## Useful phrases for people on special diets etc.

---

|   |   |
|---|---|
| I am diabetic                             | <i>Je suis diabétique</i>   |
| Does this dish contain nuts?              | <i>Est-ce que ce plat contient des noix?</i>                            |
| I am allergic to ...                      | <i>Je suis allergique à ...</i>   |
| I have a peanut/seafood/<br>wheat allergy | <i>Je suis allergique<br/>à l'arachide/aux fruits de<br/>mer/au blé</i> |
| I don't eat wheat/gluten                  | <i>Je ne mange pas de blé/de<br/>gluten</i>                             |

## Drinks

---

|                                  |   |
|----------------------------------|---|
| Can I see the wine list, please? | <i>Puis-je avoir la carte des vins<br/>s'il vous plaît?</i> |
| I would like a/an ...            | <i>J'aimerais avoir ...</i>                                 |
| aperitif                         | <i>un apéritif</i>  |
| another                          | <i>un deuxième; encore un(e)</i>                            |
| I would like a glass of ...      | <i>Puis-je avoir un verre de/d'...?</i>                     |
| red wine                         | <i>vin rouge</i>  |
| white wine                       | <i>vin blanc</i>  |
| rose wine                        | <i>vin rosé</i>   |
| sparkling wine                   | <i>vin mousseux</i>   |
| still water                      | <i>eau plate</i>  |
| sparkling water                  | <i>eau gazeuse</i>  |
| tap water                        | <i>eau du robinet</i>                                       |
| With lemon                       | <i>avec du citron</i>                                       |
| With ice                         | <i>avec de la glace</i>                                     |
| With water                       | <i>avec de l'eau</i>  |
| Neat                             | <i>sans eau ni glace</i>                                    |
| I would like a bottle of ...     | <i>Donnez-moi une bouteille de ...</i>                      |
| this wine                        | <i>ce vin-ci</i>  |
| house red                        | <i>de vin rouge maison</i>                                  |
| house white                      | <i>de vin blanc maison</i>                                  |
| Is this wine ...?                | <i>Est-ce un vin ...?</i>                                   |
| very dry                         | <i>très sec</i>   |
| dry                              | <i>sec</i>  |

|                          |                               |
|--------------------------|-------------------------------|
| sweet                    | <i>doux/sucré</i>             |
| local                    | <i>de la région</i>           |
| This wine is ...         | <i>Le vin ...</i>             |
| not very good            | <i>n'est pas très bon</i>     |
| not very cold            | <i>n'est pas très frais</i>   |
| corked                   | <i>est bouchonné</i>          |
| I would like a ...       | <i>J'aimerais un/une ...</i>  |
| fruit juice              | <i>jus de fruits</i>          |
| lemonade                 | <i>limonade</i>               |
| non-alcoholic beer       | <i>bière non alcoolisée</i>   |
| non-alcoholic wine       | <i>vin non alcoolisé</i>      |
| low-alcohol beer         | <i>bière peu alcoolisée</i>   |
| low-alcohol wine         | <i>vin peu alcoolisé</i>      |
| non-alcoholic beverage   | <i>boisson non alcoolisée</i> |
| decaffeinated coffee/tea | <i>thé/café décaféiné</i>     |
| soft drink               | <i>boisson non alcoolisée</i> |

## Complaints

---

|                            |  |
|----------------------------|--|
| This is not what I ordered | <i>Ce n'est pas ce que j'ai commandé</i>               |
| I asked for ...            | <i>J'ai commandé ...</i>                               |
| Could I change this?       | <i>Est-ce que je peux le changer pour autre chose?</i> |
| The meat is ...            | <i>La viande ...</i>                                   |
| overdone                   | <i>est trop cuite</i>                                  |
| underdone                  | <i>n'est pas assez cuite</i>                           |
| tough                      | <i>est dure</i>  |
| I don't like this          | <i>Je n'aime pas ça</i>                                |
| The food is cold           | <i>Tout est froid</i>                                  |
| This is not fresh          | <i>Ce n'est pas frais</i>                              |
| What is taking so long?    | <i>Pourquoi est-ce si long?</i>                        |
| This is not clean          | <i>Ce n'est pas propre</i>                             |

## Paying

---

|                                    |   |
|------------------------------------|---|
| Could I have the bill?             | <i>Pourrez-vous m'apportez l'addition?</i>          |
| I would like to pay                | <i>Garçon, l'addition</i>                           |
| Can I charge it to my room?        | <i>Vous l'ajoutez à ma note d'hôtel?</i>            |
| We would like to pay separately    | <i>Chacun paye sa part</i>                          |
| There's a mistake in the bill      | <i>Je crois qu'il y a une erreur sur la facture</i> |
| What's this amount for?            | <i>Ce montant représente quoi?</i>                  |
| Is service included?               | <i>Le service est-il compris?</i>                   |
| Do you accept traveller's cheques? | <i>Acceptez-vous les chèques de voyage?</i>         |
| Can I pay by credit card?          | <i>Vous acceptez les cartes de crédit?</i>          |

## Numbers

---

|    |                 |          |                         |
|----|-----------------|----------|-------------------------|
| 0  | <i>zéro</i>     | 15       | <i>quinze</i>           |
| 1  | <i>un(e)</i>    | 16       | <i>seize</i>            |
| 2  | <i>deux</i>     | 17       | <i>dix-sept</i>         |
| 3  | <i>trois</i>    | 18       | <i>dix-huit</i>         |
| 4  | <i>quatre</i>   | 19       | <i>dix-neuf</i>         |
| 5  | <i>cinq</i>     | 20       | <i>vingt</i>            |
| 6  | <i>six</i>      | 30       | <i>trente</i>           |
| 7  | <i>sept</i>     | 40       | <i>quarante</i>         |
| 8  | <i>huit</i>     | 50       | <i>cinquante</i>        |
| 9  | <i>neuf</i>     | 60       | <i>soixante</i>         |
| 10 | <i>dix</i>      | 70       | <i>soixante-dix</i>     |
| 11 | <i>onze</i>     | 80       | <i>quatre-vingt(s)</i>  |
| 12 | <i>douze</i>    | 90       | <i>quatre-vingt-dix</i> |
| 13 | <i>treize</i>   | 100      | <i>cent</i>             |
| 14 | <i>quatorze</i> | 200 etc. | <i>deux cents etc.</i>  |

# French-English

## Aa

- abats** giblets  
**abattis** [*de volaille*] giblets  
**abricot** apricot  
**absinthe** absinthe  
**accompagnement** [*garniture*] trimmings  
**acide** sharp  
**addition** bill, [*US*] check  
**agneau** lamb  
**agrumes** citrus  
**aiglefin** haddock  
**aiglefin fumé** [*haddock*] smoked haddock  
**aïgo bouido** Provençal garlic soup served over pieces of bread  
**aigre** sour  
**aigre-doux (-douce)** sweet and sour  
**aiguillat** dogfish  
**ail** garlic  
**aillé(e)** garlicky  
**aïloli, aïoli** garlic-flavoured mayonnaise  
**airelle** blueberry  
**airelle rouge** small cranberry  
**algue** seaweed  
**aligot de Lozère** potato, cheese and garlic purée  
**alimentation** small shop selling general groceries  
**allumettes** matches  
**allumettes au fromage** (fine) cheese straws  
**pommes allumettes** matchstick potatoes  
**alose** shad

- alouette** lark [*bird*]  
**alouette sans tête** beef olive
- aloyau** [*faux-filet*] sirloin
- amande (douce)** almond  
**aux amandes** with almonds  
**pâte d'amandes** almond paste
- amandine** almond tart
- amer (amère)** bitter
- américaine, sauce** the cooking liquor from lobster mixed with the lobster coral and cream
- américaine, à l'** with brandy, white wine, onions, and tomatoes
- amuse-gueule** [*hors-d'oeuvre*] hors-d'oeuvre; [*US*] appetizer
- ananas** pineapple
- anchois** anchovy  
**anchoïade** anchovy dipping sauce  
**anchois de Norvège** sprat
- andouille, andouillette** sausage made of chitterlings, pork meat, onions, seasoning, etc.
- aneth** dill
- ange de mer** angel fish
- anglaise, à l'** plain boiled [*vegetables*]
- anglaise, sauce** *see* **crème à l'anglaise**
- anglaise, sauce à l'** thin crème à l'anglaise sauce
- angélique** angelica
- anguille** eel  
**anguille fumée** smoked eel
- anis** aniseed
- anone** [*pomme cannelle*] custard apple
- apéritif** aperitif
- arachide** peanut
- arêtes (de poisson)** (fish) bones
- aromatisé** flavoured
- arôme (d'un vin)** bouquet
- arrow-root** arrowroot
- artichaut** artichoke  
**fond d'artichaut** artichoke heart
- asperge** asparagus  
**pointes d'asperges** asparagus tips
- aspic** aspic
- assaisonné** seasoned
- assaisonnement** seasoning

**assiette** plate

**assiette anglaise, assiette de viandes froides** assorted cold meat; [US] cold cuts

**assiette de viandes grillées** mixed grill

**aubergine** aubergine; [US] eggplant

**au gratin** with a topping of cheese and breadcrumbs

**aumônière** pouch-shaped pancake filled with fruit salad, ice cream, etc.

**autruche** ostrich

**aveline** filbert

**avocat** avocado

**avocat gratiné au four** baked avocado gratin

**avocats gratinés au parmesan** baked avocado and cheese gratin

**avoine** oats

# Bb

**baba au rhum** rum baba

**bacon** bacon

**baguette** [pain] French bread

**baguettes** [chinoises] chopsticks

**ballottine** faggot

**bambou** bamboo

**banane** banana

**bananes flambées** banana flambé

**banane verte** [plantain] plantain

**bar** [loup de mer] sea bass

**barbue** brill

**bardane** burdock

**barquette** small tart [shaped like a boat]

- basilic** basil
- basquaise, à la** Basque style, with ham, red peppers, tomatoes
- bâtonnets** batons [*of carrots, etc.*]
- baudroie** [*lotte de mer*] monkfish
- bavarois** Bavarian cream
- bavette** flank (of beef)
- bavette, bavoir** (child's) bib
- bayonnaise, à la** braised in Madeira wine
- béarnaise, sauce** hollandaise sauce but thicker and with tarragon.  
Served warm with grilled meat and fish
- bécasse** woodcock
- bécassine** snipe
- béchamel, sauce béchamel** a basic white sauce made from  
butter, flour and seasoned milk
- beignet** [*pâte frite et sucrée*] doughnut, fritter
- beignet viennois** doughnut
- beignet fourré à la confiture** jam doughnut
- beignet de bananes** banana fritter
- beignets de légumes** vegetable fritters
- beignet de pommes** apple fritter
- belon** type of oyster from Brittany
- Bercy, sauce** chopped shallots cooked in butter with white wine  
and fish stock added
- bergamote** bergamot
- bette** chard
- betterave** beetroot
- betteraves rouges à la crème** creamed beetroot
- beurre** butter
- avec (du) beurre; au beurre** with butter
- sans beurre** without butter
- beurre blanc** sauce of white wine, vinegar, shallots, butter
- beurre clarifié** [*cuisine indienne*] ghee
- beurre d'anchois** anchovy butter
- beurre de cacah(o)uètes/d'arachides** peanut butter
- beurre de cacao** cocoa butter
- beurre de truffes** truffle butter
- beurre fondu** melted butter
- beurre noir** browned melted butter with vinegar and seasoning
- beurre noisette** brown butter
- beurre sans sel** unsalted butter
- bien cuit(e)** well done



## bière

**bière** beer**bière (à la) pression** draught beer**bière anglaise blonde** ale**bière anglaise pression** bitter (beer)**bière blonde** lager**bifteck** steak; [US] beefsteak**bigarade, sauce** sauce made from the remains of duck with Seville orange and lemon juice**bigorneau** winkle**biologique** organic**biscotte** crispbread, rusk**biscuits** [*gâteaux secs*] biscuits; [US] cookies**biscuits à la cuillère** sponge fingers**bisque de homard** lobster bisque**blanc d'oeuf** egg white**blanchaille** whitebait**blanchir** to blanch**blanc-manger** blancmange**blanquette de veau** veal stew in cream sauce**blé** wheat**blé concassé** bulgur wheat, bulgar wheat**blé noir** [*sarrasin*] buckwheat**blennie** butterflyfish**blette** chard**blinis** blinis**boeuf** beef**boeuf (à la) bourguignonne** see *bourguignonne***boeuf de conserve** corned beef**boeuf en daube** beef casserole**boeuf stroganoff** beef stroganoff**rôti de boeuf** [*rosbif*] roast beef**boisson** drink**boisson (gazeuse) non alcoolisée** soft drink**boîte (de conserve)** tin; [US] can**en boîte** tinned; [US] canned**bol** bowl**bombe** bombe**bonbon** sweet; [US] candy**bonne femme** cooked with leeks and potatoes**bonite** bonito; skipjack tuna**bordeaux rouge** claret, red Bordeaux

- bordelaise, à la** with red wine, bone marrow, mushrooms and artichokes
- bouchée (feuilletée)** vol au vent  
**bouchée à la reine** chicken vol au vent
- boucherie chevaline** butcher's selling horsemeat
- boudin blanc** sausage of finely ground white meat
- boudin noir** black pudding
- bouillabaisse** Provençale fish stew
- bouillir** to boil
- bouilli(e)** [*cuit(e) à l'eau, à l'anglaise*] boiled
- bouillon** broth, stock  
**bouillon de boeuf** beef stock, beef broth  
**bouillon de légumes** vegetable stock  
**bouillon végétarien** vegetable stock
- boulangerie** bakery
- boule** flat round loaf with coarse crust
- boule de glace** scoop of ice cream
- boules de picoulat** Catalan dish of pork meatballs in a bean casserole
- boulette de pâte** dumpling
- boulette de viande** meat ball
- bouquet garni** bouquet garni [*mixed herbs*]
- bouquet** [*crevette rose*] prawn
- bourgeoise, à la** cooked in family style
- bourguignonne, à la** with red wine, mushrooms, small onions and bacon
- bourrache** borage
- bourride** Provençale fish dish with garlic mayonnaise
- bouteille** bottle  
**bouteille d'eau (minérale)** bottle of (mineral) water  
**bouteille de vin** bottle of wine
- braisé(e)** braised
- braiser** to braise
- branche** stick, stalk
- brandade de morue** salt cod purée
- brasserie** café-restaurant serving simple meals and beer; brewery
- brebis** ewe
- brème** bream
- brème de mer** sea bream
- brési** air-dried beef from Franche-Comté
- brik** North African pastry filled with egg, tuna and vegetables

## brioche

- brioche** brioche  
**Brocciu** Corsican cream cheese made with sheep or goat's milk  
**broche, à la** grilled on a skewer over a flame  
**brochet** pike  
**brochette** skewer  
**brocolis** broccoli  
**brugnon** [*nectarine*] nectarine  
**brûlé(e)** burnt  
**brûler** to burn  
**brune, sauce** *see* **demi-glace**  
**buccin** whelk  
**bûche de Noël** Christmas log  
**buffet** buffet

## Cc

- cabécou** goat's or ewe's milk cheese, often served warm  
**cabillaud** (fresh) cod  
**cacah(o)uète** peanut  
**cacao** cocoa, chocolate  
**café** coffee  
**café au lait** coffee with milk  
**café complet** continental breakfast  
**café crème, un crème** (large) coffee with cream or milk  
**café décaféiné** decaffeinated coffee; decaf  
**café express** espresso, espresso coffee  
**café filtre** filter coffee  
**café instantané** instant coffee  
**café liègoise** iced coffee served with cream or whipped cream  
**café noir** black coffee  
**café soluble** instant coffee

- petit crème** (small) coffee with cream of milk
- caféine** caffeine
- sans caféine** [*décaféiné*] caffeine-free, decaffeinated
- cafetière** coffee pot
- caille** quail
- oeufs de caille** quails' eggs
- cake** fruit cake
- calmar** [*encornet*] squid
- camomille** [*infusion de, tisane de*] camomile (tea)
- canapés** canapés
- canard** duck [*domestic*]
- canard (à la) rouennaise** duck stuffed with its own liver, in a red wine sauce
- canard à l'orange** duck with oranges
- canard de Barbarie** Barbary duck
- canard sauvage** wild duck
- caneton** duckling
- canette** duckling [*female*]
- canneberge** cranberry
- cannelle** cinnamon
- cannelloni** cannelloni
- cannelloni aux champignons** mushroom cannelloni
- cantaloup** cantaloup (melon)
- cappuccino** cappuccino coffee
- câpres** capers
- carafe** carafe
- carafe d'eau** carafe of water, jug of water
- caramel** caramel
- caramel (au beurre)** toffee
- carbon(n)ade de boeuf** beef braised with onions and beer
- cardamome** cardamom
- cari** curry
- carotte** carrot
- carottes Vichy** carrots stewed in butter, sugar and seasoning
- carpaccio** wafer-thin slices of raw beef or tuna
- carpe** carp
- carré** rack
- carré** [*d'agneau, de porc, etc.*] rack of ribs
- carré d'agneau** rack of lamb
- carrelet** plaice
- carte** menu
- carte, à la** each menu item is priced separately

- carte des vins** wine list  
**carthame** safflower  
**cartilage** [*croquant*] gristle  
**carvi** caraway  
**casher** kosher  
**cassate** cassata  
**casserole** casserole  
**cassis** blackcurrant  
**cassoulet** casserole from Languedoc, with haricot beans, pork, sausage or goose  
**cassoulet végétarien** vegetarian bean casserole  
**catalane, à la** with tomatoes, black olives and garlic  
**cavaillon** honeydew melon  
**caviar** caviar  
**caviar d'aubergine** puréed roasted aubergines  
**cédrat** citron  
**céleri** celery  
**céleri-rave** celeriac  
**cendrier** ashtray  
**cèpe** cep; porcini mushroom  
**céréales (froides)** (breakfast) cereal  
**cerfeuil** chervil  
**cerise** cherry  
**cerise confite** glacé cherry  
**cerise noire** black cherry  
**cervelas** saveloy  
**cervelle** brains  
**cervelle de veau** calf's brains  
**chaise** chair  
**chambré(e)** at room temperature  
**champagne** champagne  
**champignon** mushroom  
**champignons de Paris** button mushrooms  
**champignons farcis** stuffed mushrooms  
**chandelier** candlestick  
**chandelle** candle  
**chanterelle** chanterelle [*mushroom*]  
**Chantilly** (with) whipped cream  
**chapelure** breadcrumbs  
**chapon** capon  
**charbon de bois** charcoal

- charlotte** charlotte  
**charlotte aux pommes** apple charlotte
- chasseur, sauce** red wine boiled with shallots, garlic, mushrooms, tomatoes and demi-glace sauce
- châtaigne** sweet chestnut  
**châtaigne d'eau** water chestnut
- chateaubriand, chateaubriant** Chateaubriand [*thick piece of grilled fillet of beef*]
- chaud(e)** hot [*not cold*]
- chaud-froid** jelly, aspic [*savoury*]  
**chaud-froid de poulet** chicken in jelly, aspic of chicken
- chaudrée** chowder
- (faire) chauffer** to heat up
- chausson** turnover  
**chausson aux pommes** apple turnover
- chef** chef, cook
- cherry brandy** [*liqueur de cerise*] cherry brandy
- cheval** horsemeat
- cheveux d'ange** angel hair (pasta)
- chèvre** goat
- chèvres en papillote** goats cheese filo parcels
- chevreuil** venison [*deer*]  
**chevreuil [à la scandinave]** reindeer
- chicorée frisée** endive, frisée salad
- chien de mer** dogfish
- chili con carne** [*plat mexicain*] chilli con carne  
**chili végétarien** vegetable chilli
- chinchard** horse mackerel
- chips** (potato) crisps; [*US*] chips
- chocolat** chocolate, cocoa  
**chocolat au lait** milk chocolate  
**chocolat blanc** white chocolate  
**chocolat glacé** chocolate-covered ice lolly  
**chocolat noir** dark chocolate  
**un chocolat [bonbon]** a chocolate [*sweet*]  
**un chocolat [une tasse]** a cup of cocoa/hot chocolate
- choix** choice  
**au choix, choix de** choice of  
**choix de légumes** assorted vegetables
- chou** cabbage  
**chou blanc** white cabbage  
**chou de Chine** Chinese cabbage

## chou à la crème

**chou rouge** red cabbage**chou vert** [*pommé*] green cabbage**chou vert frisé** [*non pommé*] kale**chou vert frisé** [*pommé*] savoy cabbage**chou à la crème** cream puff**choucroute** pickled cabbage**chou-fleur** cauliflower**chou-fleur sauce Mornay, au gratin** cauliflower cheese**chou-navet** swede**chou-rave** kohlrabi**choux de Bruxelles** Brussels sprouts**ciboule** spring onion; [*US*] scallion**ciboulette** chives**cidre (de pomme)** cider**cidre de poire** perry [*pear cider*]**cigarettes russes** sweet rolled crisp wafer filled with hazelnut cream**citron** lemon**citron pressé** freshly squeezed lemon juice drunk diluted with water and sugar**citron vert** [*lime*] lime**citronnelle** lemon grass**cive** spring onion; [*US*] scallion**civet** stew of rabbit, hare or other game**civet de lièvre** jugged hare**civette** chives**clafoutis aux cérisés** cherries baked in a thick batter**claire** type of oyster**clémentine** clementine**climatisé(e)** air-conditioned**clou de girofle** clove**clovisse** clam**cochon de lait** suck(1)ing pig**coeur** heart**coeur à la crème** curd cheese dessert made in heart-shaped mould**coeur d'artichaut** artichoke heart**cognac** brandy**coing** quince**colin** [*merlu*] hake**colin** [*lieu noir*] saithe**colvert** mallard

- compote de fruits** stewed fruit  
**compris(e)** included  
**compte** account  
**concombre** cucumber  
**condiment** condiment  
**confiserie** shop selling handmade chocolates, sweets and cakes  
**confit de canard/d'oie** duck/goose preserved in own fat  
**confit(e)** [*fruit, etc.*] candied  
**confiture** jam  
    **confiture de fraises** strawberry jam  
    **confiture d'oranges** (orange) marmalade  
**congelés** frozen foods  
**congre** [*anguille de mer*] conger eel  
**conserves** preserves  
**consommé** clear soup, consommé (soup)  
    **consommé froid** cold consommé  
    **consommé en tasse/en gelée** jellied consommé  
**contrefilet** sirloin steak  
**coq au vin** chicken cooked in red wine  
**coque, à la** soft-boiled [*egg*]  
**coques** cockles  
**coquetier** egg cup  
**coquillages** shellfish  
**coquille St Jacques** scallop  
**coriandre** coriander  
**cornet (de glace)** [*ice cream*] cone, cornet  
**cornichon** gherkin  
    **cornichon saumuré/au vinaigre** pickled gherkin  
**côte** chop  
    **côte de porc** pork chop  
**côtelette** cutlet, chop  
    **côtelette d'agneau** lamb chop  
**côtes** ribs  
    **côtes de boeuf** ribs of beef  
**cotriade** Breton fish stew with onions, potato and cream  
**coulbiac** fish pie stuffed with rice and hard-boiled egg  
**coulis** coulis [*sauce of sieved puréed fruit*]  
**coupe glacée** dish of ice cream; sundae  
**couper** to cut  
**courge** squash, marrow [*vegetable*]



## courgette

- courgette** courgette; [US] zucchini  
**courgettes farcies** stuffed courgettes
- court-bouillon** fish stock
- couscous** couscous
- couteau** knife
- couvert** cutlery
- crabe** [tourteau] crab  
**crabe décortiqué** prepared crab  
**crabe froid à l'anglaise/à la russe** dressed crab
- crème** cream  
**crème légère/épaisse** single/double cream  
**à la crème** with cream; with cream sauce  
**crème aigre** sour cream  
**crème (à l') anglaise** thick egg custard made from egg yolks and milk  
**crème au beurre** butter cream [filling for cake]  
**crème caramel** crème caramel [baked custard with caramel sauce]  
**crème Chantilly, crème fouettée** whipped cream  
**crème fleurette** top of the milk; single cream  
**crème fraîche** crème fraîche [soured double cream]  
**crème pâtissière** confectioner's custard  
**un crème, un café crème** a (large) coffee with cream or milk
- crème (de)** [velouté] cream of  
**crème d'asperges** cream of asparagus soup  
**crème de tomates** cream of tomato soup  
**crème de volaille** cream of chicken soup
- crémeux (-euse)** creamy
- créole** [savoury] with rice, tomatoes, pepper; [sweet] with orange peel
- crêpe** pancake  
**crêpes gratinées** stuffed pancakes with cheese topping
- cresson** cress  
**cresson de fontaine** watercress
- crevette (grise)** shrimp  
**crevette rose** king prawn  
**crevettes mayonnaise** shrimp cocktail
- croissant** croissant  
**croissant au beurre** croissant made with butter
- croque-madame** fried cheese and ham sandwich topped with a fried egg
- croquembouche** pyramid of profiteroles with caramel, served at weddings
- croque-monsieur** fried cheese and ham sandwich

- croquette de poisson** fish cake  
**croquettes de pommes de terre** potato croquettes  
**crottin de chèvre** small round goat's cheese  
**croustade** bread or pastry case  
**croustillant** crisp  
**croûte** fried or toasted bread base  
**croûtons** croutons  
**crudités** raw sliced vegetables as an hors d-oeuvre  
**cru(e)** raw, uncooked  
**crumble** crumble  
**crustacés** shellfish  
**cube: en cubes** diced [*cubed*]  
**cuillère, cuiller** spoon  
**cuillère à café** coffee spoon  
**cuillère à dessert** tablespoon  
**cuillère à soupe** soup spoon  
**cuillère à thé** teaspoon  
**cuisine** cookery, cooking  
**cuisine bourgeoise** plain home cooking  
**cuisine maigre** low-fat cooking  
**cuisine nouvelles** nouvelle cuisine  
**cuisine régionale** regional cooking  
**cuisine végétarienne** vegetarian cooking  
**cuisse de grenouilles** frog's legs  
**cuissot** haunch  
**cuit(e)** cooked, done  
**cuit(e) au four** baked  
**cuit(e) à grande friture** deep-fried  
**cuit(e) à la vapeur** steamed  
**pas assez cuit(e)** underdone  
**trop cuit(e)** overdone  
**cumin** cumin (seed)  
**cumin des prés** caraway (seeds)  
**curcuma** turmeric  
**cure-dent(s)** toothpick  
**curry** curry

## Dd

- dacquoise** meringue filled with cream and soft fruit
- dame blanche** chocolate sundae with Chantilly
- darne de saumon** salmon steak
- datte** date
- daube** rich casserole of meat, vegetables, garlic, herbs, and red wine
- daurade** bream
- dé: en dés** diced, cubed, chopped
- déca** decaf
- un déca** a decaf coffee
- décaféiné** decaffeinated
- café décaféiné** decaffeinated coffee
- découper** to carve
- défense de fumer** no smoking
- dégeler** to thaw
- déglacer** to deglaze [*mix meat juices at bottom of pan with stock or wine*]
- dégustation** tasting
- déguster** to taste, to savour
- déjeuner** [*lunch*] lunch; to have lunch
- délicieux (-euse)** delicious
- demi** half
- demi-bouteille** half bottle
- demi-glace, sauce** a mixture of equal parts of espagnole sauce and brown stock reduced, used as a basis for other sauces
- désossé(e)** [*en filets*] filleted
- désossé(e)** [*sans os, sans arête*] boned

- désosser** [*lever les filets*] to fillet; [*enlever les os, les arêtes*] to debone
- dessert** dessert
- desservir (la table)** to clear up
- diable (à la)** devilled
- rognons à la (sauce) diable** devilled kidneys
- diable, sauce** a sauce of chopped shallots, white wine, vinegar, cayenne pepper and coarsely ground white pepper. Served with fried or grilled fish or meat
- dijonnaise, à la** with mustard, or blackcurrants
- dinde** turkey
- dinde rôtie** roast turkey
- dîner** [*midi*] lunch
- dîner** [*soir*] dinner, supper
- dorade (aux sourcils d'or)** gilthead bream
- dorée** [*poisson*] John Dory
- dorer, faire dorer** to brown
- dormeur** [*tourteau*] crab
- dragées** sugared almonds
- Dubarry, à la** with cauliflower
- duchesse** piped potato mixed with egg yolk
- dur(e)** hard-boiled; [*meat*] tough
- duxelles, sauce** white wine, mushrooms and shallots mixed with demi-glace sauce and tomato purée

## Ee

- eau** water
- eau de seltz** soda water
- eau de source** spring water
- eau de vie** fruit or nut brandy
- eau en bouteille** bottled water
- eau gazeuse** sparkling water, fizzy water
- eau glacée/très froide** iced water
- eau minérale** mineral water
- eau plate** still (mineral) water
- sans eau ni glace** neat; [US] straight [*whisky, etc.*]
- eau de vie de prunelle** sloe gin
- ébréché(e)** [*verre, assiette*] chipped (glass, plate)
- échalote** shallot
- éclair** éclair
- éclair au chocolat** chocolate éclair
- écorce (de citron, etc.)** (lemon, etc.) peel
- écorce confite** candied peel
- écorce râpée** [*zeste*] grated peel, zest
- écrevisse** crayfish
- édulcorant** sweetener
- églefin** haddock
- émincés de veau/volaille** thinly sliced cooked veal/chicken, served in a sauce
- endive** chicory
- enrobé de** coated with
- entrecôte** rib steak of beef
- entrecôte à la bordelaise** rib steak cooked in sauce made of Bordeaux wine, butter, herbs, shallots, bone marrow
- entrée** starter

- entremets salé** savoury  
**épaule** [*palette*] shoulder  
**éperlan** smelt  
**épice** spice  
**épicé(e)** spicy  
**épinard** spinach  
**épinards en purée** creamed spinach  
**éplucher** to peel  
**escalope** escalope  
**escalope de dinde** turkey escalope  
**escalope de veau** veal escalope  
**escargot** snail  
**espagnole, sauce** sauce made from browned flour and butter  
 mixed with tomato purée and brown stock flavoured with browned  
 vegetables  
**espadon** swordfish  
**Esquimau®** ice lolly  
**estragon** tarragon  
**esturgeon** sturgeon  
**express** espresso

# Ff

- faînes** beech nuts  
**faisan** pheasant  
**faisselle** curd cheese  
**falafel** falafel  
**far breton** Breton speciality of prune shortcake  
**farce** stuffing  
**farci(e)** stuffed (with)

- farine** flour  
**farine d'avoine** oatmeal  
**farine de châtaigne** chestnut flour  
**farine de maïs** cornmeal, polenta
- faux filet** sirloin steak
- fécule de maïs** cornflour
- fenouil** fennel
- fermier** [*oeuf, poulet*] free range, farm [*egg, chicken*]
- fermière** with carrots, turnip, onion, celery
- feuille de laurier** bay leaf
- feuilles de vigne** vine leaves
- feuilleté** sweet or savoury puff pastry  
**feuilleté au fromage** puff pastry with cheese filling
- fève** bean  
**fève des marais, grosse fève** broad bean
- fiadone** Corsican lemon-flavoured cheesecake
- ficelle** French bread [*very long thin loaf*]
- ficelle picarde** ham rolled in pancake served with white sauce
- figue** fig
- filet** fillet; tenderloin  
**filet de porc** pork tenderloin  
**filet de boeuf** fillet of beef; [*US*] beef tenderloin  
**filet de boeuf en croûte** beef Wellington  
**filet mignon** steak cut from end of fillet  
**filet de volaille** breast of chicken or turkey
- fines herbes** mixed herbs
- flageolet** flageolet (beans)
- flambé(e)** flambé
- flamiche** northern French sweet or savoury pastry tart
- flan** baked custard
- flet** flounder
- flétan** halibut  
**flétan noir** black halibut, Greenland halibut
- flocons** flakes  
**flocons d'avoine** rolled oats
- florentine** with spinach
- foie** liver  
**foies de poulets/de volaille** chicken livers  
**foie de veau** calf's liver  
**foie d'oie, foie gras** goose liver pâté
- fondant** [*sweet*] fondant  
**fondant au chocolat** chocolate fudge (icing)

- fondant** [*meat, vegetables*] tender
- fondue** fondue
- fondue bourguignonne** meat fondue
- fondue savoyarde** cheese fondue
- forestière** with mushrooms, bacon, sauté potatoes
- forêt-noire** Black Forest gâteau
- forfait boissons** drinks included
- formule** menu option
- fougasse** Provençal flat bread
- four** oven
- cuit(e) au four** baked
- pommes au four** baked apples
- fourchette** fork
- fouurré(e) (à/au/aux)** filled (with), stuffed (with)
- frais (fraîche)** fresh
- fraise** strawberry
- fraise des bois, fraise sauvage** wild strawberry
- glace à la fraise** strawberry ice cream
- framboise** raspberry
- frangipane** rich pastry cream filling made with ground almonds
- friand** puffed pastry filled with meat
- friand à la saucisse** sausage roll
- friand au jambon** ham roll [*in puffed pastry*]
- fricandeau** braised veal
- fricassée** stew
- fricassée de boeuf** stewed steak, beef stew
- frisée aux noix** curly endive salad with walnuts
- frire** to fry
- frit(e)** fried
- frites** (potato) chips; [*US*] French fries
- friture de poissons** mixed fried fish
- froid(e)** cold
- fromage** cheese
- fromage 'cottage'** cottage cheese
- fromage à la crème** cream cheese
- fromage à pâte dure** hard cheese
- fromage à pâte molle** soft cheese
- fromage blanc** creamy low-fat cow's milk cheese
- fromage bleu** blue cheese
- fromage de (lait de) brebis** sheep's milk cheese
- fromage de chèvre** goat's cheese
- fromage de lait entier** full-fat cheese
- fromage frais** soft cow's milk cheese, often with added cream



## fromage de tête

- plateau à fromage, plateau de fromages** cheese board  
**fromage de tête** brawn  
**froment** wheat  
**fruit** fruit  
**fruits confits** crystallised fruit  
**fruits frais** fresh fruit  
**fruits de mer** seafood, shellfish  
**fumé(e)** smoked, cured

## Gg

- galantine** galantine  
**galette** pancake  
**galette de pommes de terre** potato pancake  
**galette de sarrasin** buckwheat pancake  
**galette des Rois** Twelfth Night cake [*round puff pastry cake with almond paste filling*]  
**garbure** thick vegetable soup of cabbage, beans, potatoes, leeks, ham, herbs, etc.  
**garçon** waiter  
**garni** with vegetables  
**garniture** filling; garnish; serving of vegetables  
**gaspacho** gazpacho  
**gâteau** cake, gateau  
**gâteau à la crème** cream cake  
**gâteau au fromage blanc** cheesecake  
**gâteau au gingembre** ginger cake  
**gâteau aux carottes** carrot cake  
**gâteau de Noël** [*anglais*] Christmas cake  
**gâteau de Pithiviers** round puff or flaky pastry tart filled with almond paste  
**gâteau de Savoie** madeira cake

- gâteau mousseline** sponge cake  
**gâteau quatre-quarts** pound cake  
**gâteau renversé** upside-down cake  
**gâteau roulé** swiss roll  
**gâteaux secs** biscuits; [US] cookies  
**gaufre de miel** honeycomb  
**gaufres** waffles  
**gaufrette** wafer  
**gélatine** gelatine  
**gelée** jelly  
**gelée à la menthe** mint jelly  
**gelée de groseilles** redcurrant jelly  
**genièvre [eau-de-vie]** gin  
**baie de genièvre** juniper berry  
**génoise** sponge cake  
**génoise au citron** madeira cake  
**germe de blé** wheatgerm  
**germes de luzerne** alfalfa sprouts  
**germes de soja** bean sprouts  
**gésiers** gizzards  
**gibier (à plume/à poil)** game  
**gigot d'agneau** leg of lamb  
**gingembre** ginger  
**gîte à la noix** silverside  
**glaçage** icing  
**glace** ice  
**avec glace** with ice; [whisky, etc.] with ice, on the rocks  
**sans eau ni glace** neat; [US] straight [whisky, etc.]  
**glace [crème glacée]** ice cream  
**glace à la vanille** vanilla ice cream  
**glace [pour gâteaux]** icing  
**glacé(e) [very cold]** icy cold  
**glacé(e) [de sucre, etc.]** glazed  
**glaçon** ice cube  
**glouteron** burdock  
**glucides [hydrates de carbone]** carbohydrate  
**glutamate monosodique/de sodium** monosodium glutamate  
 (MSG)  
**gluten** gluten  
**sans gluten** gluten free  
**gnocchi Parmentier** potato dumplings  
**gombo** gumbo, okra, ladies finger

## gougère

**gougère** choux pastry ring with added cheese

**goujon** [*poisson*] gudgeon

**goujons de poulet** goujons, strips of fried fish or chicken

**goulash, goulasch** goulash

**gousse d'ail** garlic clove

**gousse de vanille** vanilla pod/bean

**goyave** guava

**grain** grain

**grains de genièvre** juniper berries

**grains de raisin** grapes

**graine** seed

**graines de pavot** poppy seeds

**graines de sésame** sesame seeds

**granité** sorbet; granita

**gras** fat [*noun*]

**qui contient peu de gras** low in fat

**gras (grasse)** fat [*adj*]

**gras-double** tripe

**gratin dauphinois** scalloped potatoes cooked with cream

**gratiné(e)** browned; [*US*] au gratin

**grenade** pomegranate

**grenadine** grenadine

**gribiche, sauce** mashed hard-boiled egg yolks blended with oil and vinegar, flavoured with capers and gherkins, tarragon, chervil and parsley

**gril** grill [*noun*]

**grillade** grilled piece of meat

**grillade de veau** grilled veal chop

**grillé(e)** grilled

**grillé(e) au barbecue** barbecued

**grillé(e) au charbon de bois** charcoal-grilled

**griller** to grill

**grive** thrush

**grondin** gurnard

**groseille à maquereau** gooseberry

**groseille rouge** redcurrant

**gros sel** rock salt

**grosse fève** broad bean and sweet pepper salad

**grouse** grouse

**guimauve** marshmallow

## Hh

- hachis** [*viande hachée*] minced meat  
**hachis de boeuf** minced beef; [*US*] ground beef  
**hachis Parmentier** shepherd's pie
- haddock** [*aiglefin fumé*] smoked haddock
- hamburger** hamburger  
**hamburger végétal** veggie burger
- hareng** herring  
**hareng mariné** pickled herring  
**hareng saur/fumé** kipper  
**hareng roulé (mariné)** rollmop (herring)
- harenguet** sprat
- haricot** bean  
**haricots blancs** haricot beans  
**haricots blancs aux tomates** baked beans  
**haricots grimpants** runner beans  
**haricots noirs** black beans  
**haricots rouges** kidney beans, red beans  
**haricots verts** green beans, French beans
- harissa** hot chilli paste served with couscous
- heure du thé** tea-time
- hochepot** Belgian thick soup of pork, beef, mutton, cabbage and other vegetables
- hollandaise, sauce** thick sauce made from egg yolks, a little pepper and vinegar, whisked over a gentle heat
- homard** lobster
- hongroise, à la** with paprika and fresh cream
- houmous** hummus
- hors d'oeuvre** hors d'oeuvre; [*US*] appetizer

**hot dog****hot dog** [*saucisse de Francfort dans un petit pain*] hot dog**huile** oil**à l'huile** with oil**huile d'arachide** peanut oil, groundnut oil**huile de tournesol** sunflower oil**huile de noix** walnut oil**huile d'olive** olive oil**huile d'olive vierge** virgin olive oil**huile de pépins de raisin** grapeseed oil**huître** oyster**hydromel** mead**hyposodé(e)** low-salt**igname** yam**îles flottantes** floating islands [*dessert of poached egg whites in  
custard*]**incorporer** to blend; to mix**indienne, à l'** curried**infusion** herbal tea**ingrédients** ingredients

## Jj

- jambon** ham
- jambon de Bayonne** smoked cured ham
  - jambon blanc** (slice of boiled) ham
  - jambon de Parme** Parma ham
  - jambon fumé (désossé)** gammon
  - jambon poché** boiled ham
  - jambon de York** York ham (British-style)
- jardinière** garnished with spring vegetables
- jarret** knuckle
- jaune d'oeuf** egg yolk
- julienne** julienne [*cut into fine strips*]
- jus** juice [*of meat, fruit*]
- au jus** served in its own juices
- jus (de fruits)** (fruit) juice
- jus de citron** lemon juice
  - jus de fruits** fruit juice
  - jus d'orange** orange juice
  - jus de pomme** apple juice
  - jus de tomate** tomato juice

## Kk

**kaki** date plum, kaki

**kasher** [*cashier*] kosher

**kébab** [*brochette*] kebab

**ketchup** [*sauce tomate*] ketchup

**kirsch** cherry liqueur

**kiwi** kiwi fruit

**kouign amman** Breton rich puff pastry butter cake

**koulibiak** *see* **coulibiak**

**kumquat** kumquat

## L

**lactose** lactose

**lait** milk

**au lait entier** full fat, whole milk

**avec (du) lait, au lait** with milk

**sans lait** without milk

- lait condensé** condensed milk  
**lait de beurre** [*babeurre*] buttermilk  
**lait de brebis** ewe's milk  
**lait de chèvre** goat's milk  
**lait de coco** coconut milk  
**lait de soja** soya milk  
**lait de vache** cow's milk  
**lait demi-écrémé** semi-skimmed milk  
**lait écrémé** skimmed milk  
**lait entier** full-cream milk  
**laitance** soft roe  
**laitier** dairy  
**produits laitiers** dairy products  
**laitue** [*salade*] lettuce  
**laitue iceberg** iceberg lettuce  
**laitue romaine** cos lettuce  
**langouste** crawfish, spiny lobster  
**langoustine** Dublin bay prawn  
**langue** tongue  
**langue de boeuf** ox tongue  
**lapereau** young rabbit  
**lapin** rabbit  
**lard de poitrine** streaky bacon  
**lard fumé** smoked bacon  
**lardons** cubed pieces of bacon  
**lasagne** lasagne  
**lasagne végétarienne/aux légumes** vegetarian lasagne  
**lavabo** toilet  
**lavande** lavender  
**leberwurst** liver sausage  
**légume** vegetable  
**légumes à vapeur** steamed vegetables  
**légumes bouillis** boiled vegetables  
**légumes braisés** braised vegetables  
**légumes verts** green vegetables, greens  
**légumes variés** assorted vegetables  
**petits légumes** baby vegetables  
**légumineuses** pulses  
**lentille** lentil  
**lentilles de Puy** Puy lentils [*green or brown*]  
**letchi** lychee  
**lieu jaune** pollack  
**lieu noir** saithe, coley



**lièvre** hare**limande** dab**limande-sole** lemon sole**lime** [*citron vert*] lime**limonade** [*citron pressé*] lemonade**lingue** ling**liqueur** liqueur**lisette** small mackerel**litchi** lychee**loganberry** loganberry**longe (de veau/porc/chevreuil)** loin (of veal/pork/venison)**lotte (d'eau douce)** burbot**lotte de mer** [*baudroie*] monkfish**loup** bass**loup de mer** sea bass**lyonnaise** with sautéed onions**lyonnaise, sauce** sauce of onion, vinegar and brown stock

# Mm

**macaron** macaroon**macaroni** macaroni**macédoine de fruits** fruit salad; fruit cocktail**macédoine de légumes** mixed vegetables**mâche** lamb's lettuce**macis** mace**macrobiotique** macrobiotic**madeleine** small scallop-shaped sponge cake**madère** [*vin*] Madeira

- madère, sauce** a demi-glace sauce with added Madeira and butter, served with ox tongue
- maïs** [*plant*] maize; [*US*] corn
- maïs (en épis/en grains)** sweetcorn
- épi de maïs, maïs en épi** corn on the cob [*sweetcorn*]
- farine de maïs** cornmeal
- maïs soufflé** popcorn
- semoule de maïs** [*polenta*] polenta
- maison** home-made, of the house
- pâté maison** home-made pâté
- maître d'hôtel, beurre** butter mixed with lemon juice and chopped parsley, served with grilled meat or fish
- malt** malt
- mandarine** mandarin
- mange-touts** mangetout, sugar snap peas
- mangouste, mangoustan** mangosteen
- mangue** mango
- maquereau** mackerel
- maquereau mariné au vin blanc** mackerel marinated in white wine
- marc** grape brandy
- marcassin** young boar
- marchand de vin, sauce** a sauce of red wine, shallots and stock
- marché** market
- margarine** margarine
- mariné(e)** marinated
- marjolaine** marjoram
- marmelade** (orange) marmalade
- marmite** thick stew or soup; pot
- marquise** rich frozen dessert of fruit or chocolate
- marron** sweet chestnut
- marrons glacés** candied chestnuts
- purée de marron** chestnut purée
- marsala** Marsala wine
- massepain** marzipan
- matelote** fish stew
- mauvais(e)** bad
- mayonnaise** mayonnaise
- méchoui** North African spit-roasted lamb
- méchouia** North African mixed vegetable salad
- médailлон** medallion [*round piece of meat or fish*]

**mélanger** to blend; to mix

**mélasse** treacle

**mélisse** lemon balm

**melon** melon

**menthe** mint

**menthe poivrée** peppermint

**menthe verte** garden mint

**menu** menu

**menu à prix fixe** set menu

**menu du jour** today's menu

**menu enfants** children's menu

**menu gastronomique** gourmet menu

**menu touristique** mid-price menu

**merguez** North African spicy beef or lamb sausage

**meringue** meringue

**merlan** whiting

**merlu** [*colin*] hake

**mérou** grouper

**mesclun** Provençal salad of rocket, lamb's lettuce, endive

**meunière, à la** coated in flour and fried in butter

**meurette** Burgundy fish stew in red wine

**mi-cuit(e)** parboiled

**miel** honey

**rayon de miel** honeycomb

**mijoter** to simmer

**milanaise** [*pasta*] with parmesan, tomato sauce; [*escalope*] breaded

**millefeuille** millefeuille, cream slice made with puff pastry

**minestrone** minestrone (soup)

**mirabelle** (small) yellow plum

**mode, à la** with ice cream

**moelle** bone marrow

**mollusque** mollusc

**Mont Blanc** dessert of chestnut puree with whipped cream

**morilles** morels [*mushrooms*]

**Mornay** with white sauce and cheese

**morue** cod

**mouclade** mussel stew with white wine, onion, cream and egg yolks

**moudre** to grind

**moule** mussel

**moules marinière** moules marinière [*cooked with white wine, onions, parsley*]

**moulin à poivre** pepper mill

**moulu(e)** ground (pepper, etc.)

**mousse (de poisson, etc.)** (fish, etc.) mousse

**mousse au chocolat** chocolate mousse

**mousseline** mousse; purée

**mousseline, sauce** hollandaise sauce mixed with whipped double cream

**moutarde** mustard

**moutarde de Meaux** whole grain mustard

**mouton** mutton

**muffin** muffin

**mulet gris** grey mullet

**mûr(e)** ripe

**mûre (de ronce)** blackberry

**mûre (du mûrier)** mulberry

**myrtille** blueberry, billberry, whortleberry

# Nn

**nage, à la** (fish) served in its stock

**Nantua** with crayfish

**Nantua, sauce** béchamel sauce with cream and crayfish butter

**nappe** tablecloth

**nappé de** coated with [*sauce etc.*]

**nature** plain (yoghurt, etc.); (tea, coffee) without milk

**navarin** lamb stew

**navet** turnip

**navet** swede

**nèfle** medlar

**nem** Vietnamese spring roll

**niçoise, à la** with olive oil, garlic, tomatoes, black olives

**noisette** hazelnut, cobnut

**noisette** [*de viande*] noisette [*small round piece of fillet or loin*]

**noix** nut; walnut

**noix d'acajou, noix de cajou** cashew nut

**noix de coco** coconut

**noix de coco séchée** desiccated coconut

**noix muscade** nutmeg

**noix de pécan, noix de pacane** pecan nut

**noix du Brésil** Brazil nut

**noix du noyer blanc d'Amérique** hickory nut

**noix du noyer de Queensland** macadamia nuts

**noix de veau** tender cut of veal

**non fumeurs** [*section*] non-smoking (area)

**nonnette** spiced bun

**normande, à la** with cream, Calvados or cider

**normande, sauce** a fish sauce with cream, egg yolks and butter

**nougat blanc de Montélimar** white nougat made with honey and  
roasted almonds

**nougatine** brittle

**nouilles** noodles

# Oo

**oeuf** egg

**oeuf à la coque** soft-boiled egg

**oeuf dur** hard-boiled egg

**oeuf mollet** soft-boiled egg

- oeuf poché** poached egg  
**oeuf pourri** bad egg  
**oeuf sur le plat** fried egg  
**oeufs à la neige** [*île flottante*] floating islands [*dessert of poached egg whites in custard*]  
**oeufs et bacon, oeufs au bacon** bacon and eggs  
**oeufs brouillés** scrambled eggs  
**oeufs de cailles** quail's eggs  
**oeufs de poisson** hard roe
- oie** goose  
**oignon** onion  
**olive** olive  
**olives farcies** stuffed olives  
**olives noires** black olives  
**olives vertes** green olives
- omble chevalier** char [*fish*]  
**omelette** omelette  
**omelette au fromage** cheese omelette  
**omelette au jambon** ham omelette  
**omelette aux épinards** spinach omelette  
**omelette aux fines herbes** herb omelette  
**omelette aux truffes** truffle omelette  
**omelette baveuse** omelette which is runny on top  
**omelette nature** plain omelette  
**omelette norvégienne** baked Alaska
- onglet** flank of beef  
**orange** orange  
**à l'orange** with orange  
**orge** barley  
**orge perlée** pearl barley  
**origan** oregano  
**ormeau** abalone  
**ortie** nettle  
**os** bone  
**os à moelle** marrow bone  
**(viande) avec l'os** meat on the bone  
**oseille** sorrel  
**oursin** sea urchin  
**ouvre-bouteille** bottle opener

## Pp

- paillason de pommes de terre** grated sautéed potato
- paille au fromage** cheese straw
- pain** bread
- pain à la farine de maïs** corn bread
- pain au chocolat** rectangular croissant-style pastry with chocolate filling
- pain aux noix** walnut bread
- pain aux raisins** round croissant-style pastry with raisins
- pain blanc** white loaf, white bread
- pain bis** brown bread
- pain complet** wholemeal bread
- pain croustillant** crisp bread
- pain de campagne** farmhouse loaf
- pain d'épice(s)** gingerbread
- pain de mie** white sandwich loaf
- pain de seigle** rye bread
- pain de son** wholemeal bread
- pain de viande** meat loaf
- pain grec** [*sans levain*] pitta bread
- pain grillé** [*rôtie*] toast
- pain moulé** pan loaf
- pain noir de Westphalie** pumpernickel bread
- pain perdu** French toast
- palmier** large crisp biscuit of flaky pastry
- palourde** clam
- pamplemousse** grapefruit
- jus de pamplemousse** grapefruit juice
- panaché** [*boisson*] shandy
- panaché de** mixed plate of
- panaché de légumes** selection of vegetables, mixed vegetables

- panais** parsnip
- pan bagnat** Provençal hollowed-out roll filled with tomatoes, green peppers, olives, onions, anchovies
- pané(e)** breaded
- papaye** papaya, pawpaw
- paprika** paprika
- parfait** parfait
- parfait au café** coffee parfait
- Paris-Brest** cake of chou pastry with praline filling
- Parmentier** with potatoes
- parmesan** Parmesan (cheese)
- pastèque** watermelon
- pastis** aniseed-flavoured aperitif mixed with water, particularly popular in the South
- patate douce** sweet potato; [US] yam
- pâte** pastry
- pâte à choux** choux pastry
- pâte à frire** batter
- pâte Brisée** shortcrust pastry
- pâte feuilletée** puff pastry
- pâte** [on cheese] rind
- pâte d'amandes** almond paste
- pâté** pâté
- pâté de campagne** coarse pork pâté
- pâté de canard** duck paté
- pâté de foie gras** liver pâté
- pâté de soja** tofu
- pâté de gibier en croûte** game pie
- pâtes (alimentaires)** pasta
- pâtes fraîches** fresh pasta
- paté en croûte** meat pie
- pâté végétal** vegetable pie
- pâtisserie** French pastry; cake
- patte** leg
- pattes de dinde/de poulet** turkey/chicken drumsticks
- paupiette** thin rolled stuffed piece of meat
- paupiette de boeuf** beef olive
- paupiette de veau** veal olive
- pavé** square or rectangular piece of steak, cheese, etc.
- paysanne** served with carrots, turnips, onions, celery, potatoes, bacon



## peau

- peau** skin, peel  
**sans peau** peeled
- pêche** peach
- peler** to peel
- pelure** peel  
**sans pelure** peeled
- perche d'eau douce** perch
- perdreau** young partridge
- perdrix** partridge
- perigourdine, à la** with truffles, liver pâté
- persil** parsley  
**persil frisé** curly parsley  
**persil plat** flat parsley
- persillé(e)** garnished with chopped parsley
- pétillant(e)** sparkling, fizzy
- petit beurre** butter biscuit
- petit déjeuner** breakfast
- petit pain** (bread) roll, bap  
**petit pain au lait** bun  
**petit pain au seigle** rye bread roll
- petits fours** petits fours [*small dessert or cake*]
- petits pois** green peas, garden peas  
**petits pois gourmands, pois mange-tout** mangetout, sugar snap peas
- petit-suisse** cream cheese in a pot, eaten with sugar
- petits gris** small dark brown snails
- pets de nonne** deep-fried fritters often served hot with sugar
- pichet** carafe  
**un pichet de rouge** a carafe of red wine
- pickles** pickles
- pieds de porc** pig's trotters
- pieds et paquets** Provençal stuffed parcels of sheep's tripe cooked with trotters, wine, herbs and tomatoes
- pigeon** pigeon
- pigeonneau** squab
- pignon** pine nut
- pilaf aux champignons** mushroom pilaff
- pilchard** [*grosse sardine*] pilchard
- piment doux** [*poivron*] pepper, capsicum  
**piment fort, piment rouge** chilli, red chilli, chilli pepper  
**piment (fort) en poudre** chilli powder

- piment de la Jamaïque** allspice
- pimprenelle** burnet
- pintade** guinea fowl
- piperade** peppers, onions, garlic and tomatoes with beaten eggs and sometimes ham
- piquant(e)** hot [*strong*]
- pissaladière** Provençal tart with onions, olives, tomatoes, anchovies
- pistache** pistachio (nut)
- pistou** (basil) pesto
- plaquemine** [*kaki*] persimmon
- plat** dish
- plat du jour** dish of the day
- plat principal** main course; [*US*] entree
- plateau à fromage, plateau de fromages** cheese board
- pleurote** oyster mushroom
- plie** plaice
- poché(e)** poached
- poché dans du lait** poached in milk
- pocher** to poach
- pochouse** Burgundian stew of freshwater fish in white wine
- poêlé(e)** pan-fried
- point, à** [*rose*] medium-rare
- pointes d'asperges** asparagus tips
- poire** pear
- poires au vin de Bourgogne** pears poached in red wine
- poireau** leek
- petits poireaux** baby leeks
- pois** pea
- petits pois** green peas, garden peas
- pois cassés** split peas
- pois chiche** chickpea
- pois gourmands, pois mange-tout, mangetouts** mangetout
- poisson** fish
- poisson d'eau douce** freshwater fish, river fish
- poisson de mer** sea fish
- poisson frit** fried fish
- poisson fumé** smoked fish
- poisson plat** flat fish
- poisson volant** flying fish
- poisson-chat** [*silure*] catfish

## poitrine

**poitrine** breast

**poitrine d'agneau/de veau** breast of lamb/veal

**poitrine de boeuf** brisket of beef

**poivrade, sauce** a mix of vegetables cooked with wine, vinegar, pepper, and demi-glace sauce

**poivre** pepper [*spice*]

**moulin à poivre** pepper mill

**poivre de cayenne** cayenne pepper

**poivre en grains** whole pepper

**poivre moulu** ground pepper

**poivre noir/vert/blanc** black/green/white pepper

**poivrière** pepper pot

**poivron** pepper [*vegetable*]

**poivron farci** stuffed pepper

**poivron rouge** [*piment doux*] red pepper

**poivron vert** green pepper

**polenta** [*semoule de maïs*] polenta

**pomme** [*fruit*] apple

**pomme au four** baked apple

**purée de pommes** apple puree

**pomme (de terre)** potato

**pomme de terre au four** baked potato

**pommes (de terre) dauphine** croquettes of mashed potatoes mixed with choux pastry

**pommes (de terre) dauphinoises** sliced potatoes baked with milk, cream, eggs and seasoning

**pommes (de terre) duchesse** duchesse potatoes [*mashed and mixed with egg yolk, baked*]

**pommes de terre à l'anglaise/à l'eau** boiled potatoes

**pommes de terre aux amandes** amandine potatoes

**pommes de terre nouvelles** new potatoes

**pommes de terre sautées** fried potatoes

**pommes allumettes** matchstick potatoes

**pommes chips** (potato) crisps; [*US*] potato chips

**pommes frites** (potato) chips; [*US*] French fries

**pommes mousseline** puréed potatoes

**pommes purée** mashed potatoes; [*US*] creamed potatoes

**porc** pork

**porcelet** suckling pig

**pot** jug

**pot au chocolat** chocolate pot

**pot au feu** braised meat or poultry and vegetables, with the broth served separately

- potage** soup  
**potage au cari** mulligatawny (soup)  
**potage aux légumes** vegetable soup  
**potage bonne femme** leek and potato soup  
**potage St Germain** green pea soup
- potée** thick soup or stew of pork, ham, cabbage, beans and other vegetables
- potiron** [*citrouille*] pumpkin
- pouding** fruit or milk pudding  
**pouding au riz** [*cuit au four*] rice pudding  
**pouding cabinet** cabinet pudding  
**pouding de Noël** [*anglais*] Christmas pudding
- poularde** fattened chicken
- poule** boiling fowl
- poulet** chicken  
**poulet à la Kiev** chicken kiev  
**poulet frit** fried chicken  
**poulet rôti** roast chicken
- poulpe** octopus
- pourboire** tip, gratuity
- pourpier** purslane
- poussin** poussin
- poutassou** blue whiting
- pré-cuit(e)** par-boiled
- présure** rennet  
**sans présure** rennet-free
- primeurs** new season's fruit/vegetables
- prix** price  
**à prix fixe** set, fixed-price
- profiteroles** profiteroles
- propre** clean
- provençale, à la** with tomatoes, garlic, olive oil, olives
- prune** plum  
**prune de Damas** damson
- pruneau (sec)** prune
- prunelle** sloe  
**eau de vie de prunelle** sloe gin
- purée** puree  
**en purée** mashed (potatoes); stewed (fruit)  
**purée de pois** mushy peas  
**purée de pois cassés** pease-pudding

**purée de pommes** apple puree, apple sauce  
**purée de pommes de terre, pommes purée** mashed potatoes;  
[US] creamed potatoes

# Qq

**quark** [*fromage blanc*] quark

**quatre-épices** allspice

**quenelles** [*de brochet, de poulet ou veau*] quenelles [*oval dumplings of pike, chicken or veal, poached*]

**quetsche** dark red plum

**queue de boeuf** oxtail

**soupe à la queue de boeuf** oxtail soup

**queues de langoustine** [*scampi*] scampi

**quiche** quiche

**quiche lorraine** quiche lorraine

**quiche au saumon fumé** smoked salmon quiche

## Rr

- râble (de lapin/lièvre)** saddle (of rabbit/of hare)
- radis** radish, radishes
- rafraîchi(e)** chilled
- rafraîchisseur [à vin]** wine cooler
- ragoût [fricassée]** stew
- ragoût de boeuf [potée]** hotpot
- ragoût de mouton à l'irlandaise** Irish stew
- raie** skate
- raifort** horseradish
- raifort, sauce** a mixture of grated horseradish, vinegar and whipped cream. Served with roast beef and smoked fish
- raisin(s) [de table]** grape(s)
- raisins de Corinthe** currants
- raisins de Smyrne** sultanas
- raisins sec** raisins
- ramequin** ramekin
- rance** rancid
- râpé(e)** grated
- rascasse** scorpion fish
- rassis(e)** stale
- ratatouille** ratatouille
- ravigote, sauce** a vinaigrette made with oil and vinegar, egg yolk, capers, parsley, tarragon, chervil, chives, and onion
- ravioli** ravioli
- recette** recipe
- réglisse** liquorice
- reine-claude** greengage (plum)
- relever** to spice up

**rémoulade, sauce** mayonnaise with capers, gherkins, anchovy.

Served with fried fish

**repas** meal

**requin** shark

**rhubarbe** rhubarb

**rhum** rum

**rillettes** shredded potted pork or goose

**rillons** fried pieces of crispy pork or goose

**ris de veau** sweetbreads

**rissole** rissole

**riz** rice

**riz au blanc, riz à la chinoise** boiled rice

**riz au lait au four** baked rice, rice pudding

**riz Caroline** long-grained rice

**riz complet** brown rice

**riz indien** basmati rice

**riz pour risotto** risotto rice

**riz rond** pudding rice

**riz sauvage** wild rice

**Robert, sauce** fried onion with stock, mustard, and castor sugar added. Served with fried pork chop

**rognon** kidney

**rognons à la (sauce) diable** devilled kidneys

**romaine** [*laitue*] romaine lettuce, cos lettuce

**romarin** rosemary

**romsteck** rump steak

**roquette** rocket

**rosbif** roast beef

**rôti** roast

**rôti de boeuf** [*rosbif*] roast beef

**rôti de porc** roast pork

**rôti(e)** roasted

**rôtie** [*pain grillé*] toast

**rôtir** to roast

**rouget barbet** red mullet

**rouille** mayonnaise made of chillies, garlic, and olive oil

**roulade** stuffed rolled (meat etc.)

**roux** a mixture of fat and flour cooked together, used as the base for sauces

**russe, à la** served with sour cream, hard-boiled egg and beetroot

**rye** [*whisky de seigle*] rye whisky

## Ss

**sabayon** zabaglione

**sablé** shortbread

**saccharine** saccharin

**safran** saffron

**sagou** sago

**saignant(e)** [*viande*] rare [*meat, steak*]

**saindoux** lard

**Saint Germain** with green peas

**Saint-Pierre** dory, John Dory

**saisir** to sear

**salade** salad; lettuce

**salade au poulet** chicken salad

**salade César** Caesar salad

**salade composée** mixed salad [*containing vegetables, meat or eggs, fish etc.*]

**salade de fruits** fruit salad

**salade de pommes de terre** potato salad

**salade de tomate** tomato salad

**salade mixte** lettuce and tomato salad

**salade niçoise** salad of tomatoes, hard-boiled eggs, olives, anchovies, green beans, capers, potatoes, lettuce, green pepper, cucumber and/or tuna

**salade panachée** mixed salad

**salade tiède** warm salad

**salade verte** green salad

**salade Waldorf** [*pommes, céleri, noix, avec mayonnaise*] Waldorf salad

**sale** dirty [*plate, tablecloth, etc.*]



## salé(e)

**salé(e)** salted; salty

**salir** to dirty

**salmis** game bird served in rich wine sauce made with remains of  
bird

**salsifis** salsify

**sandre** pike-perch

**sandwich** sandwich

**sandwich au fromage** cheese sandwich

**sandwich au jambon** ham sandwich

**sanglier** boar

**sardine** sardine

**sarrasin** [*blé noir*] buckwheat

**sarriette** savoury [*herb*]

**sauce** [*jus de viande*] sauce; gravy

**sauce** [*mayonnaise; vinaigrette*] dressing

**sauce** sauce

**sauce à l'aneth** dill sauce

**sauce à la crème** cream sauce

**sauce à la menthe (fraîche)** mint sauce

**sauce au beurre** butter sauce

**sauce au chocolat** chocolate sauce

**sauce au pain** bread sauce

**sauce aux canneberges** cranberry sauce

**sauce bigarade** [*bitter*] orange sauce

**sauce blanche** [*béchamel*] white sauce

**sauce béarnaise** béarnaise (sauce)

**sauce bordelaise** bordelaise (red wine) sauce

**sauce diable** devilled sauce

**sauce espagnole** brown sauce

**sauce hollandaise** hollandaise sauce

**sauce madère** Madeira sauce

**sauce Mornay** cheese sauce

**sauce soja** soy sauce, soya sauce

**sauce tartare** tartar(e) sauce

**sauce tomate** tomato sauce

**saucisse** sausage

**saucisse de Toulouse** fat pork sausage

**saucisson** French sausage (pre-cooked)

**saucisson italien** salami

**sauge** sage

**saumon** salmon

**saumon fumé** smoked salmon

**darne de saumon** salmon steak

**sauté(e)** sautéed

- sauter à la chinoise** to stir-fry
- sautoir** sauté pan  
**au sautoir** sauté
- saxifrage** saxifrage
- scampi** scampi
- seau de glace** bucket of ice
- sec (sèche)** dry  
**très sec** very dry [*wine*]
- séché(e)** dried
- seiche** cuttlefish
- seigle** rye
- sel** salt  
**qui contient peu de sel** low-salt (dish)  
**sel gemme** rock salt
- selle (d'agneau)** saddle
- semoule** semolina
- serpolet** wild thyme
- serveur** waiter
- serveuse** waitress
- service** service  
**service compris** service included  
**service non compris** service not included  
**service à la discrétion du client** service discretionary
- serviette (de table)** napkin, serviette
- sésame** sesame seed
- silure** [*poisson-chat*] catfish
- sirop** syrup  
**sirop de maïs** corn syrup  
**sirop d'érable** maple syrup
- socca** chickpea flour pancake
- soja (fève de)** soy bean, soya bean  
**sauce soja** soy sauce, soya sauce
- sole** Dover sole; sand sole
- sommelier** wine waiter
- son (de blé)** bran
- sorbet** sorbet
- sorgho** sorghum
- Soubise, sauce** béchamel sauce with onion purée, flavoured with nutmeg. Used for roast meats
- soucoupe** saucer

**soufflé** soufflé

**soufflé au fromage** cheese soufflé

**soufflé aux fraises** strawberry soufflé

**soupe** soup

**soupe à la queue de boeuf** oxtail soup

**soupe à l'oignon** onion soup

**soupe au pistou** Provençal soup of vegetables, noodles, beans, basil

**soupe aux légumes** vegetable soup

**soupe aux pois (cassés)** pea soup [*with split peas*]

**soupe de poisson(s)** fish soup

**soupe de poulet** chicken soup

**souris d'agneau** knuckle-end of leg of lamb (on the bone)

**spaghetti** spaghetti

**sprat** [*harenguet*] sprat

**steak** steak

**steak au poivre** pepper steak

**steak (et) frites** steak and chips

**steak tartare** raw minced fillet steak served with raw egg yolk, capers, onions

**stoemp** Belgian dish of mashed potato and chopped vegetables

**stout** [*bière brune*] stout

**stroganoff de champignons** mushroom stroganoff

**strudel aux pommes** apple strudel

**succédané de lait** [*en poudre*] coffee whitener

**sucre** sugar

**sucre de canne** cane sugar

**sucre d'érable** maple sugar

**sucre d'orge** barley sugar

**sucre glace, sucre en poudre** icing sugar

**sucre roux** [*cassonade*] (soft) brown sugar

**sucre semoule** caster sugar

**sucre vanillé** vanilla sugar

**sucré(e)** sweet

**suif (de boeuf)** suet

**supplément** supplement

**supplément légumes €3** vegetables €3 extra

**suprême de poulet** [*blanc, filet*] chicken breast, breast of chicken

**surgelé(e)** frozen

**syllabub** [*sabayon*] syllabub

## Tt

- table** table
- taboulé** tabouleh
- tagliatelle** tagliatelle
- tagliatelles aux champignons et à la crème** creamy mushroom tagliatelle
- tajine** North African stew simmered in conical earthenware dish
- tamiser** to sift
- tanche** tench
- tangerine** tangerine
- tapenade** paste made of black olives, capers, lemon, anchovies, olive oil
- tapioca** tapioca
- tartare** *see* **steak tartare**
- tarte** pie
- part de tarte** slice of pie
- tarte à l'oignon** onion tart
- tarte aux fruits** fruit tart
- tarte aux noix de pécan** pecan pie
- tarte aux pommes** apple pie
- tarte Tatin** upside down apple pie [*apples covered with pastry served upside down*]
- tartelette** (small) tart
- tartelette à la crème** custard tart
- tartelette aux pommes** apple tart
- tartine** slice of bread and butter
- tasse** cup
- tasse à café** coffee cup
- tasse à thé** tea cup

## tendre

**tasse de café** cup of coffee

**tasse de chocolat** cup of cocoa/hot chocolate

**tasse de thé** cup of tea

**tasse et soucoupe** cup and saucer

**tendre** [*viande*] tender

**terriner** terrine [*chopped fish, meat or vegetable loaf*]

**thé** tea

**thé (au) citron** lemon tea

**thé au lait** tea with milk

**thé de Chine** China tea

**thé glacé** iced tea

**thé japonais** Japan tea

**thé nature** tea without milk or sugar

**thé vert** green tea

**théière** teapot

**thon** tuna, tunny

**thon blanc** albacore (tuna)

**thym** thyme

**tian** Provençal gratin of fish or vegetables cooked in a shallow dish

**tiède** warm, not hot or cold [*salad etc.*]

**tilleul** lime

**timbale** cup-shaped mould

**timbale de poisson** fisherman's pie

**tire-bouchon** corkscrew

**tisane** herbal tea

**tofu** [*pâté de soja*] tofu

**toilettes** lavatory, toilet

**tomate** tomato

**tomate-cerise** cherry tomato

**tomate oblongue/italienne** plum tomato

**tomates farcis** stuffed tomatoes

**tomates séchées (au soleil)** sun-dried tomatoes

**topinambour** Jerusalem artichoke

**torsade** twisted plait

**tourin** cream of onion soup

**tournedos** fillet steak

**tournesol** sunflower

**graines de tournesol** sunflower seeds

**huile de tournesol** sunflower oil

**tourte** tart or flan with puff pastry

**tourteau** [*crabe*] crab

**tranche** slice

**tranche de jambon** slice of ham

- tranche de pain** slice of bread  
**tranche napolitaine** Neapolitan ice cream  
**tranché(e)** sliced (bread, etc.)  
**travers de porc** spare ribs  
**tremper** to dip  
**trévisé** [*chicorée rouge*] radicchio  
**tripes** tripe  
**tripes à la mode de Caen** tripe cooked with vegetables and white wine, for 7 to 8 hours  
**trou normand** glass of Calvados or other spirits between courses to clear the palate  
**truffade** Auvergne dish of potatoes, bacon, cheese and garlic, eaten with sausages  
**truffe** truffle  
**truffé** garnished with truffle  
**truffe au chocolat** chocolate truffle  
**truite** trout  
**truite arc-en-ciel** rainbow trout  
**truite de mer** sea trout  
**truite saumonée** salmon trout  
**tuile aux amandes** thin almond biscuit similar to brandy snap  
**turbot** turbot

# Vv

- vacherin** meringue filled with ice cream or cream  
**vaisselle** [*service de porcelaine*] china (service)  
**vanille** vanilla  
**extrait de vanille** vanilla essence  
**glace à la vanille** vanilla ice cream  
**vapeur** steamed  
**veau** [*animal*] calf

- veau** [*viande*] veal  
**escalope de veau** veal escalope  
**foie de veau** calf's liver  
**noix de veau** tender cut of veal
- végétalien (-ienne)** vegan  
**végétarien (-ienne)** vegetarian
- velouté (de)** cream (of) [*soup*]  
**velouté de champignons** cream of mushroom soup
- velouté, sauce** a white sauce made from fat and flour cooked till lightly coloured, with added white stock
- venaison** venison
- vermicelle** vermicelli
- verre** glass  
**verre à eau** glass for water  
**verre à vin** wine glass  
**verre d'eau** glass of water  
**verre de vin** glass of wine  
**verre propre** clean glass
- verte, sauce** mayonnaise mixed with tarragon or chervil, chives and watercress
- verveine** lemon verbena
- viande** meat  
**viande de cheval** horse meat  
**viande en cocotte** pot roast  
**viande froide** cold meat  
**viande fumé** smoked meat
- vichyssoise** vichyssoise [*leek and cream soup*]
- viennoiserie** croissants, brioches, pains aux raisins, etc
- vigneronne, à la** served with grapes and a wine sauce
- vin** wine  
**vin blanc** white wine  
**vin corsé** full-bodied wine  
**vin de Bordeaux** Bordeaux wine  
**vin de Bourgogne** Burgundy wine  
**vin de pays** local wine of a particular grape variety and area  
**vin de Porto** port  
**vin de table** table wine  
**vin doux, vin de dessert** dessert wine, sweet wine  
**vin léger** light-bodied wine  
**vin local** local wine  
**vin (de la) maison** house wine  
**vin mousseux; vin pétillant** sparkling wine  
**vin rosé** rosé (wine)  
**vin rouge** red wine

- vin sec** dry wine  
**vinaigre** vinegar  
**vinaigre balsamique** balsamic vinegar  
**vinaigre de cidre** cider vinegar  
**vinaigre de vin (rouge/blanc)** (red/white) wine vinegar  
**vinaigrette** French dressing, vinaigrette  
**vivaneau** red snapper  
**volaille** fowl; chicken  
**vol-au-vent** [*bouchée feuilletée; timbale*] vol au vent

# WwZz

- waterzooi** Belgian dish of chicken cooked in stock, white wine and cream with vegetables  
**WC** toilet, lavatory  
**whiskey irlandais** Irish whiskey  
**whisky écossais** whisky  
**xérès** sherry  
**yaourt** yoghurt  
**yaourt à la grecque** Greek yoghurt  
**yaourt nature** plain yoghurt  
**yaourt aux myrtilles** blueberry yoghurt  
**yoghourt** yoghurt  
**zabaglione** zabaglione  
**zeste** [*écorce râpée*] zest  
**zeste de citron** lemon zest, grated lemon peel





English-French

# Aa

- abalone** ormeau  
**absinthe** absinthe  
**account** compte  
**aïoli sauce** aïoli, aïoli  
**air-conditioned** climatisé(e)  
**albacore (tuna)** thon blanc, germon  
**ale** bière (anglaise) blonde; *see also* **beer**  
**alfalfa sprouts** germes de luzerne  
**allergic** allergique (à/au/aux...)  
**allergy** allergie (à/au/aux...)  
**allspice** piment de la Jamaïque  
**almond** amande douce  
    **almond paste** pâte d'amandes  
    **with almonds** aux amandes  
**amandine potatoes** pommes de terre aux amandes  
**anchovy** anchois  
    **anchovy butter** beurre d'anchois  
    **anchovy paste** purée, pâte d'anchois  
**angel (food) cake** angel cake [*génoise sans jaune d'oeufs*]  
**angel fish** ange de mer  
**angel hair pasta** cheveux d'ange  
**angels on horseback** angels on horseback [*huîtres entourées de bacon, grillées, sur toast*]  
**angelica** angélique  
**angler** baudroie, lotte (de mer)  
**aniseed** anis  
**aperitif** apéritif

- appetizer** [US] [*drink*] apéritif;  
[*food*] amuse-gueule; hors-d'oeuvres
- apple** pomme [*fruit*]
- apple fritter** beignet de pommes
- apple juice** jus de pomme
- apple pie** tarte aux pommes
- apple puree** purée de pommes
- apple sauce** purée de pommes [*peu sucrée*]
- apple strudel** strudel aux pommes
- apple turnover** chausson aux pommes
- apple tart** tartelette aux pommes
- apricot** abricot
- aroma** arôme; bouquet [*of wine*]
- arrowroot** arrow-root
- artichoke** artichaut
- ashtray** cendrier
- asparagus** asperge
- asparagus tips** pointes d'asperges
- aspic** aspic
- assorted vegetables** choix de légumes, légumes variés
- aubergine** aubergine
- au gratin** [US] gratiné(e), au gratin
- avocado** avocat

# Bb

- baby** petit
- baby corn (cob)** tout petit épi de maïs
- baby leeks** petits poireaux
- baby vegetables** petits légumes
- bacon** bacon, lard fumé
- bacon and eggs** oeufs au bacon

**bad** mauvais(e)

**bad egg** oeuf pourri

**bake** (faire) cuire au four

**baked** cuit(e) au four

**baked Alaska** omelette norvégienne

**baked apple** pomme au four

**baked beans** haricots blancs aux tomates; fèves au lard

**baked custard** flan

**baked potato** pomme de terre au four

**baked rice** riz au lait au four, pouding au riz

**bakery** boulangerie; [*for cakes*] pâtisserie

**balsamic vinegar** vinaigre balsamique

**banana** banane

**banana fritter** beignet de bananes

**banana split** banana split [*banane, glace à la vanille, Chantilly, amandes*]

**banana flambé** banane flambée

**Barbary duck** canard de Barbarie

**barbecue** barbecue

**barbecued** grillé(e) au barbecue

**barbel** rouget barbet

**barley** orge

**barley sugar** sucre d'orge

**barley water** sirop d'orgeat [*fait avec de l'orge*]

**basil** basilic

**basil pesto** pistou

**basmati rice** riz indien, riz Caroline

**bass** loup (de mer), bar

**batons** [*of carrots, etc.*] bâtonnets

**batter** pâte à frire

**Bavarian cream** bavarois

**bay leaf** feuille de laurier

**bean** haricot

**bean sprouts** germes de soja

**broad beans** grosses fèves; fèves des marais

**French beans, green beans, string beans** haricot verts

**kidney beans** haricots rouges

**runner beans** haricots grimpants

**soya bean** (fève de) soja

**béarnaise (sauce)** sauce béarnaise

**béchamel (sauce)** (sauce) béchamel

**beech nuts** fâines

- beef** boeuf  
**beefsteak** [US] bifteck, steak  
**beef stock** bouillon de boeuf  
**beef Wellington** filet de boeuf en croûte  
**roast beef** rosbif
- beer** bière  
**draught beer** bière (à la) pression
- beetroot** betterave
- bergamot** bergamote
- bib** [child's] bavette, bavoir
- bilberry** airelle, myrtille
- bill** addition
- biscuits** biscuits, gâteaux secs
- bitter** amer (amère)
- bitter** bière anglaise pression
- black butter** beurre noir
- black beans** haricots noirs
- blackberry** mûre (de ronce)
- black cherry** cerise noire
- black coffee** café noir
- blackcurrant** cassis [*groseille noire*]
- Black Forest cake/gateau** forêt-noire
- black halibut** flétan noir
- black pepper** poivre noir
- black pudding** boudin noir
- blaeberry** airelle, myrtille
- blanch** blanchir
- blancmange** blanc-manger
- blend** mélanger, incorporer
- blinis** blinis
- blueberry** myrtille, bleuet
- blue cheese** fromage bleu
- blue whiting** poutassou
- boar** sanglier; [*young*] marcassin
- boil** (faire) bouillir
- boiled** bouilli(e), cuit(e) à l'eau, à l'anglaise  
**boiled egg** oeuf à la coque  
**boiled ham** jambon poché  
**boiled potatoes** pommes de terre à l'anglaise/à l'eau  
**boiled rice** riz au blanc, riz à la chinoise  
**hard-boiled egg** oeuf dur

## bombe

**bombe** bombe

**bone** os

**boned** désossé(e) [*viande, poisson*]

**on the bone** [*meat*] avec l'os; [*fish*] dont les arêtes n'ont pas été retirées

**bones (of fish)** arêtes (de poisson)

**bonito** bonito

**borage** bourrache

**bordelaise sauce** sauce bordelaise

**borlotti beans** haricots italiens

**bouquet garni** bouquet garni

**bottle** bouteille

**bottle opener** ouvre-bouteille

**bowl** bol

**brains** cervelle (de veau)

**braise** braiser

**braised** braisé(e)

**bran** son (de blé)

**brandy** cognac

**cherry brandy** cherry brandy, liqueur de cerise

**brawn** fromage de tête

**Brazil nut** noix du Brésil

**bread** pain

**breadcrumbs** chapelure

**bread knife** petit couteau [*pour beurrer son pain*]

**bread sauce** sauce au pain

**breaded** pané(e)

**breakfast** petit déjeuner

**bream** brème (de mer)

**breast** poitrine

**breast of lamb/veal** poitrine d'agneau/de veau

**chicken breast** suprême de poulet

**brill** barbue

**brioche** brioche

**brisket (of beef)** poitrine (de boeuf)

**brittle** nougatine

**broad bean** grosse fève; fève des marais

**broccoli** (chou) brocoli

**broth** bouillon

**brown** [*verb*] (faire) brunir; (faire) dorer

**brown bread** pain complet

- brown butter** beurre noisette  
**brown rice** riz complet  
**brown sugar** sucre roux, cassonade  
**brown sauce** sauce espagnole  
**Brussels sprouts** choux de Bruxelles  
**bubble and squeak** choux et pommes de terre frits  
**buckwheat** sarrasin, blé noir  
**buffet** buffet  
**bulgar wheat, bulgur wheat** blé concassé  
**bun** petit pain au lait  
**burbot** lotte (d'eau douce)  
**burdock** glouteron, bardane  
**burgundy (wine)** (vin de) bourgogne; *see also wine*  
**burnet** pimprenelle  
**burnt** brûlé(e)  
**butcher's shop** boucherie  
**butter** beurre  
    **butter sauce** sauce au beurre  
    **with butter** avec beurre, au beurre  
    **without butter** sans beurre  
**butterfish** blennie  
**buttermilk** lait de beurre, babeurre

# Cc

- cabbage** chou  
**cabinet pudding** pouding cabinet  
**Caesar salad** salade César  
**caffeine** caféine  
    **caffeine-free** sans caféine, décaféiné(e)



**cake** gâteau

**carrot cake** gâteau aux carottes

**cream cake** gâteau à la crème

**fruit cake** cake [*aux fruits confits*]

**sponge cake** génoise

**calf** veau

**calf's brains** cervelle de veau

**calf's liver** foie de veau

**camomile** camomille

**canapés** canapés

**candied** confit(e)

**candied peel** zeste confit, écorce confite

**candle** chandelle

**candlestick** chandelier

**candy** [US] bonbon

**cane sugar** sucre de canne

**canned** en boîte (de conserve)

**cantaloup (melon)** cantaloup

**capers** câpres

**capon** chapon

**capsicum** piment doux, poivron

**carafe** carafe

**caramel** caramel

**caraway (seeds)** cumin des prés, carvi

**carbohydrate** glucides [*hydrates de carbone*]

**cardamom** cardamome

**carp** carpe

**carrot** carotte

**carrot cake** gâteau aux carottes

**carve** découper

**cassata** cassate

**cashew nut** noix d'acajou/noix de cajou

**casserole** casserole

**caster sugar** sucre semoule

**catfish** poisson-chat, silure

**catsup** [US] ketchup, sauce tomate

**cauliflower** chou-fleur

**cauliflower cheese** chou-fleur sauce Mornay, au gratin

**caviar** caviar

**cayenne pepper** poivre de cayenne

**celeriac** céleri-rave

- celery** céleri  
**cereal** [*breakfast*] céréales  
**chair** chaise  
**champagne** champagne  
**chantilly** (crème) Chantilly  
**chanterelle** chanterelle [*mushroom*]  
**char** [*fish*] omble chevalier  
**charcoal** charbon de bois  
**charcoal-grilled** grillé(e) au charbon de bois  
**chard** bette, blette  
**charlotte** charlotte  
**apple charlotte** charlotte aux pommes  
**cheddar (cheese)** (fromage) cheddar  
**cheese** fromage  
**cheese board** plateau à fromage; plateau de fromages  
**cheesecake** gâteau au fromage blanc  
**cream cheese** fromage à la crème  
**cheese sauce** sauce Mornay  
**cheese soufflé** soufflé au fromage  
**cheese straw** paille, allumette au fromage  
**chef** chef  
**cherry** cerise  
**cherry brandy** cherry brandy, liqueur de cerise  
**cherry tomato** tomate-cerise  
**chervil** cerfeuil  
**chestnut** [*sweet*] marron, châtaigne  
**water chestnut** châtaigne d'eau  
**chickpea** pois chiche  
**chicken** poulet  
**roast chicken** poulet rôti  
**breast of chicken** suprême de poulet  
**chicken gumbo** (potage de) poulet et gombo  
**chicken Kiev** poulet à la Kiev  
**chicken livers** foies de poulets  
**chicken salad** salade au poulet  
**chicken soup** soupe de poulet  
**chicory** endive  
**children's menu** menu des enfants  
**chilled** rafraîchi(e)  
**chilli** piment fort, piment rouge  
**chilli con carne** chili con carne  
**chilli pepper** piment fort, piment rouge  
**chilli powder** piment en poudre

**china (service)** vaisselle; service de porcelaine

**China tea** thé de Chine

**Chinese cabbage** chou de Chine

**chipped** [*glass, plate*] (verre, assiette) ébréché(e)

**chips** (pommes) frites

**chips** [US] (pommes) chips

**chitterling** [US] friture de tripes [*découpées en morceaux*]

**chives** ciboulette, civette

**chocolate** chocolat

**chocolate éclair** éclair au chocolat

**chocolate mousse** mousse au chocolat

**chocolate sauce** sauce au chocolat

**chocolate truffle** truffe au chocolat

**chop** [*cutlet*] côte, côtelette

**chopped (into pieces)** en dés; (persil) haché

**chopsticks** baguettes

**choux pastry** pâte à choux

**chowder** soupe de poisson à base de lait

**Christmas cake** gâteau de Noël [*anglais*]

**Christmas log** bûche de Noël

**Christmas pudding** pouding de Noël [*anglais*]

**cider** cidre

**cider vinegar** vinaigre de cidre

**cinnamon** cannelle

**citron** cédrat

**citrus** agrumes

**clam** clam, palourde

**clam chowder** chowder aux palourdes

**claret** bordeaux rouge

**clean** propre

**clear up** desservir (la table)

**clear soup** consommé

**clementine** clémentine

**clove** clou de girofle

**clove of garlic** gousse d'ail

**cobnut** noisette

**cockles** coques

**cocoa** (poudre de) cacao

**cocoa butter** beurre de cacao

**cup of cocoa** une tasse de cacao/de chocolat

- coconut** noix de coco  
**coconut milk** lait de coco  
**desiccated coconut** noix de coco séchée
- cod** morue, cabillaud
- coffee** café  
**cappuccino coffee** cappuccino  
**coffee whitener** succédané de lait [*en poudre*]  
**coffee parfait** parfait au café  
**coffee pot** cafetière  
**coffee spoon** cuillère à café  
**decaffeinated coffee** café décaféiné, un déca  
**espresso / espresso coffee** café express  
**filter coffee** café filtre  
**instant coffee** café soluble
- cold** froid(e)  
**cold cuts** [US] assiette de viandes froides, assiette anglaise  
**cold meat** viande froide
- coley** [*coalfish*] lieu noir, colin
- collared beef** rosbif roulé [*ficelé*]
- condensed milk** lait condensé
- condiment** condiment
- confectioner's custard** crème pâtissière
- conger eel** congre, anguille de mer
- consommé (soup)** consommé  
**cold consommé** consommé froid, consommé en gelée
- continental breakfast** café complet
- cook** chef
- cookies** [US] biscuits, gâteaux secs
- coriander** coriandre
- corkscrew** tire-bouchon
- corn** maïs  
**corn bread** pain à la farine de maïs  
**cornflour** fécule de maïs  
**corn on the cob** épi de maïs, maïs en épi  
**corn syrup** sirop de maïs
- corned beef** boeuf de conserve
- cornet** [*ice cream*] cornet (de glace)
- cos lettuce** (laitue) romaine
- cottage cheese** fromage 'cottage'
- courgette** courgette
- couscous** couscous

## crab

**crab** crabe, tourteau, dormeur

**dressed crab** crabe froid à l'anglaise/à la russe

**prepared crab** crabe décortiqué

**crackling** couenne croquante (du rôti de porc)

**cranberry** canneberge

**cranberry sauce** sauce de canneberges

**crawfish** langouste

**crayfish** écrevisse

**cream** crème

**double cream** crème épaisse

**single cream** crème légère

**whipped cream** crème Chantilly, crème fouettée

**cream cheese** fromage à la crème

**cream cake** gâteau à la crème

**cream sauce** sauce à la crème [*béchamel*]

**cream slice** millefeuille [*où la crème Chantilly remplace la crème pâtissière*]

**cream tea** thé accompagné de scones avec confiture et crème fraîche

**cream of** crème (de), velouté (de)

**cream of asparagus soup** crème d'asperges

**cream of chicken soup** crème de volaille, velouté de volaille

**cream of tomato soup** crème de tomates

**creamed** en purée, à la crème

**creamed potato [US]** purée de pommes de terre

**creamed spinach** purée d'épinards à la crème

**creamy** en crème, crémeux(-euse), velouté(e)

**crème caramel [baked custard]** crème caramel

**crème fraîche** crème fraîche

**cress** cresson

**crispbread** biscotte

**crisps** (pommes) chips

**croquette potatoes** croquettes de pommes de terre

**croutons** croûtons

**crumble** crumble

**crumpet** petite crêpe épaisse [*non sucrée*]

**crystallised fruit** fruits confits

**cucumber** concombre

**cucumber sandwich** sandwich au concombre

**cumin (seed)** cumin

**cup** tasse

**cup and saucer** tasse et soucoupe

**cup of coffee** tasse de café; un café

- cup of tea** tasse de thé; un thé  
**coffee cup** tasse à café  
**tea cup** tasse à thé  
**cured** fumé(e), mariné(e), salé(e)  
**currants** raisins de Corinthe  
**curry** curry, cari  
**custard** crème anglaise  
**baked custard** flan  
**custard apple** anone, pomme cannelle  
**custard sauce** crème anglaise  
**custard tart** tartelette à la crème  
**cut** couper  
**cutlery** couvert  
**cutlet** côtelette  
**cuttlefish** seiche

# Dd

- dab** limande  
**dairy products** produits laitiers  
**damson** prune de Damas  
**date** datte  
**date plum** kaki  
**debone** désosser, lever les filets  
**decaffeinated, decaf** (café) décaféine, un déca  
**deep-fried** cuit(e) à grande friture  
**deer** chevreuil  
**defrost** dégeler  
**delicious** délicieux (-euse)  
**demerara sugar** sucre roux cristallisé

## dessert

**dessert** dessert**dessert wine** vin doux, vin de dessert**devilled** (à la) diable**devilled kidneys** rognons à la (sauce) diable**devilled sauce** sauce (à la) diable**diced** en cube**dill** aneth**dill sauce** sauce à l'aneth**dinner** dîner**dip** [*verb*] tremper**dip** [*noun*] sauce froide [*pour crudités*]**dirty** [*adj*] sale**dirty** [*verb*] salir**dish** plat**dish of the day** plat du jour**dogfish** aiguillat, chien de mer**done** cuit(e)**under-done** pas assez cuit(e); [*viande*] saignant(e)**well-done** bien cuit(e)**dory, John Dory** Saint-Pierre, dorée**double cream** crème épaisse**doughnut** beignet**jam doughnut** beignet fourré à la confiture**Dover sole** sole**draught beer** bière (à la) pression**dressing** vinaigrette**dried** séché(e), sec (sèche)**sun-dried tomatoes** tomates séchées (au soleil)**drink** boisson**drinks included** forfait boissons**drumsticks** pattes de dinde ou de poulet**dry (wine)** (vin) sec**Dublin bay prawn** langoustine**duchess potatoes** pommes (de terre) duchesse**duck** [*domestic*] canard (domestique)**duck** [*wild*] canard sauvage**duck paté** pâté de canard**duck with oranges** canard à l'orange**duckling** caneton, canette [*female*]**dumpling** boulette de pâte**potato dumpling** gnocchi Parmentier

# Ee

**eclair** éclair

**eel** anguille

**egg** oeuf

**boiled egg** oeuf à la coque

**egg and bacon** oeuf et bacon

**egg cup** coquetier

**egg white** blanc d'oeuf

**egg yolk** jaune d'oeuf

**fried egg** oeuf sur le plat

**hard-boiled egg** oeuf dur

**omelette** omelette

**poached egg** oeuf poché

**scrambled eggs** oeufs brouillés

**soft-boiled egg** oeuf mollet

**eggplant** [US] aubergine

**elderberry** baie de sureau

**endive** chicorée frisée

**entree** [starter] entrée

**entree** [US main course] plat principal

**escalope** escalope

**turkey escalope** escalope de dinde

**veal escalope** escalope de veau

**essence** extrait (de)

**ewe's milk** lait de brebis

**ewe's milk cheese** fromage de (lait de) brebis



# Ff

- faggot** ballottine  
**farm (eggs, chickens)** (oeufs, poulets) fermiers  
**fat** [*adj*] gras (grasse)  
**fat** [*noun*] gras  
    **fat-free** sans gras  
**fennel** fenouil  
**feta cheese** (fromage) feta, fêta  
**fig** figue  
**filbert** aveline  
**fillet** filet  
    **fillet steak** tournedos, steak prélevé dans le filet  
    **fillet of beef** filet de boeuf  
**filleted** désossé(e), en filets  
**filo pastry** pâte phyllo  
**filter coffee** café filtre  
**fine beans** haricots verts (fins)  
**fish** poisson  
    **anchovy** anchois  
    **angel fish** ange de mer  
    **bass** loup (de mer), bar  
    **bream** brème  
    **brill** barbue  
    **burbot** lotte (d'eau douce)  
    **catfish** poisson-chat, silure  
    **cod** morue, cabillaud  
    **coley** [*coalfish*] colin, lieu noir  
    **conger eel** congre, anguille de mer  
    **crayfish** écrevisse  
    **cuttlefish** seiche

- dogfish** aiguillat, chien de mer  
**dory, John Dory** Saint-Pierre, dorée  
**Dover sole** sole [*la vraie*]  
**eel** anguille  
**fish and chips** friture de poisson avec frites  
**fish stew** matelote, bouillabaisse  
**fish soup** soupe de poissons  
**fish cake** croquette de poisson  
**flounder** flet  
**flying fish** poisson volant  
**grey mullet** mullet gris  
**haddock** aiglefin, églefin  
**hake** merlu, colin  
**halibut** flétan  
**herring** hareng  
**kipper** hareng saur/fumé  
**lemon sole** limande-sole  
**mackerel** maquereau  
**monkfish** baudroie, lotte de mer  
**pike** brochet  
**pike-perch** sandre  
**pilchard** pilchard, (grosse) sardine  
**red mullet** rouget barbet  
**rockfish** rascasse  
**roe** oeufs de poisson, laitance  
**salmon** saumon  
**scorpion fish** rascasse  
**sea bass** loup (de mer), bar  
**sea bream** brème de mer  
**sea trout** truite de mer, truite saumonée  
**shark** requin, aiguillat  
**skate** raie  
**skipjack** bonite  
**smelt** éperlan  
**sole** sole  
**sturgeon** esturgeon  
**swordfish** espadon  
**tench** tanche  
**trout** truite  
**tunny, tuna** thon  
**turbot** turbot  
**whitebait** [*sprats*] blanchaille  
**whiting** merlan  
**fisherman's pie** timbale de poisson  
**fish shop** poissonnerie  
**fizzy** pétillant(e), gazeux(-euse)

## flageolet (beans)

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**flageolet (beans)** flageolet

**flakes** flocons

**flambé** flambé(e)

**flan** flan

**flat fish** poisson plat

**flavour** [*of ice cream*] parfum

**flavoured** aromatisé

**floating island(s)** oeufs à la neige, île(s) flottante(s)

**flounder** flet

**flour** farine

**flying fish** poisson volant

**fondant** fondant

**fondue** fondue

**fool** mousse faite de fruits, crème anglaise et Chantilly

**fork** fourchette

**fowl** volaille

**boiling fowl** poule

**free-range** (*egg, chicken*) (oeuf, poulet) fermier

**French beans** haricots verts

**French dressing** vinaigrette

**French fries** [*US*] (pommes) frites

**French toast** pain perdu, pain doré

**fresh** frais (fraîche)

**freshwater (fish)** (poisson) d'eau douce

**fried** frit(e)

**fried chicken** poulet frit

**fried egg** oeuf sur le plat

**fried fish** poisson frit

**mixed fried fish** friture de poissons

**frisée (salad)** chicorée frisée

**fritter** beignet

**apple fritter** beignet de pommes

**frog's legs** cuisses de grenouilles

**frozen** surgelé(e)

**fruit** fruit

**fruit cocktail** salade de fruits, macédoine de fruits

**fruit juice** jus de fruits

**fruit salad** salade de fruits, macédoine de fruits

**fry** frire

**fudge** fondant au chocolat

**full-bodied wine** vin corsé

**full-cream milk** lait entier  
**full-fat (cheese)** (fromage) de lait entier

# Gg

**galantine** galantine  
**game** gibier (à plume, à poil); chevreuil  
**game pie** pâté de gibier en croûte  
**gammon** jambon fumé (désossé)  
**garden mint** menthe verte  
**garden peas** petits pois frais  
**garlic** ail  
**garlicky** aillé(e)  
**gateau** gâteau  
**gazpacho** gazpacho  
**gelatine** gélatine  
**ghee** beurre clarifié [*cuisine indienne*]  
**gherkin** cornichon  
**giblets** abats  
**gin** genièvre  
**ginger** gingembre  
**ginger beer** bière au gingembre  
**gingerbread** pain d'épice(s)  
**ginger cake** gâteau au gingembre  
**glacé cherry** cerise confite  
**glass** verre  
**clean glass** verre propre  
**glass of water** verre d'eau  
**wine glass** verre à vin  
**glazed** glacé(e)  
**gluten-free** sans gluten

- GM** [*genetically modified*] génétiquement modifié
- goat** chèvre  
**goat's cheese** fromage de chèvre  
**goat's milk** lait de chèvre
- goose** oie  
**goose liver** foie d'oie
- gooseberry** groseille à maquereau
- goulash** goulash, goulasch
- granary loaf** pain complet
- granita** granité
- granulated sugar** sucre granulé
- grape(s)** raisin(s) (de table)
- grapefruit** pamplemousse
- grapeseed oil** huile de pépins de raisin
- grated** râpé(e)
- gratuity** pourboire
- gravy** sauce, jus de viande  
**gravy boat** saucière
- Greek yoghurt** yaourt à la grecque [*au lait de brebis*]
- green beans** haricots verts
- green olives** olives vertes
- green peas** petits pois
- green pepper** poivron vert
- green salad** salade verte
- greengage (plum)** reine-claude
- Greenland halibut** flétan noir
- greens** légumes verts
- grenadine** grenadine
- grey mullet** mullet gris
- grill** [*verb*] griller, cuire sur le grill  
**grill** [*noun*] gril  
**mixed grill** assiette de viandes grillées (assorties)
- grilled** grillé(e)
- grind** moudre
- gristle** cartilage, croquant
- grits** [*US*] bouillie de maïs, gruau de maïs
- groats** gruau d'avoine
- grocery** épicerie; [*small*] alimentation
- ground** [*coffee*] moulu(e), [*meat*] haché(e)  
**ground beef** hachis, boeuf haché
- groundnut oil** huile d'arachide

**grouper** mérrou  
**grouse** grouse  
**guava** goyave  
**gudgeon** goujon  
**guinea fowl** pintade  
**gumbo** gombo  
**gurnard** grondin

# Hh

**haddock** aiglefin, églefin  
**haggis** haggis [*estomac de mouton contenant un hachis d'abattis de mouton, oignons et avoine, le tout bouilli*]  
**hake** merlu, colin  
**half bottle** demi-bouteille  
**halibut** flétan  
**ham** jambon  
    **boiled ham** jambon poché  
    **slice of ham** tranche de jambon  
**hamburger** hamburger  
**hard-boiled egg** oeuf dur  
**hard cheese** fromage à pâte dure  
**hard roe** oeufs de poisson  
**hare** lièvre  
**haricot beans** haricots blancs  
**hash browns** [US] pommes de terre en dés, avec oignons, sautées  
**haunch** cuissot  
**hazelnut** noisette, aveline  
**heart** coeur  
**heat up** chauffer, réchauffer

**herbs** fines herbes

**herbal tea** tisane, infusion

**herring** hareng

**hickory nut** noix du noyer blanc d'Amérique

**hollandaise sauce** sauce hollandaise

**hominy grits** [US] bouillie de maïs

**honey** miel

**honeycomb** rayon de miel, gaufre de miel

**honeydew melon** cavaillon

**hors d'oeuvre** hors d'oeuvre

**horse mackerel** chinchard

**horsemeat** viande de cheval, cheval

**horseradish** raifort

**hot** [not cold] chaud(e); [strong] piquant(e)

**hot dog** hot dog [*saucisse de Francfort dans un petit pain*]

**hotpot** ragoût (de boeuf), potée



**ice** glace

**bucket of ice** seau de glace [*pour garder le vin frais*]

**ice cream** glace, crème glacée

**ice cream cone** cornet de glace/de crème glacée

**ice cream scoop** boule de glace/de crème glacée

**ice cube** glaçon

**ice lolly** Esquimau®

**iceberg lettuce** laitue iceberg

**icing** glace, glaçage

**icing sugar** sucre glace/en poudre

**ingredients** ingrédients, éléments

**instant coffee** café soluble  
**Irish stew** ragoût de mouton à l'irlandaise  
**Irish whiskey** whiskey irlandais

# Jj

**jam** confiture  
**jelly** [*savoury*] aspic, chaud-froid, galantine  
**jelly** [*sweet/pudding*] gelée  
**jelly** [*US, jam*] confiture  
**jello** [*US*] gelée [*parfumée à la fraise, etc.*]  
**Jerusalem artichoke** topinambour  
**John Dory** Saint-Pierre, dorée  
**jug** pot  
**jugged hare** civet de lièvre  
**juice** jus (de fruits; de viande)  
**julienne** julienne



# Kk

**kaki** kaki, plaquemine

**kale** chou vert frisé [*non pommé*]

**kebab** kébab, brochette (de viande)

**kedgeriee** riz au poisson fumé avec oeufs durs et cari

**ketchup** ketchup

**key lime pie** tarte à la crème de citron vert

**kidney** rognon

**kidney beans** haricots rouges

**king prawn** crevette rose

**kipper** hareng fumé, hareng saur

**kiwi fruit** kiwi

**knife** couteau

**knuckle** jarret

**kohlrabi** chou-rave

**kosher** casher, kasher

**kumquat** kumquat

# L I

- lactose** lactose  
**lactose intolerance** intolérance au lactose  
**ladies fingers** gombos  
**lager** bière blonde  
    **a lager shandy** un demi panaché  
**lamb** agneau  
    **lamb chop** côtelette d'agneau  
**lamb's lettuce** mâche  
**langoustine** langoustine  
**lard** saindoux  
**lark** alouette  
**lasagne** lasagne  
**latte (coffee)** café crème  
**lavatory** toilettes, WC, lavabo  
**lavender** lavande  
**leek** poireau  
**leg** patte  
    **leg of lamb** gigot d'agneau  
**legumes** légumineuses  
**lemon** citron  
    **lemon balm** mélisse  
    **lemon grass** citronnelle  
    **lemon juice** jus de citron  
    **lemon sole** limande-sole  
    **lemon zest** zeste, écorce de citron  
    **lemonade** limonade; [*freshly squeezed*] citron pressé  
**lentil** lentille  
**lettuce** laitue, salade

**lime** citron vert, lime

**ling** langue

**light-bodied wine** vin léger

**liqueur** liqueur

**liquorice** réglisse

**liver** foie

**liver sausage** leberwurst

**loaf** pain

**meat loaf** pain de viande

**white loaf** pain blanc, pain de mie

**lobster** homard

**lobster bisque** bisque de homard

**loganberry** loganberry

**loin (of veal/pork/venison)** longe (de veau/porc/chevreuil)

**low-fat** [*diet*] basses calories; [*yoghurt etc.*] allégé

**low in fat** qui contient peu de gras; basses calories

**low-salt** qui contient peu de sel; hyposodé(e)

**lunch** déjeuner, lunch

**luncheon meat** viande froide pressée [*de conserve*]

**lychee** litchi, letchi

# Mm

**macadamia nuts** noix du noyer de Queensland

**macaroni** macaroni

**macaroon** macaron

**mace** macis

**mackerel** maquereau

**macrobiotic** macrobiotique

- Madeira** madère  
**Madeira cake** génoise au citron, gâteau de Savoie  
**Madeira sauce** sauce madère
- maize** maïs
- mallard** colvert
- malt** malt
- mandarin** mandarine
- mangetout** pois gourmands, pois mange-tout, mangetouts
- mango** mangue
- mangosteen** mangouste, mangoustan
- maple syrup** sirop d'érable
- maple sugar** sucre d'érable
- margarine** margarine
- marinated** mariné(e)
- marjoram** marjolaine
- market** marché
- marmalade** marmelade d'oranges, confiture d'oranges
- marrow** [*vegetable*] courge
- marrow bone** os à moelle  
**bone marrow** moelle
- Marsala wine** marsala
- marshmallow** guimauve
- marzipan** massepain
- mashed** en purée
- mashed potatoes** pommes purée
- matches** allumettes
- matchstick potatoes** pommes allumettes
- mayonnaise** mayonnaise
- mead** hydromel
- meal** repas
- meat** viande  
**meat ball** boulette de viande  
**meat loaf** terrine/pain de viande  
**meat pie** tourte/pie de viande
- medallion** médaillon
- medlar** nèfle
- melon** melon
- melted butter** beurre fondu
- menu** menu, carte  
**set menu** menu à prix fixe
- meringue** meringue

**milk** lait

**cow's milk** lait de vache

**ewe's milk** lait de brebis

**goat's milk** lait de chèvre

**soya milk** lait de soja

**milk chocolate** chocolat au lait

**poached in milk** poché dans du lait

**with milk** avec (du) lait; au lait

**without milk** sans lait

**minced meat** hachis, viande hachée

**mincemeat** mincemeat [*préparation sucrée à base d'un mélange de fruits et raisins secs, et de suif*]

**mince pie** mince pie [*tarte(lette) avec mincemeat*]

**mineral water** eau minérale

**fizzy mineral water** eau gazeuse

**still mineral water** eau plate

**minestrone (soup)** (soupe) minestrone

**mint** menthe

**mint sauce** sauce à la menthe (fraîche)

**mint jelly** gelée à la menthe

**mixed grill** assiette de viandes grillées (assorties)

**mixed salad** salade composée

**mixed vegetables** macédoine de légumes

**mollusc** mollusque

**monkfish** baudroie, lotte de mer

**morels** morilles

**mousse** mousse, mousseline

**muesli** muesli

**muffin** [*sweet, savoury*] muffin

**mug** mug, tasse [*sans soucoupe*]

**mulberry** mûre [*du mûrier*]

**mullet** rouget

**mulligatawny (soup)** potage au cari

**mushroom** champignon

**button mushrooms** champignons de Paris

**mushy peas** purée de pois

**mussel** moule

**mustard** moutarde

**mutton** mouton

# Nn

- napkin** serviette (de table)  
**natural** nature  
**Neapolitan ice cream** tranche napolitaine  
**neat** sans eau ni glace  
**nectarine** brugnon, nectarine  
**nettle** ortie  
**no smoking** défense de fumer  
**non-smoking area** section non fumeurs  
**noodles** nouilles  
**nut** noix  
    **almond** amande  
    **Brazil nut** noix du Brésil  
    **cashew nut** noix d'acajou, noix de cajou  
    **chestnut** marron  
    **cobnut** noisette  
    **coconut** noix de coco  
    **hazelnut** noisette, aveline  
    **peanut** arachide, cacah(o)uète  
    **pecan nut** noix de pécan, noix de pacane  
    **sweet chestnut** châtaigne, marron  
    **walnut** noix  
**nutmeg** noix de muscade

# Oo

**oatcake** biscuit à la farine d'avoine [*pour manger avec le fromage*]

**oatmeal** farine d'avoine

**oats** avoine

**porridge oats** flocons d'avoine

**octopus** poulpe

**oil** huile

**okra** gombo

**olive** olive

**black olives** olives noires

**green olives** olives vertes

**olive oil** huile d'olive

**omelette** omelette

**on the rocks** [*with ice*] avec glace, on the rocks

**onion** oignon

**onion soup** soupe à l'oignon

**orange** orange

**orange juice** jus d'orange

**orange sauce** sauce à l'orange; [*less sweet*] sauce bigarade

**oregano** origan

**organic** biologique

**ostrich** autruche

**oven** four

**overdone** trop cuit(e)

**oxtail** queue de boeuf

**oxtail soup** soupe à la queue de boeuf

**ox tongue** langue de boeuf

**oyster** huître

**oyster mushroom** pleurote

# Pp

- pancake** crêpe  
**pan-fried** à la poêle, poêlé(e)  
**papaya** papaye  
**paprika** paprika  
**par-boiled** pré-cuit(e), mi-cuit(e)  
**parfait** parfait  
**Parma ham** jambon de Parme  
**Parmesan (cheese)** parmesan  
**parsley** persil  
    **curly parsley** persil frisé  
    **flat parsley** persil plat  
    **parsley sauce** sauce au persil [*béchamel fortement persillée*]  
**parsnip** panais  
**partridge** perdrix; [*young*] perdreau  
**pasta** pâtes (alimentaires)  
    **fresh pasta** pâtes fraîches  
**pastry** pâtisserie  
    **filo pastry** pâte phyllo  
    **puff pastry** pâte feuilletée  
    **shortcrust pastry** pâte brisée  
**pasty** chausson avec viande et pommes de terre  
**pâté** pâté  
    **liver pâté** pâté de foie gras  
**pawpaw** papaye  
**pea** pois  
    **green peas** petits pois  
    **green pea soup** potage St Germain  
    **split peas** pois cassés  
    **pea soup** [*with split peas*] soupe aux pois (cassés)



**peach** pêche

**peanut** arachide

**peanut butter** beurre de cacahouètes/d'arachides

**pear** poire

**pearl barley** orge perlée

**pease-pudding** purée de pois cassés

**pecan nut** noix de pécan, noix de pacane

**pecan pie** tarte aux noix de pécan

**peel** [*verb*] peler, éplucher

**peel** [*noun*] pelure, peau, écorce

**grated peel** zeste, écorce râpée

**peeled** sans pelure, sans peau

**pepper** [*spice*] poivre

**black/green/white pepper** poivre noir/vert/blanc

**ground pepper** poivre moulu

**whole pepper** poivre en grains

**pepper mill** moulin à poivre

**pepper pot** poivrière

**pepper steak** steak au poivre

**pepper** [*vegetable*] poivron

**green pepper** poivron vert

**red pepper** poivron rouge

**stuffed pepper** poivron farci

**peppermint** menthe poivrée

**perch** perche (d'eau douce)

**perry** cidre de poire

**persimmon** plaquemine, kaki

**pesto** pistou

**petits fours** petits fours

**pheasant** faisan

**pickled cabbage** choucroute

**pickled gherkin/cucumber** cornichon (saumuré/au vinaigre)

**pickled herring** hareng mariné

**pickled onion** oignon au vinaigre

**pickles** pickles

**pie** tarte, tourte

**pig** porc, cochon

**suck(l)ing pig** cochon de lait, porcelet

**pigeon** pigeon

**pig's trotters** pieds de porc

**pike** brochet

**pike-perch** sandre

- pilchard** pilchard, (grosse) sardine  
**pineapple** ananas  
**pistachio (nut)** pistache  
**pitcher** pichet, carafe  
**pitta bread** pain grec [*sans levain*]  
**plaice** plie, carrelet  
**plain** nature  
**plantain** banane verte [*à cuire*]  
**plate** assiette  
**plum** prune  
**plum pudding** plum pudding, pouding de Noël  
**plum tomato** tomate oblongue, tomate allongée  
**poach** pocher  
**poached** poché(e)  
**poached egg** oeuf poché  
**polenta** polenta, semoule de maïs  
**pollack** lieu  
**pomegranate** grenade  
**popcorn** (*sweet/salted*) maïs soufflé (sucré/salé)  
**porcini mushroom** cèpe  
**pork** porc  
**pork chop** côte de porc  
**pork crackling** couenne croquante (du rôti de porc)  
**porridge** porridge, bouillie d'avoine  
**port** (vin de) porto  
**pot roast** viande en cocotte  
**potato** pomme de terre  
**baked potato** pomme de terre au four  
**boiled potatoes** pommes de terre à l'anglaise  
**fried potatoes** pommes de terre sautées  
**mashed potatoes** purée de pommes de terre, pommes purée  
**new potatoes** pommes de terre nouvelles  
**potato chips** (pommes) frites  
**potato crisps** (pommes) chips  
**potato dumpling** gnocchi Parmentier  
**potato salad** salade de pommes de terre  
**potted shrimp** petite terrine de crevettes au beurre  
**poultry** volaille  
**pound cake** gâteau quatre-quarts  
**poussin** poussin  
**prawn** bouquet, crevette rose  
**Dublin bay prawn** langoustine

**preserves** conserves

**price** prix

**prime rib** côte de boeuf [*première qualité*]

**profiteroles** profiteroles

**prune** pruneau (sec)

**pudding** [*savoury*] pouding

**pudding** [*sweet*] dessert, pouding, pudding

**pudding rice** riz rond

**pudding wine** vin de dessert, vin doux

**puff pastry** pâte feuilletée

**pulses** légumineuses

**pumpkin** potiron, citrouille

**purslane** pourpier

# Qq

**quail** caille

**quails' eggs** oeufs de cailles

**quark** quark, fromage blanc

**quiche** quiche

**quiche lorraine** quiche lorraine

**quince** coing

**Quorn®** aliment à base de protéines végétales

# Rr

- rabbit** lapin; [*young*] lapereau  
**rack** carré  
    **rack of lamb** carré d'agneau  
    **rack of ribs** carré (d'agneau, de porc)  
**radicchio** trévis, chicorée rouge  
**radish/radishes** radis  
**ragout** ragoût  
**rainbow trout** truite arc-en-ciel  
**raisin** raisin sec  
**ramekin** ramequin  
**rancid** rance  
**rare** [*steak, meat*] saignant(e)  
**raspberry** framboise  
**ravioli** ravioli  
**raw** cru(e)  
**recipe** recette  
**red cabbage** chou rouge  
**red chilli** piment fort, piment rouge  
**redcurrant** groseille rouge  
    **redcurrant jelly** gelée de groseilles  
**redfish** rascasse  
**red mullet** rouget barbet  
**red pepper** poivron rouge, piment doux rouge  
**red wine** vin rouge  
**reindeer** chevreuil  
**rhubarb** rhubarbe

**ribs** côtes

**rack of ribs** carré (d'agneau, de porc)

**ribs of beef** côtes de boeuf, entrecôtes

**spare ribs** travers de porc, côtes levées

**rice** riz

**long-grained rice** riz Caroline

**rice paper** papier de riz

**rice pudding** pouding au riz; riz au lait [*cuit au four*]

**risotto rice** riz pour risotto [*riz rond du Piémont*]

**wild rice** riz sauvage

**rind** [*cheese*] pâte

**ripe** mûr(e)

**rissole** rissole

**river** rivière; [*fish*] d'eau douce

**roast** [*verb*] rôtir

**roast** [*noun*] rôti de boeuf/porc etc

**roast beef** rôti de boeuf, rosbif

**roast chicken** poulet rôti

**roast pork** rôti de porc

**roasted** rôti(e)

**rock salt** sel gemme

**rocket** roquette

**rockfish** rascasse

**roe** oeufs de poisson

**hard roe** oeufs de poisson

**soft roe** laitance

**roll** [*bread*] petit pain

**rolled oats** flocons d'avoine

**rollmop herring** rollmop, hareng roulé (mariné)

**romaine (lettuce)** romaine

**room temperature** chambré(e)

**rosé (wine)** (vin) rosé

**rosehip** fruit de l'églantier

**rosemary** romarin

**rum** rhum

**rum baba** baba au rhum

**rump steak** romsteak

**runner bean** haricot grim pant

**rusk** biscotte [*pour bébé*]

**rye** seigle

**rye bread** pain de seigle, pumpernickel

**rye whisky** rye [*whisky de seigle*]

# Ss

- saccharin** saccharine  
**saddle** râble (de lapin); selle (d'agneau)  
**safflower** carthame  
**saffron** safran  
**sage** sauge  
**sago** sagou  
**saithe** lieu noir  
**salad** salade  
    **green salad** salade verte  
    **mixed salad** salade composée, salade panachée  
    **salad dressing** vinaigrette  
    **salad cream** crème mayonnaise  
    **side salad** salade verte [*en accompagnement*]  
**salami** saucisson italien  
**salmon** saumon  
    **salmon steak** darne de saumon  
    **salmon trout** truite de mer, truite saumonée  
**salsify** salsifis  
**salt** sel  
    **low-salt** hyposodé(e)  
**salted** salé(e), avec sel  
**sand sole** sole [*plus petite que la 'vraie sole'*]  
**sandwich** sandwich  
    **cheese sandwich** sandwich au fromage  
    **ham sandwich** sandwich au jambon  
**sardine** sardine  
**sauce** sauce  
    **white sauce** (sauce) béchamel, sauce blanche

**saucer** soucoupe

**saury** balaou

**sausage** saucisse

**liver sausage** leberwurst

**sausage roll** friand

**sautéed** sauté(e), au sautoir

**sauté pan** sautoir

**saveloy** cervelas

**savoury** entremets salé

**savoy cabbage** chou vert frisé [*pommé*]

**scallion** [US] ciboule, cive

**scallop** coquille St Jacques

**scalloped chicken** [US] poulet en sauce blanche, au four

**scalloped potatoes** [US] gratin dauphinois

**scampi** queues de langoustine, scampi

**scone** [UK] scone [*petit pain qu'on mange avec confiture et crème*]

**scorpion fish** rascasse

**Scotch** à l'écossaise

**Scotch broth** potage de mouton, légumes et orge

**Scotch egg** oeuf en croquette [*oeuf (dur) enrobé de chair à saucisse, pané et frit*]

**scrambled eggs** oeufs brouillés

**sea bass** loup (de mer), bar

**sea bream** brème de mer

**seafood** fruits de mer

**sear** (faire) saisir

**seasoning** assaisonnement

**sea trout** truite de mer

**seaweed** algue

**semi-skimmed milk** lait demi-écrémé

**semolina** semoule

**service** service

**service discretionary** service à la discrétion du client

**service included** service compris

**service not included** service non compris

**serviette** serviette (de table)

**sesame seeds** graines de sésame

**shad** alose

**shallot** échalote

**shandy** panaché

**a half of shandy** un demi panaché

- shark** requin, aiguillat  
**sharp** fort(e), acide  
**shellfish** crustacé, coquillage, fruits de mer  
**shepherd's pie** hachis Parmentier  
**sherbet** sorbet, granité  
**sherry** xérès  
**shiitake mushrooms** champignons chinois (shiitake)  
**shop** magasin  
**shortbread** sablé  
**shortcrust (pastry)** pâte brisée  
**shoulder** épaule, palette  
**shrimp** crevette (grise)  
**shrimp cocktail** crevettes mayonnaise  
**sift** tamiser  
**silverside** gîte à la noix  
**simmer** (laisser) mijoter  
**single cream** crème (légère)  
**sirloin** aloyau, faux-filet  
**skate** raie  
**skewer** brochette  
**skimmed milk** lait écrémé  
**skin** peau, pelure  
**skipjack** bonite  
**slice** tranche  
**slice of bread** tranche de pain  
**slice of pie** part de tarte  
**slice of ham** tranche de jambon  
**sliced** tranché(e)  
**sloe** prunelle  
**sloe gin** eau de vie de prunelle  
**smelt** éperlan  
**smoked** fumé(e)  
**smoked bacon** lard fumé  
**smoked cheese** fromage fumé  
**smoked eel** anguille fumée  
**smoked fish** poisson fumé  
**smoked haddock** aiglefin fumé  
**smoked kipper** hareng saur, hareng fumé  
**smoked meat** viande fumé  
**smoked salmon** saumon fumé  
**snack** [*light meal*] repas léger; [*between meals*] casse-croûte  
**snail** escargot



- snipe** bécassine
- soda bread** pain au bicarbonate de soude
- soda water** eau de seltz
- soft-boiled egg** oeuf à la coque
- soft cheese** fromage à pâte molle
- soft drink** boisson (gazeuse) non alcoolisée
- soft roe** laitance
- sole** sole
- sorbet** sorbet
- sorghum** sorgho
- sorrel** oseille
- soufflé** soufflé  
**cheese soufflé** soufflé au fromage
- soup** soupe, potage
- soup spoon** cuillère à soupe
- broth** bouillon
- chowder** soupe de poisson et légumes à base de lait
- consommé** consommé
- fish stock** court-bouillon
- fish soup** soupe de poisson(s)
- mulligatawny** potage au cari
- onion soup** soupe à l'oignon
- vegetable soup** soupe de légumes; minestrone
- vichyssoise** vichyssoise
- sour** aigre
- sour cream** crème aigre
- sweet and sour** aigre-doux (-douce)
- soya bean** (fève de) soja
- soya milk** lait de soja
- soya sauce** sauce soja
- spaghetti** spaghetti
- spare ribs** travers de porc, côtes levées
- sparkling** pétillant(e)
- sparkling water** eau gazeuse
- sparkling wine** vin mousseux, vin pétillant
- spice** épice
- spicy** épicé(e)
- spinach** épinard
- spiny lobster** langouste
- sponge biscuits** biscuits à la cuillère
- sponge cake** gâteau mousseline; génoise
- spoon** cuillère, cuiller

- sprat** sprat, harenguet, anchois de Norvège
- spring greens** jeunes feuilles de choux, brocolis, etc.
- spring onion** ciboule, cive
- spring water** eau de source
- sprouts (Brussels)** choux de Bruxelles
- squab** pigeonneau
- squash** courge
- squid** calmar, encornet
- stale** rassis(e)
- starter** entrée
- steak** [*beef*] bifteck, steak
- steak and kidney pie** pie de bifteck et rognons
- steak and kidney pudding** pouding de bifteck et rognons
- steamed** (cuit) à la vapeur
- stew** [*meat*] fricassée, ragoût
- lamb stew** navarin
- stewed** [*meat*] (en) fricassée; [*fruit*] en compote
- stewed fruit** compote de fruits, fruits en compote
- stewed steak** fricassée/ragoût de boeuf
- Stilton** fromage stilton
- stir-fry** sauter à la chinoise
- stock** bouillon
- vegetable stock** bouillon de légumes
- stout** stout [*bière brune*]
- straight** [*US*] sans eau ni glace
- strawberry** fraise
- strawberry jam** confiture de fraises
- strawberry shortcake** gâteau fourré aux fraises, recouvert de crème Chantilly
- streaky bacon** lard de poitrine, poitrine fumée
- strip steak** entrecôte
- stuffed** farci(e), fourré(e)
- stuffed olives** olives farcies
- stuffing** farce
- sturgeon** esturgeon
- suck(l)ing pig** cochon de lait, porcelet
- suet** suif (de boeuf)
- sugar** sucre
- caster sugar** sucre semoule
- granulated sugar** sucre granulé
- icing sugar** sucre en poudre, sucre glace

**sugar snap peas** petit pois gourmands, pois mange-tout

**sultanas** raisins de Smyrne

**sundae** coupe glacée

**sunflower** tournesol

**sunflower oil** huile de tournesol

**supper** dîner, souper

**supplement** supplément

**swede** navet (de Suède), rutabaga

**sweet** sucré(e), doux (douce)

**sweet (wine)** (vin) doux, vin de dessert

**sweet chesnut** châtaigne, marron

**sweet potato** patate douce

**sweet trolley** desserts [*présentés sur une table roulante*]

**sweet and sour** aigre-doux (-douce)

**sweetbreads** ris de veau

**sweetcorn** maïs (en épis, en grains)

**sweetener** [*artificial*] édulcorant

**swiss roll** (gâteau) roulé

**swordfish** espadon

**syllabub** syllabub, sabayon

**syrup** sirop

# Tt

**table** table

**tablecloth** nappe

**tablespoon** cuillère à dessert

**table wine** vin de table

**tagliatelle** tagliatelle

**tangerine** tangerine

**tapioca** tapioca

- tarragon** estragon  
**tart** tartelette  
**tartar sauce** sauce tartare  
**tea** thé  
    **afternoon tea** (le) thé de 5 heures  
    **beef tea** bouillon de boeuf  
    **cup of tea** tasse de thé  
    **green tea** thé vert  
    **herbal tea** tisane, infusion  
    **high tea** repas de 5 heures [*Ecosse et Nord de l'Angleterre*]  
    **iced tea** thé glacé  
    **lemon tea** thé (au) citron  
    **teacake** brioche [*coupée, grillée, avec beurre, servie avec du thé*]  
    **teaspoon** cuillère à thé  
    **tea with milk** thé au lait  
    **tea-time** heure du thé  
    **teapot** théière  
**tench** tanche  
**tender** tendre  
**tenderloin** filet (de boeuf, de porc)  
**terrine** terrine  
**thrush** grive  
**thyme** thym  
**tin** boîte de conserve  
**tinned** en boîte (de conserve)  
**tip** pourboire  
**toad in the hole** saucisses couvertes de pâte [*au four*]  
**toast** pain grillé  
    **French toast** pain perdu, pain doré  
**toffee** caramel (au beurre)  
**tofu** tofu, pâté de soja  
**tomato** tomate  
    **tomato juice** jus de tomate  
    **tomato ketchup** ketchup, sauce tomate  
    **tomato salad** salade de tomate  
    **tomato sauce** sauce (à la) tomate  
**tongue** langue [*de boeuf*]  
**toothpick** cure-dent(s)  
**tope** milandre  
**tough** [*meat*] dur(e)  
**treacle** mélasse  
    **treacle tart** tarte au sirop de maïs

**trifle** trifle [*génoise, fruits, Chantilly*]

**trimmings** accompagnement, garniture

**tripe** tripes, gras-double

**trout** truite

**truffle** truffe

**chocolate truffle** [*sweet*] truffe (au chocolat)

**truffle butter** beurre de truffes

**tuna, tunny** thon

**turbot** turbot

**turkey** dinde

**roast turkey** dinde rôtie

**turmeric** curcuma

**turnip** navet

**turnip tops** fanes de navet

**turnover** chausson (aux pommes, etc.)

# Uu

**uncooked** cru(e); qui n'est pas cuit(e)

**underdone** pas assez cuit(e)

**unsalted butter** beurre sans sel

**upside-down cake** gâteau renversé

# Vv

- vanilla** vanille  
**vanilla essence** extrait de vanille [*liquide*]  
**vanilla ice cream** glace à la vanille  
**vanilla pod/bean** gousse de vanille  
**vanilla sugar** sucre vanillé
- veal** veau  
**veal escalope** escalope de veau
- vegan** végétalien (-ienne)
- vegetable** légume  
**vegetable soup** soupe de légumes; minestrone
- vegetarian** végétarien (-ienne)
- venison** venaison, chevreuil
- vermicelli** vermicelle
- very dry** [*wine*] très sec
- Victoria sponge (cake)** génoise
- vinaigrette** vinaigrette
- vinegar** vinaigre
- vine leaves** feuilles de vigne
- virgin olive oil** huile d'olive vierge
- vol au vent** vol-au-vent, bouchée feuilletée  
**chicken vol au vent** bouchée à la reine

# Ww

- wafer** gaufrette  
**waffles** gaufres  
**waiter** garçon, serveur  
**waitress** serveuse  
**Waldorf salad** salade Waldorf (pommes, céleri, noix, avec mayonnaise)  
**walnut** noix; cerneau (de la noix)  
**warm** [*salad etc.*] tiède  
**water** eau  
    **bottled water** eau en bouteille  
    **fizzy water** eau gazeuse  
    **glass of water** verre d'eau  
    **iced water** eau glacée, très froide  
    **jug of water** carafe d'eau  
    **mineral water** eau minérale  
    **sparkling water** eau gazeuse  
    **spring water** eau de source  
    **still water** eau plate, eau non gazeuse  
**watercress** cresson de fontaine  
**watermelon** pastèque  
**well done** bien cuit(e)  
**Welsh rarebit/rabbit** pain avec fromage grillé  
**whale** baleine  
**wheat** blé  
**whelk** buccin  
**whipped cream** crème Chantilly, crème fouettée  
**whisky** whisky écossais  
**whitebait** [*sprats*] blanchaille  
**white** blanc (blanche)  
    **white bread** pain de mie, pain blanc

- white meat** viande blanche  
**white wine** vin blanc  
**whiting** merlan  
**whole grain mustard** moutarde de Meaux  
**wholemeal bread** pain complet  
**whortleberry** myrtille  
**wild rice** riz sauvage  
**wild strawberry** fraise des bois, fraise sauvage  
**wine** vin  
   **bottle of wine** bouteille de vin  
   **glass of wine** verre de vin  
   **house wine** vin (de la) maison  
   **local wine** vin local, vin de pays  
   **red wine** vin rouge  
   **sparkling wine** vin mousseux, vin pétillant  
   **sweet/pudding wine** vin doux, vin de dessert  
   **wine cooler** rafraîchisseur [*à vin*]  
   **wine list** carte des vins  
   **wine vinegar** [*red, white*] vinaigre de vin (rouge, blanc)  
   **wine waiter** sommelier  
   **white wine** vin blanc  
**winkle** bigorneau  
**woodcock** bécasse

# YyZz

- yam** igname; [*US*] patate douce  
**yoghurt** yaourt, yogourt  
   **plain yoghurt** yaourt nature  
**Yorkshire pudding** yorkshire pudding [*beignet de pâte frite, salé*]  
**zabaglione** zabaglione, sabayon  
**zest** zeste  
**zucchini** [*US*] courgette





# Wines and spirits

by John Doxat

## Major French wine regions

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### Alsace

Producer of attractive, light white wines, mostly medium-dry, widely used as carafe wines in middle-range French restaurants. Alsace wines are not greatly appreciated overseas and thus remain comparatively inexpensive for their quality; they are well placed to compete with popular German varieties. Alsace wines are designated by grape – principally Sylvaner for lightest styles, the widespread and reliable Riesling for a large part of the total, and Gewürtztraminer for slightly fruitier wines.

### Bordeaux

Divided into a score of districts, and sub-divided into very many *communes* (parishes). The big district names are Médoc, St Emilion, Pomerol, Graves and Sauternes. Prices for the great reds (châteaux Pétrus, Mouton-Rothschild, etc.) or the finest sweet whites (especially the miraculous Yquem) have become stratospheric. Yet ‘château’ in itself means little and the classification of various rankings of châteaux is not easily understood. Some tiny vineyards are entitled to be called château, which has led to disputes about what have been dubbed ‘phantom châteaux’. Visitors are advised, unless wine-wise, to stick to the simpler designations.

### Bourgogne (Burgundy)

Topographically a large region, stretching from Chablis (on the east end of the Loire), noted for its steely dry whites, to Lyons. It is particularly associated with fairly powerful red wines and very dry whites, which tend to acidity except for the costlier styles. Almost to Bordeaux excesses, the prices for really top Burgundies have gone through the roof. For value, stick to simpler local wines.

Technically Burgundies, but often separately listed, are the Beaujolais wines. The young red Beaujolais (not necessarily the over-publicised *nouveau*) are delicious when mildly chilled. There are several rather neglected Beaujolais wines (Moulin-à-Vent, Morgon, St Amour, for instance) that improve for several years: they represent good value as a rule. The Maçonnais and Chalonnais also

produce sound Burgundies (red and white) that are usually priced within reason.

## Champagne

So important is Champagne that, alone of French wines, it carries no AC (*appellation contrôlée*): its name is sufficient guarantee. (It shares this distinction with the brandies Cognac and Armagnac.) Vintage Champagnes from the grandes marques – a limited number of ‘great brands’ – tend to be as expensive in France as in Britain. You can find unknown brands of high quality (often offshoots of grandes marques) at attractive prices, especially in the Champagne country itself. However, you need information to discover these, and there are true Champagnes for the home market that are doux (sweet) or demi-sec (medium sweet) but are pleasing to few non-French tastes. Champagne is very closely controlled as to region, quantities and grape types, and is made only by secondary fermentation in the bottle. Since 1993, it is prohibited (under EU law) to state that other wines are made by the ‘champagne method’ – even if they are.

## Loire

Prolific producer of very reliable, if rarely great, white wines, notably Muscadet, Sancerre, Anjou (its *rosé* is famous), Vouvray (sparkling and semi-sparkling), and Saumur (particularly its ‘champagne styles’). Touraine makes excellent whites and also reds of some distinction – Bourgueil and Chinon. It used to be widely believed – a rumour put out by rivals? – that Loire wines ‘did not travel’: nonsense. They are a successful export.

## Rhône

Continuation south of Burgundy. The Rhône is particularly associated with very robust reds, notably Châteauneuf-du-Pape, and also with Tavel, arguably the finest of all still rosé wines. Lirac rosé is nearly as good. Hermitage and Gigondas are names to respect for reds, whites and rosés. Rhône has well earned its modern reputation – no longer Burgundy’s poorer brother. From the extreme south comes the newly ‘smart’ dessert *vin doux naturel*, ultrasweet *Muscat des Beaumes-de-Venise*, once despised by British wine-drinkers. There are fashions in wine just like anything else.

## Minor regions

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### Bergerac

Attractive basic reds; also sweet Monbazillac, relished in France but not easily obtained outside: aged examples can be superb.

### Cahors

Noted for its powerful *vin de pays* ‘black wine’, the darkest red made.

### Corsica

Roughish wines of more antiquity than breeding, but by all means drink local reds – and try the wine-based aperitif Cap Corse – if visiting this remarkable island.

### Gaillac

Little known; once celebrated for dessert wines.

### Jura

Virtually unknown outside France. Try local speciality wines such as *vin jaune* if in the region.

### Jurançon

Remote area; sound, unimportant white wines, sweet styles being the better.

### Midi

Stretches from Marseilles to the Spanish border. Outstandingly prolific contributor to the ‘EU wine lake’ and producer of some 80 per cent of French *vins de table*, white and red. Sweet whites dominate, and there is major production of *vins doux naturels* (fortified sugary wines).

### Paris

Yes, there is a vineyard – in Montmartre! Don’t ask for a bottle: the tiny production is sold by auction, for charity, to rich collectors of curiosities.

### Provence

Large wine region of immense antiquity. Many and varied *vins de pays* of little distinction. Best known for rosé, usually on the sweet side; all inexpensive and totally drinkable.

## Savoy

Good enough table wines for local consumption. Best product of the region is delicious Chambéry vermouth: as an aperitif, do try the well distributed Chambéryzette, a unique vermouth with a hint of wild strawberries.

## Spirits

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The great French spirit is brandy. Cognac, commercially the leader, must come from the closely controlled region of that name. Of various quality designations, the commonest is VSOP (very special old pale): it will be a cognac worth drinking neat. Remember, *champagne* in a cognac connotation has absolutely no connection with the wine. It is a topographical term, with *grande champagne* being the most prestigious cognac area; *fine champagne* is a blend of brandy from the two top cognac sub-divisions. Armagnac has become better known lately outside France, and rightly so. As a brandy it has a much longer history than cognac: some connoisseurs rate old armagnac (the quality designations are roughly similar) above cognac.

Be cautious of French brandy without a cognac or armagnac title, regardless of how many meaningless ‘stars’ the label carries or even the magic word ‘Napoleon’ (which has no legal significance).

Little appreciated in Britain is the splendid ‘apple brandy’, Calvados, mainly associated with Normandy but also made in Brittany and the Marne. The best is *Calvados du Pays d’Auge*. Do taste well-aged Calvados, but avoid any suspiciously cheap.

Contrary to popular belief, true Calvados is not distilled from cider – but an inferior imitation is. French cider (cidre) is excellent.

Though most French proprietary aperitifs, like Dubonnet, are fairly low in alcohol, the extremely popular Pernod/Ricard pastis-style brands are highly spirituous. Eau-de-vie is the generic term for all spirits, but colloquially tends to refer to local, often rough, distillates. Exceptions are the better *alcools blancs* (white spirits), which are made from fresh fruits and not sweetened as *crèmes* are.



# Glossary of French wine terms



**Abricotine**

Generic apricot liqueur: look for known brands.

**alcool blanc**

Spirit distilled from various fruits (not wine) such as plums and raspberries; not fruit-flavoured cordials.

**Aligoté**

Light dry Burgundy.

**Alsace**

*See Major French wine regions*, p122.

**anis**

Aniseed, much favoured in pastis (Ricard/Pernod) type aperitifs.

**Anjou**

*See Loire, Major French wine regions*, p123.

**aperitif**

Literally ‘opener’: any drink taken as an appetiser.

**Appellation (d’origine) Contrôlée**

or AC wine, whose label will give you a good deal of information, will usually be costlier – but not necessarily better – than one that is a VDQS ‘designated (regional) wine of superior quality’. A newer, marginally lesser category is VQPRD: ‘quality wine from a specified district’. Hundreds of wines bear AC descriptions: you require knowledge and/or a wine guide to find your way around. The intention of the AC laws was to protect consumers and ensure wine was not falsely labelled – and also to prevent over-production. Only wines of reasonable standards should achieve AC status: new ones (some rather suspect) are being regularly admitted to the list.

**Armagnac**

*See Spirits*, p125.

**Barsac**

Very sweet Sauternes of varying quality.

**Basserau**

A bit of an oddity: sparkling red Burgundy.

**Beaumes-de-Venise**

Well-known vin doux naturel; *see Provence, Minor regions*, p124.

**Beaune**

Famed red Burgundy; costly.

**Bergerac**

Sound red wine from south-west France.

**Blanc de Blancs**

White wine from white grapes alone. Sometimes confers extra quality but by no means always. White wine made from black grapes (the skins removed before fermentation) is Blanc de Noirs. Carries no special quality connotation in itself.

**Bordeaux**

*See Major French wine regions*, p122.

**bouchonné**

Corked (describes wine that has gone ‘off’ and smells musty, usually because of a faulty cork allowing in bacteria)

**Bourgeuil**

Reliable red Loire wine.

**Bourgogne**

Burgundy; *see Major French wine regions*, p122.

**brut**

Very dry; description particularly applicable to best sparkling wines.

**brut sauvage**

Dry to the point of displeasing acidness to most palates; very rare though a few good wines carry the description.

**Cabernet**

Noble grape, especially Cabernet-Sauvignon for excellent, if not absolutely top-grade, red wines.

**Cacao**

Cocoa; basis of a popular crème.

**Calvados**

*See Spirits*, p125.

**cassis**

Blackcurrant; notably in crème de cassis (*see kir*).

**cave**

Cellar.

**Cépage**

Indicates grape variety; e.g. Cépage Cabernet-Sauvignon.

**Chablis**

See **Burgundy**, **Major French wine regions**, p122.

**chai**

Ground-level storehouse, wholly employed in Cognac and sometimes in Bordeaux and other districts.

**Champagne**

See **Major French wine regions**, p123. Also note **Méthode Traditionnelle** below.

**Chardonnay**

Popular, now international grape variety producing dry to buttery white wines.

**Château(x)**

See **Bordeaux**, **Major French wine regions**, p122.

**Châteauneuf-du-Pape**

Best known of powerful Rhône red wines.

**Chenin-blanc**

Grape variety associated with many fine Loire wines.

**Clairet**

Unimportant Bordeaux wine, its distinction being probable origin of English word *claret*.

**clos**

Mainly a Burgundian term for a vineyard formerly (rarely now) enclosed by a wall.

**Cognac**

See **Spirits**, p125.

**Corbières**

Usually a sound south of France red wine.

**côte**

Indicates vineyard on a hillside; no quality connotation necessarily.

**côteau(x)**

Much the same as above.

## **crème**

Many sweet, sometimes sickly, mildly alcoholic cordials with many local specialities. Nearer to true liqueurs are top makes of crème de menthe and crème de Grand Marnier (q.v.). Crème de cassis is mixed with white wine to produce kir, or with a sparkling white wine to produce kir royal.

## **Crémant**

Sparkling wine with strong but rather brief effervescence.

## **cru**

Literally ‘growth’. Somewhat complicated and occasionally misleading term: e.g. *grand cru* may be only grower’s estimation, *cru classé* just means the wine is officially recognised, but *grand cru classé* is most likely to be something special.

## **cuve close**

Literally ‘sealed vat’. Describes production of sparkling wines by bulk as opposed to individual bottle fermentation. Can produce satisfactory wines and certainly much superior to cheap carbonated styles.

## **cuvée**

Should mean unblended wine from single vat, but *cuvée spéciale* may not be particularly special: only taste will tell.

## **demi-sec**

Linguistically misleading, as it does not mean ‘half-dry’ but ‘medium sweet’.

## **digestif**

Liqueur or brandy drunk after a meal to aid digestion.

## **Domaine**

Broadly, Burgundian equivalent to Bordeaux château.

## **doux**

Very sweet.

## **eau-de-vie**

Generic term for all distilled spirits but usually only applied in practice to roughish marc (q.v.) and the like.

## **Entre-deux-Mers**

Undistinguished but fairly popular white Bordeaux.

**frappé**

Drink served with crushed ice; e.g. crème de menthe frappée.

**Fleurie**

One of several superior Beaujolais wines.

**glacé**

Drink chilled by immersion of bottle in ice or in refrigerator, as distinct from frappé above.

**goût**

Taste; also colloquial term in some regions for local eau-de-vie (q.v.).

**Grand Marnier**

Distinguished orange-flavoured liqueur. *See also* crème.

**Haut**

‘High’. It indicates upper part of wine district, not necessarily the best, though Haut-Médoc produces much better wines than other areas.

**Hermitage**

Several excellent Rhône red wines carry this title.

**Izarra**

Ancient Armagnac-based liqueur much favoured by its Basque originators.

**Juliéas**

Notable Beaujolais wine.

**kir**

Well-chilled dry white wine (should be Bourgogne Aligoté) plus a teaspoon of crème de cassis (q.v.). Made with champagne (or good dry sparkling wine) it is kir royal.

**liqueur**

From old liqueur de dessert, denoting postprandial digestive. Always very sweet. ‘Liqueur’ has become misused as indication of superior quality: to speak of ‘liqueur cognac’ is contradictory – yet some very fine true liqueurs are based on cognac.

**Loire**

*See Major French wine regions*, p123.

**marc**

Mostly coarse distillations from wine residue with strong local

popularity. A few marcs ('mar') – de Champagne, de Bourgogne especially – have achieved a certain cult status.

### **marque**

Brand or company name.

### **Méthode Traditionnelle**

Since the labelling ban prohibiting the use of the term 'champagne method' for wines made outside the Champagne district, this term is used for superior sparkling wine made in the same way as champagne, by fermentation in bottle.

### **Meursault**

Splendid white Burgundy for those who can afford it.

### **Minervoise**

Respectable southern red wine: can be good value as are many such.

### **mise**

As in *mise en bouteilles au château* ('château-bottled'), or ... *dans nos caves* ('in our cellars') and variations.

### **Montrachet**

Very fine white Burgundy.

### **Moulin-à-Vent**

One of the rather special Beaujolais wines.

### **Muscadet**

Arguably the most popular light dry Loire white wine.

### **Muscat**

Though used for some dry whites, this grape is mainly associated with succulent dessert-style wines.

### **Nouveau**

New wine, for drinking fresh; particularly associated with now tiring vogue for Beaujolais Nouveau.

### **pastis**

General term for powerful anis/licorice aperitifs originally evolved to replace banned absinthe and particularly associated with Marseilles area through the great firm of Ricard.

### **pétillant**

Gently, naturally effervescent.

**Pineau**

Unfermented grape juice lightly fortified with grape spirit; attractive aperitif widely made in France and under-appreciated abroad.

**Pouilly-Fuissé**

Dry white Burgundy (Macon); sometimes over-valued.

**Pouilly-Fumé**

Easily confused with above; a very dry fine Loire white.

**porto**

Port wine: usually lighter in France than the type preferred in Britain and popular, chilled, as an aperitif.

**primeur**

More or less the same as nouveau, but more often used for fine vintage wine sold en primeur for laying down to mature.

**rosé**

‘Pink wine’, best made by allowing temporary contact of juice and black grapes during fermentation; also by mixing red and white wine.

**Sauvignon**

Notable white grape; *see also Cabernet*.

**sec**

‘Dry’, but a wine so marked will be sweetish, even very sweet. Extra Sec may actually mean on the dry side.

**sirop**

Syrup; e.g. sugar-syrup used in mixed drinks, also some flavoured proprietary non-alcoholic cordials.

**Supérieur(e)**

Much the same as Haut (q.v.) except in VDQS.

**VQRPD**

*See Appellation (d’origine) Contrôlée* above, p128.

**vin de Xeres**

Sherry (‘vin de ‘ereth’).

## French Cheeses



*How can anybody be expected to govern a country that has 246 kinds of cheese?*

(Charles de Gaulle)

France is one of the biggest cheese producers in the world. Since de Gaulle's original comment in 1962 the number of types of cheese it offers has grown to around 500.

French cheeses fall into six main categories:

- fresh cream cheeses such as petit-suisse
- surface-ripened soft cheeses such as Brie and Camembert
- washed-rind soft cheeses such as Pont l'Évêque
- goat's cheeses such as Crottin de Chavignol
- blue cheeses such as Roquefort and Bleu d'Auvergne
- cooked and uncooked pressed cheeses such as Comté and Reblochon, with a firm texture.

Fresh cheeses are made from unpasteurised milk and do not undergo any ripening or fermentation process. Surface-ripened cheeses are allowed to ripen for a few weeks until a white mould, called a bloom, forms. Washed-rind cheeses are repeatedly washed in warm salt water to encourage a firm rind to form. Pressed cheeses are pressed in a mould for up to 12 months; in the case of cooked cheeses they are heated before being pressed.

Like the best French wines, the quality of French cheeses is tightly regulated and the top 40 carry the 'Appellation d'origine contrôlée' mark (AOC). This means that their origin and quality is strictly controlled and guarantees, among other things, that the cheese originates from a specific region of France and has been produced using traditional methods.

The criteria laid down for AOC cheeses are rigorous:

- The cheese has to come from a geographically precise area such as a municipality or a district. The milk must come from this particular region too and the cheese must be produced and partly matured there as well.
- The production methods have a strong influence on the characteristics of a cheese. In order to ensure top quality, AOC cheeses have to be made by strictly defined methods that have been handed down over centuries.
- The size, type of rind, texture and minimum fat content of the cheese are all responsible for its final flavour. These characteristics are precisely defined and have to be adhered to strictly by producers, who are inspected by Ministry of Agriculture staff responsible for monitoring the authenticity and quality of the products.

The current AOC cheeses are listed here, together with the type of milk used to make them and the area they originate from.

| <b>Cheese</b>   | <b>Description</b>   | <b>Origin</b>                 |
|-----------------|--|-------------------------------|
| Abondance       | hard cow's milk cheese produced from unpasteurised milk, with fruity nutty flavour       | Haute Savoie (eastern France) |
| Beaufort        | hard cow's milk cheese produced from unpasteurised milk, with fruity aromatic flavour    | Savoie (eastern France)       |
| Bleu d'Auvergne | semi-soft blue cheese from unpasteurised cow's milk, with full nutty flavour             | Auvergne (central France)     |
| Bleu de Gex     | semi-soft cheese made from unpasteurised cow's milk, with a distinctive hazelnut flavour | Rhône-Alpes/Jura              |

| <b>Cheese</b>          | <b>Description</b>  | <b>Origin</b>                 |
|------------------------|---|-------------------------------|
| Bleu des Causses       | semi-soft blue cow's milk cheese, stronger than Bleu d'Auvergne                   | Midi-Pyrénées                 |
| Bleu du Vercors        | semi-soft blue cow's milk cheese with mild nutty flavour                          | Rhône-Alpes                   |
| Brie de Meaux          | soft surface-ripened cheese from unpasteurised cow's milk, with mild fruity taste | Ile-de-France                 |
| Brie de Melun          | like Brie de Meaux but with stronger smell  | Ile-de-France                 |
| Brocciu                | soft cream cheese made from unpasteurised sheep or goat's milk                    | Corsica                       |
| Camembert de Normandie | soft surface-ripened cheese from unpasteurised cow's milk                         | Normandy                      |
| Cantal                 | firm drum-shaped cheese from unpasteurised cow's milk                             | Auvergne                      |
| Chabichou du Poitou    | soft cone-shaped cheese from unpasteurised goat's milk, with mild flavour         | Poitou-Charente (west France) |
| Chaource               | soft surface-ripened drum-shaped cow's milk cheese with delicate flavour          | Champagne (north-east France) |
| Chevrotin              | semi-soft cheese of unpasteurised goat's milk                                     | Rhône-Alpes                   |
| Comté                  | hard wheel-shaped cheese from unpasteurised cow's milk                            | Franche Comté                 |
| Crottin de Chavignol   | soft goat's milk cheese in small cylinder shape, with acidic flavour              | central France                |

| <b>Cheese</b>         | <b>Description</b>   | <b>Origin</b>                 |
|-----------------------|--|-------------------------------|
| Epoisses de Bourgogne | soft washed-rind cow's milk cheese with strong smell and rich, mildly alcoholic taste; sold boxed as it becomes runny as it ripens | Burgundy                      |
| Fourme d'Ambert       | semi-soft blue cow's milk cheese, cylindrical, with tangy flavour  | Auvergne                      |
| Fourme de Montbrison  | semi-soft blue cow's milk cheese, cylindrical, milder than Fourme d'Ambert   | Auvergne                      |
| Laguiole              | semi-soft drum-shaped cheese made from unpasteurised cow's milk, with tangy flavour  | southern Auvergne             |
| Langres               | soft washed-rind cow's milk cheese that is sunken on top, a strong smell and a tangy flavour                                       | Champagne/<br>Burgundy region |
| Livarot               | soft cylindrical cow's milk cheese with washed rind and a pungent smell; ripens to a strong, spicy flavour; bound with leaves      | Pays d'Auge<br>(Normandy)     |
| Maroilles             | square soft cow's milk cheese with washed rind and a strong flavour  | northern France               |
| Mont d'Or             | soft unpasteurised cow's milk cheese with a buttery flavour, sold boxed; becomes runny as it ripens                                | Rhône-Alpes                   |

| <b>Cheese</b>         | <b>Description</b>   | <b>Origin</b>        |
|-----------------------|--|----------------------|
| Morbier               | firm cheese from unpasteurised cow's milk, with distinctive dark stripe through the middle and a mild fruity flavour | Franche-Comté        |
| Munster               | soft unpasteurised cow's milk cheese with washed, strong-smelling rind; often eaten with caraway seeds               | Alsace-Lorraine      |
| Neufchâtel            | semi-soft surface-ripened heart-shaped cow's milk cheese with slightly tangy taste                                   | Normandy             |
| Ossau-Iraty           | round firm sheep's milk cheese with nutty flavour  | Pyrénées             |
| Pélardon              | soft unpasteurised goat's milk cheese, often eaten baked   | Languedoc-Roussillon |
| Picodon               | soft disc-shaped goat's milk cheese with fresh acidic flavour, often grilled   | Rhône-Alpes          |
| Pouligny Saint-Pierre | soft cone-shaped goat's milk cheese with nutty flavour   | central France       |
| Pont l'Évêque         | square soft cow's milk cheese with a washed rind that has a pungent aroma, and a mild flavour                        | Normandy             |
| Reblochon             | semi-soft cheese from unpasteurised cow's milk with creamy, fruity taste   | Savoie               |
| Rocadamour            | soft cheese made from unpasteurised goat's milk with nutty, acidic taste   | Midi-Pyrénées        |

| <b>Cheese</b>           | <b>Description</b>  | <b>Origin</b>             |
|-------------------------|---|---------------------------|
| Roquefort               | semi-soft blue sheep's milk cheese with strong salty flavour                          | Midi-Pyrénées             |
| Saint-Nectaire          | semi-soft cow's milk cheese with mild flavour   | Auvergne                  |
| Saint-Maure de Touraine | log-shaped soft unpasteurised goat's milk cheese with grey rind and straw in centre   | Touraine (central France) |
| Salers                  | firm cheese from unpasteurised cow's milk, similar to Cantal                          | Auvergne                  |
| Selles-sur-Cher         | small round soft goat's milk cheese   | Loire                     |
| Vacherin du haut Doubs  | same as Mont d'Or   |                           |
| Valençay                | pyramid-shaped soft goat's milk cheese with ash-covered rind and a mild nutty flavour | central France            |

Apart from the top 40 listed above, here are some other well-known French cheeses you are likely to encounter:

| <b>Cheese</b>     | <b>Description</b>   | <b>Origin</b>        |
|-------------------|--|----------------------|
| Cantadou          | cow's milk cheese in small balls that can be used as a spread              | non-regional         |
| Caprice des Dieux | oval mild soft white cheese  | Champagne-Ardennes   |
| Chaumes           | full-flavoured soft cow's milk cheese with washed rind and buttery flavour | Périgord             |
| Coulommiers       | a smaller Brie-type cheese   | Ile-de-France        |
| Etorcki           | firm sheep's milk cheese   | French Basque region |

| <b>Cheese</b>     | <b>Description</b>  | <b>Origin</b>                        |
|-------------------|---|--------------------------------------|
| Le Pié d'Anglois  | soft full-fat cow's milk cheese that ripens in its box                    | Burgundy                             |
| Mimolette         | Edam-type cow's milk cheese, dark orange when mature                      | north-east France (originally Lille) |
| Port Salut        | mild semi-soft cow's milk cheese  | non-regional                         |
| Raclette          | firm cow's milk cheese, often used in cooking as it melts easily          | Auvergne                             |
| Saint Agur        | semi-soft blue cow's milk cheese with mild creamy flavour                 | Auvergne                             |
| Saint Felicien    | soft unpasteurised cow's milk cheese with fresh flavour                   | Burgundy                             |
| Saint Marcellin   | soft round cow's milk cheese  | Dauphine                             |
| Saint-Paulin      | mild semi-soft cow's milk cheese  | mainly Brittany and Normandy         |
| Tomme (de Savoie) | firm unpasteurised cow's milk cheese with hard grey rind and creamy taste | Rhône-Alpes                          |
| Vignotte          | semi-soft cow's milk cheese with a rich creamy flavour                    | Champagne                            |

## **V French cheeses for vegetarians**

The French AOC mark generally implies that a cheese has been made with animal rennet, so vegetarians have to search further afield for cheeses that are suitable to eat. Look for commercial brands such as Boursin, Tartare and Saint-Morêt. Companies such as Milleret (who make le Gylois, le Charcennay, le Roucououlos and l'Ortolan), Ripoz (who make Emmenthal, Morbier, Raclette and Tendre), OMA, Guilloteau and Entremont all produce cheeses made with non-animal-based rennet.

## Serving cheese

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The French eat their cheese before, or in place of, the dessert course. Cheese can be eaten with bread, or sometimes just on its own, and should be served at room temperature.

Different cheeses go with different types of bread: for example a soft creamy cheese such as Neufchâtel or Chaource goes well with fruit or nut bread. Cheese connoisseurs in particular like to eat the rind, so do not remove it before serving. Some rinds however are more suitable for eating than others.

Ideally a cheese should be divided up so that each piece has some rind on it.

- Small round cheeses such as Camembert or some goat's cheeses can be cut into portions from the centre like cakes
- Square cheeses such as Pont l'Evêque can also be cut diagonally, then each half sliced into smaller triangles
- Cheeses with a soft rind that have been cut from a larger 'wheel', such as Brie, are sliced starting from the narrowest point of the triangle
- Blue cheeses such as Roquefort are also cut into triangles, fanning out from the centre of the narrower end
- Firmer cheeses such as Comté are cut across in straight slices, with the thickest slice then cut into two so that each piece shares some rind
- Log-shaped cheeses – mainly goat's cheeses such as Sainte-Maure – are sliced across into rounds. The smaller, round, goat's cheeses should simply be cut into halves or thirds
- Divide pyramid- or cone-shaped cheeses such as Pouligny Saint-Pierre into vertical triangles starting from the middle, so they do not crumble
- Cheeses sold in boxes, such as Epoisses and Mont d'Or, can be eaten straight from the box with a spoon if they are sufficiently ripe.



## Serving wine with cheese

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As a general rule of thumb it is safe to assume that a cheese will go well with local wines from the same region. Another general guideline is that the stronger the cheese, the more full-bodied the wine should be to balance it. Heavy sweet white wines such as Sauternes go surprisingly well with a range of cheeses, including strong blue cheeses.

Soft surface-ripened cheeses such as Brie go well with light or medium-bodied reds such as Beaujolais or Médoc. Another good principle is to match washed-rind cheeses or firm cheeses such as Munster, Reblochon and Tomme with full-bodied reds such as Saint-Emilion or Châteauneuf-du-Pape, or with white Alsace wines.

Goat's cheeses can be accompanied by Sauvignon blanc or Chardonnay wines, or other dry and fruity white wines. Blue cheeses can either be partnered with a full-bodied red or – a famously successful combination – with a sweet white wine such as Sauternes.