

**A emporter** – to go (vs. **sur place** – for here)

**A point** - medium rare

**Addition** (f)– check/bill

**Agneau** (m) – lamb

**Agrume** (m) – citrus

**Ail** (m) – garlic

**Andouillette** (f) – chitterlings sausage

**Basilic** (m) – basil

**Bien cuit** – well done

**Bio** – organic

**Biscuit** (m) – cookie

**Blé** (m) – wheat

**Boeuf bourguignon** (m) a stew of beef, red wine and veggies; specialty of Burgundy

**Bouteille** (f) – bottle

**Brasserie** (f) – traditional restaurants that are larger than bistros and offer a longer menu and serve later

**Brochette** (f) – skewer

**Café allongé** (m) – espresso with added water

**Café crème** (m) – coffee with milk

**Canard** (m) – duck

**Carte** (f) – menu

**Cassonade** (f) – a soft brown cane sugar

**Cassoulet** (m) - a stew from the Southwest of France (kidney beans and meats cooked in goose fat)

**Charcuterie** (f) – variety of deli meats

**Chèvre** (m) – short for *fromage de chèvre*, goat cheese

**Ciboulette** (f) – chive

**Citronnade** (f) – lemonade

**Comté** (m) – semi-firm cow cheese from the Jura, a mountain range in the East of France

**Confit** (m) – any preparation that's cooked in its own fat, or cooked slowly until very soft

**Coquille Saint-Jacques** (f) – sea scallop

**Courgette** (f) – zucchini

**Crème anglaise** (f) – vanilla custard sauce

**Crème de marron** (f) – sweetened chestnut purée

**Crevette** (f) – shrimp

**Croque-madame** (m) a croque-monsieur with a fried egg on top

**Croque-monsieur** (m) a grilled sandwich of cheese and ham, sometimes topped with béchamel sauce

**Cru** – raw

**Cuisse** (f) – thigh

**Cuit** – cooked

**Epice** (f) – spice

**Entrecôte** (f) – rib steak

**Fermier** – farm-made or farm-raised

**Filet de poulet** (m) – chicken breast

**Formule** (f) – a limited selection of dishes offered for a set price, usually cheaper than a *menu*

**Frais** – fresh

**Frit** – fried

**Fruits de mer** (m. pl) – shellfish

**Fumé** – smoked

**Galette** (f) – savory crêpe made with buckwheat flour. (or any preparation that is flat and circular)

**Gambas** (f. pl) – jumbo shrimp

**Gâteau** (m) – cake

**Gaufre** (f) – waffle

**Gratin** (m) – casserole

**Gruyère** (m) – firm cow cheese from the town of Gruyères in the Swiss Alps

**Huile** (f) – oil

**Huître** (f) – oyster

**Ile flottante** (f) – egg whites beaten until stiff then poached or baked and served in crème anglaise

**Infusion** (f) – herbal tea

**Jambon cru** (m) - cured ham

**Jambon cuit** (m) – cooked ham

**Lapin** (m) – rabbit

**Lardon** (m) – small strip of bacon

**Mâche** (f) – lamb's lettuce (salad that comes in small bouquets of mild-flavored leaves)

**Magret** (m) – breast of a fattened duck or goose

**Mille-feuille** (m) – napoleon (rectangular pastry with layers of puff pastry and vanilla cream)

**Moelleux** – soft

**Morue**(f) – fresh or salt cod

**Moule** (f) – mussel

**Noisette** (f) – hazelnut

**Pintade** (f) – guinea fowl

**Plat** (m) – dish or main dish

**Plat du jour** (m) – today's special

**Poireau** (m) – leek

**Pois chiche** (m) – chickpea

**Ratatouille** (f) – vegetable stew with tomatoes, zucchini, eggplant, peppers, onions, herbs and olive oil

**Riz au lait** (m) – rice pudding

**Roquette** (f) – arugula

**Rôti** – roasted

**Rouget** (m) – goatfish or red mullet

**Saignant** – rare

**Sarrasin** (m) – buckwheat

**Speculoos** (m) – crunchy cinnamon and cassonade cookie from Belgium

**Tartare** (m) – a dish that involves a raw ingredient (steak tartare is made with raw beef for example)

**Tarte tatin** (f) – fruit pie (traditionally with apples) baked with crust atop the fruit, but flipped before serving.