


The **words** you need  **Cook** will help you gain the necessary vocabulary in order to communicate with others in a simple and direct manner. Learn and have fun with www.2french.com !

BOISSONS/BEVERAGES

bière	beer
bouteille	bottle
café	coffee
cidre	cider
doux	sweet
eau de vie	brandy
gin	gin
glaçon	ice-cube
liqueur	liqueur
miel	honey
panaché	shandy
tasse	cup
thé	tea
tilleul	lime
tire-bouchon	cork-screw
tisane	herb tea
verre	glass
vin	wine

EPICES-NOIX/SPICES-NUTS

ail	garlic
basilic	basil
cacahuète	peanut
cerfeuil	chervil
châtaigne	chestnut
ciboulette	chives
cresson	watercress
épice	spice
estragon	tarragon
gingembre	ginger
huile	oil
marron	chestnut
noix	walnut
noix de coco	coconut
noix de pécan	pecan
oignon	onion
oseille	sorrel
persil	parsley
piment	pimento
pistache	pistachio
poivre	pepper
romarin	rosemary
sauge	sage
sel	salt
sucré	sugar
thyme	thyme

FRUITS/FRUITS

abricot	apricot
amande	almond
ananas	pineapple
banane	banana
brugnon	nectarine
canneberge	cranberry
cerise	cherry
citron	lemon
citron vert	lime
confiture	jam
coulis	fruit sauce
fraise	strawberry
framboise	raspberry
fruits	fruit
fruits frais	fresh fruit
genièvre	juniper
groseille	redcurrant
mangue	mango
melon	cantaloupe
mûre	blackberry
myrtille	bilberry
pamplemousse	grapefruit
pêche	peach
poire	Pear
pomme	apple
prune	plum
prunelle	sloe
raisin	grape
reine-claude	greengage

LAITIER/DAIRY

beurre	butter
frais	cool
fromage	cheese
glace	ice cream
lait	milk
produit laitier	dairy

LEGUMES/VEGETABLES

artichaut	artichoke
asperges	asparagus
aubergine	aubergine
avocat	avocado
betterave	beetroot
céleri	celery
céleri-rave	celeriac
champignon	mushroom
chou	cabbage
chou-fleur	cauliflower
concombre	cucumber

cornichon	pickle
courgette	courgette
endive	chicory
épinards	spinach
fenouil	fennel
frites	french fries
girolle	chanterelle
haricots	beans
laitue	lettuce
légumes	vegetables
maïs doux	sweetcorn
navet	turnip
patates	potatoes
petits pois	peas
poireau	leek
poivron	pepper
scarole	endive
truffes	truffles

VIANDE-POISSONS/MEAT-FISH

agneau	lamb
aiguillettes	slices
aile	wing
anchois	anchovy
anguilles	eels
bar	sea bass
barbeau	barbel
baudroie	monkfish
bigorneau	winkle
boeuf	beef
cabillaud	cod
caille	quail
calmar	squid
canard	duck
caneton	duckling
cervelle	brains
chapon	capon
charcuterie	cold pork
chevreuil	roe-deer
colin	hake
confit	preserved
contrefilet	sirloin
coquillages	shellfish
côte	chop
côtelette	chop
crabe	crab
crevettes	shrimps
crevettes roses	prawns
daurade	sea bream
dinde	turkey
dindon	turkey

épaule	shoulder
escargot	snail
espardon	swordfish
faisan	pheasant
faux-filet	sirloin
foie	liver
foie gras	goose liver
fruits de mer	sea food
gésier	gizzard
gibier	game
gigot	leg of lamb
grenouille	frog
hareng	herring
hareng fumé	kipper
homard	lobster
huître	oyster
jambon	ham
lamproie	lamprey
langouste	lobster
langoustine	scampi
langue	tongue
lapin	rabbit
lièvre	hare
limande	lemon sole
loup de mer	sea perch
maquereau	mackerel
merlan	whiting
morue	cod (salt)
moules	mussels
mulet	mullet
oeuf	egg
oie	goose
palourde	clam
perdreau	partridge
pintade	guinea fowl
poisson	fish
porc	pork
poulet	chicken
raie	skate
rognon	kidney
rouget	red mullet
Saucisse/on	sausage
saumon	salmon
sole	sole
thon	tuna fish
tournedos	fillet steak
tripes	tripe
truite	trout
veau	veal
viande	meat

SAUCES/SAUCE

aïoli	garlic mayonnaise
bavarois	custard cream + fruit
béarnaise	tarragon + vinegar
beurre blanc	butter, shallots, wine
bigarade	bitter orange sauce
bordelaise	red wine sauce
crème anglaise	custard (light)
dijonnaise	mustard sauce
jus de viande	gravy
meunière	butter, lemon, parsley
moutarde	mustard
normande	cream & apple
sauce	sauce
vinaigrette	French dressing

CUISINES/COOKED

à l'étuvée	stewed
à point	medium
aligot	cheese and potatoes
anglaise (à l')	plain boiled
assiette	plate
beignet	fritter
bercy	wine, shallots, marrow
bisque	cream shellfish soup
blanquette	white stew
bleu	very rare

bouchée	filled puff pastry
boudin blanc	sausage
bouillabaisse	mixed fish
bourriols	rye pancakes
bretonne (à la)	with green beans
châteaubriand	thick fillet steak
chausson	puff pastry turnover
chemise (en)	wrapped in pastry
choucroûte	sauerkraut
civet	stew
clafoutis	fruit flan (e.g. cherry)
court-bouillon	poached
crêpe	pancake
croissants	rolls/croissants
crudités	mixed salad
entremets	desserts
farci	stuffed
foufflé	stuffed
frappé	chilled
fumé	smoked
galantine	meat or fish in jelly
garni	vegetables (with)
gaufre	waffle
gratin	potatoes in cream
grecque (à la)	cooked in spices
grillé	grilled
île flottante	egg whites in vanilla
jardinière	mixed vegetables
julienne	vegetable slices
lyonnaise	onions (with)

montmorency	cherries (with)
navarin	lamb stew
nouilles	noodles
oeuf sur le plat	fried egg
oeufs brouillés	scrambled eggs
oeufs durs	hard boiled egg
plat	course
plat du jour	today's special
potage	soup
potée	meat & cabbage
printanière	spring vegetables
purée	mashed
purée de...	mashed...
quenelle	dumpling (light)
ragoût	stew
ratatouille	vegetable stew in oil
recette	recipe
repas	meal
rillettes	potted pork
riz	rice
rôti	roasted, roast
saignant	rare
soupe	soup
St Germain	peas (with)
steak tartare	raw seasoned steak
tourte	savoury tart
vapeur (à la)	steamed
veloûté	soup (cream)



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