

Le déjeuner à l'école



French cuisine is very rich and diverse. Sometimes you will look at a menu and not recognize words. On the other hand, sometimes you know all the words and still don't know what the food is. Maybe you don't know that ingredient in English. What are carrots cooked in a "Vichy" style? What is a "floating island." As you explore this menu from a French school system, use the chart below and the resources available to sort out the ingredients/vocabulary that are new to you and the cooking terms you would need to ask about.

Nom(s):

Heure:

Date:

- Go to: <http://www.mairie-aixenprovence.fr/v2/sommaire.php3> and put **menu** in the search window.
- Scan the results for the link with the school menu on it and browse the selection.
- Choose three days that interest you and fill in the chart below.

Date of Menu (Français)	Recopy the Menu (Français)	List the words that you know or can guess (English)	Look up the words that you don't know and list them in the appropriate side of the box. (French/English)	
28 Mai	TABOULE FILET DE POISSON SAUCE CITRON CAROTTES VICHY ANANAS CHANTILLY	taboulé, fillet of fish, lemon sauce, carrots, pineapple	INDGREDIENTS Chantilly - Cream	COOKING TERMS Vichy
			INDGREDIENTS	COOKING TERMS
			INDGREDIENTS	COOKING TERMS
			INDGREDIENTS	COOKING TERMS

D. How would you ask a server to describe one of the terms you don't know? (*Français*) _____