Sample French Restaurant Menu

Starters
Crevette Cocktail (Shrimp Cocktail)
Escargot (Snails)
Foies Gras (Fat Liver)
Les Huîtres (Oysters on the Half Shell)
Steak Tartare (Beef Tartar)
Tartare de Saumon (Salmon Tartar)

Soups
Bisque (Cream Soup)
Vichyssoise (Potato Leek Soup)

Salads
Artichauts à la Vinaigrette (Artichoke Salad)
Asperge à la Vinaigrette (Asparagus Salad)
Mesclun de Salade (Mixed Green Salad)
Salade Niçoise (Nice Style Salad)

Egg Dishes
Les Oeufs (Fried Eggs)
Les Omelettes (Omelets)

Beef Dishes
Filet de Boeuf (Beef Filet)
Fondue Bourguignon (Beef Fondue)
Steak au Poivre (Peppered Steak)
Steak Frites (Steak and French Fried Potatoes)

Chicken Dishes
Poulet Provençal (Roasted Chicken with Herbs)

Seafood Dishes
Bouillabaisse (Seafood Stew)
Moules Frites (Mussels and French Fried Potatoes)
Saumon en Papillote (Baked Salmon)
Sample French Restaurant Menu

Sides
Gratin Dauphinois (Creamed Potatoes)
Haricots Verts (French Green Beans)
Pommes Frites (French Fried Potatoes/Chips)
Ratatouille (Vegetable Stew)

Desserts
Assiette de Fromage (Cheese Plate)
Crème Brulée (Baked Custard)
Fruits à la Crème (Fresh Fruit with Cream)
Mousse au Chocolat (Chocolate Mousse)
Les Sorbets (Sorbet)

French Menu Item Descriptions

Starters
Crevette Cocktail (Shrimp Cocktail)
Shrimp cocktail usually refers to medium sized shrimp. Les Gambas, large shrimp or prawns, may also be seen on some menus. Most restaurants prepare and serve this starter in a similar fashion. The shrimp are boiled in water or fish stock, shelled and chilled. They are traditionally served with a cocktail sauce (tomato sauce, horseradish and lemon juice), lemon wedges and sometimes an additional mayonnaise-based sauce.

Gluten-Free Decision Factors:
• Ensure stocks and broths are not made from bouillon which may contain gluten
• Ensure no wheat flour in sauce

Allergen Considerations:
• Contains shellfish from shrimp