

French Classical Menu

Classical Menu Sequence

The sequence of food served depends on the nature of the courses. Tangy food is served at the beginning of a meal, to stimulate the appetite. Light meals such as fish and poultry are followed by heavy butchers' meat like lamb and beef. The meal is usually concluded with a light savory or sweet dish that satisfies without making meal either too heavy or incomplete.

The French Classical menu consists of seventeen courses. Each course of the menu has a different name and a defined place. The name of the course and the place in the menu is very important.

S.No	Name of the Course	
	French	English
01	Hors-d' oeuvre	Appetizer
02	Potage	Soup
03	Oeufs	Egg
04	Farineaux	Pasta and Rice
05	Poisson	Fish
06	Entrée	Entrée
07	Relevé	Releve
08	Sorbet	Sorbet
09	Rôti	Roast
10	Légumes	Vegetables
11	Salade	Salad
12	Buffet Froid	Cold Buffet
13	Entremet	Sweets
14	Savoureux	Savoury
15	Fromage	Cheese
16	Dessert	Fruits and Nuts
17	Boissons	Beverages

Hors- d' oeuvre

Hors d'oeuvre is a small portion of flavorful food served before lunch or dinner or as the first course of the meal. It is spicy and salty in nature in order to stimulate the appetite.

The term applies to a variety of side dishes offered as appetizers such as potato salad, anchovies, prawns, olives, Russian salad, herring, sardines, cold egg dishes, mushrooms, artichoke, asparagus melon, caviar, oysters, smoked salmon etc. The Hors d' oeuvre should be eye appealing and decorative.

Usually they are served cold. The cutlery required is a AP knife and AP fork and it is served in a cold half plate.

Potage/ Soup

Soups are nutritional liquids, which are made from the extractions of vegetables, meat bones etc. Thick and thin soups are served in this course. Special forms of soup like bisque, borstch may also be served. Bread rolls and other international breads are served as accompaniments to the soups.

Soups are always served piping hot. Thin soups like consommés are served in a soup bowl with soup/dessert spoon. The thick soups are usually served in a soup plate.

E.g Soup a l' Oignon
 Consommé Celestine
 Crème de Tomate
 Potage St Germain .
 Clam Chowder

Oeuf/ Egg

Nowadays it is mostly served in the breakfast menu, but it is being offered as a separate course in the French Classical menu. All preparations of egg, excluding boiled eggs are served in this. It is served in hot half plate along with AP fork and AP Knife.

E.g.: Omelette Espagnole
 Omelette aux Tomates
 Omelette aux Champignons

Farineaux/ Farinaceous

This course consists of the products made from pasta and rice. These dishes are very important to the nutritional balance of the menu, providing a good service of carbohydrates and fiber.

The accompaniments for the Farineaux dishes are grated Parmesan cheese. It is served in half plate along with dessert spoon and joint fork. In case of long shaped pasta like spaghetti and noodles, joint fork is kept on right hand side and spoon is kept on left.

E.g.: Spaghetti Napolitaine
 Cnocchi Romaine
 Macaroni Italiene .
 Spaghetti Bolognaise

Poisson

It consists of all the dishes made from fish and as well as crustaceans. This can be served poached, boiled or fried. The fish course is in a half plate along with a fish fork and fish knife.

E.g.: Sole Meuniere
Sole Veronique
Poisson Bonne Femme
Sole Colbert Maitre d'hotel Beurre
Poisson Orly

Entrée

Entrée literally means 'entrance' here, that of the first substantial meat dish. Various types of organ meat such as kidneys, brain and liver are served in this course. Tournedos, noisettes, garnished cutlets or filled vol-au-vent cases are few examples of entrées. These are small pieces of meat when compared to relevé.

Entrée is served in a hot half plate, and the cutlery provided is AP knife and AP fork. A dessert spoon is kept on the sideboard, in case the guest demands it.

E.g.: Chateaubriand
Chop de Porc grille
Kebab Orientale
Steak Diane

Relevés

It is the main course of the meal. These are normally larger than entrée and take the forms of the butcher joints, which have to be carved. Big joints of meat like veal, lamb, poultry, beef and pork etc. are served with heavy accompaniments and garnish. A sauce or roast gravy and potatoes and green vegetable are always served with this course. Potatoes are served at 2 o'clock position, while vegetables are served at 10 o'clock position, in a hot joint plate. The appropriate cutlery for relevé is joint knife and joint fork.

E.g.: roast leg of pork with apple sauce.
roast leg of lamb with mint sauce.
roast best end of lamb with mint sauce.
Boeuf Stroganoff
Poulet Maryland
Poulet Saute Marango

Sorbet

Sorbet/ Sherbet is refreshment between the two courses i.e. entrées and relevés. A type of water ice that is softer and more granular than ice cream with Italian meringue is flavored with wine/ spirit/ champagne/ liqueur or an infusion (tea/mint), is served in tall/ champagne glass. In few sorbets fruit juice can be an additional ingredient.

Sorbet helps in better digestion. Approximately 10-12 minutes are allotted for Sorbet service. Generally Egyptian and Russian cigars are passed with sorbet.

E.g.: Sorbet a la Sicilienne – iced water with melon pulp flavored with champagne.
Sorbet a la Americain – iced water with orange flavor

Rôti/ Roast

Roasts are also a feature of the French classical menu, with all types of roasted joint meats served, in particular game meat. Each dish is accompanied by its own particular sauce and gravy, with a green salad. It is served in half plate with joint knife and joint fork.

Plovers, partridge, snipe, wild duck, woodcock, wild goose, pheasant, quail, wild turkey etc. are few kinds of game birds.

E.g.: Poulet Rôti .
Dinde Rôti
Canard Rôti
Caneton Rôti

Légumes/ Vegetables

Unlike modern food service practice, traditionally vegetables constituted a course in their own right. This is the course in which vegetables are served, accompanied with sauces like hollandaise, melted butter etc. It is served in half plate along with small fork and knife.

E.g.: Grilled tomatoes.
Pommes Frites.
Petit Pois au beurre
Choufleur Mornay
Pommes Persillees

Salade / Salad

It often refers to a small portion of salad that is taken immediately after or along with the main course and is quite often simply a green salad and dressing. If the salad is served as a separate course, they are offered in a nappy bowl or ramekins or crescent plates. If it is served along with the meal, it is just plate - header. This kind of presentation is usually found in European restaurants.

Salad can be vegetarian or non-vegetarian. Salad consists of base, dressing and a garnish.

E.g.: Green salad with vinaigrette
Coleslaw salad
Warm potato and bacon salad
Greek salad
Apple and almond salad

Buffet Froid / Cold Buffet

This course includes a variety of cold meats and fish, together with a range of salad leaves and dressings. Cold items such as salmon, lobster, eel, poultry, game, pâtés, terrines, ballotines, galantines, mousse, mousseline, roasted beef, roasted lamb are served in this course.

E.g.: Smoked salmon
Pickled eel
Lobster
Roast tongue of beef
Grilled turkey
Cold boiled chicken

Entremets/ Sweet

All sweet preparations either hot or cold will be served in this course. Some of the common items that are found on entremets are compotes, pies, tarts, flans, strudels, soufflés, mousse, puddings, glaces, éclairs, cakes, pastries, savarins, truffles, cassata and bavarois etc. It is served in half plate with dessert spoon and dessert fork placed on top of the cover.

E.g.: Omelette au Rhum
Pêche melba
Pineapple Souffle
Baked Alaska .
Gateaux Ananas

Savoureux/ Savories

This is the course in which some canapés, tartlets, savoury fillings, quiche Lorraine, fondues, fried cheeses, savoury soufflés, canapés and different tit bits are served. In cocktail parties and similar gatherings often serve this as main preparations.

General accompaniments are cayenne pepper, pepper mill and Worcestershire sauce. Savouries are served in a half plate with a AP knife and AP fork.

E.g.

- Canapé Diane
- mushrooms on toast
- Haddocks on toast
- Welsh Rarebit

Fromages/ Cheese

All types of cheese are offered with the appropriate accompaniments. The accompaniments are salt, pepper, and mustard, radish, bread and butter, celery, ryvita and water biscuits. Castor sugar is accompanied with cream cheese. It is served in small plate with AP knife and AP fork.

E.g.: Dorset blue

Stilton
Camembert
Parmesan
Cheddar

Desserts

All forms of fresh fruits and nuts are served here. Fruits are accompanied with castor sugar. Fruits may be served in half plate/ fruit basket (corbeille des fruits). Cutlery provided is fruit knife & fruit fork. Grape scissors, trash bowl to collect pips, stems and seeds, finger bowl with warm water, and spare serviettes for wiping hand, grape fruit spoon and knife are the other paraphernalia that are offered with the service of fruits.

Generally nuts are accompanied with salt and a nutcracker is passed on for nuts.

E.g.: Fresh grapes
Banana
Apples
Almond
Wall nuts
Cashew nuts

Beverages

Traditionally the term beverage on a menu refers to coffee, but it has become more common now for it to encompass tea, tisanes, milk drinks (hot or cold). Black coffee is the most popular after dinner drink, but some may prefer little cream or milk to make it palatable.

Generally coffee is served in a demitasse cup after lunch or dinner. Demitasse cup is given along with an under liner and a coffee spoon. Brownies, biscuits, liqueur chocolates are offered at this stage. Cognac and liqueurs are also offered in this course.