

SCRIPT

SECTOR: GASTRONOMY IN FRANCE

TOPIC: LAY A TABLE: LEARN HOW TO LAY A TABLE IN FRANCE
AND GET TO KNOW THE KEY WORDS



Avez-vous réservé?

Pour combien de personnes s'il vous plaît?

Veillez me suivre s'il vous plaît.



When the guests arrive, you should ask whether they have booked a table.

Avez-vous réservé?

If they don't you can ask for how many people the table would be.

Combien de personnes êtes-vous ?

Then you indicate or guide them to the table already laid.

Veillez me suivre s'il vous plaît.



Une nappe en papier

Depending upon the restaurant, the main difference you can find is a type of tablecloth used - *nappe*: a single-use disposable or a linen one - *nappe en papier / nappe en tissu*. Some use a place mat usually a paper or plastic one - *un set de table*.

Une serviette en papier

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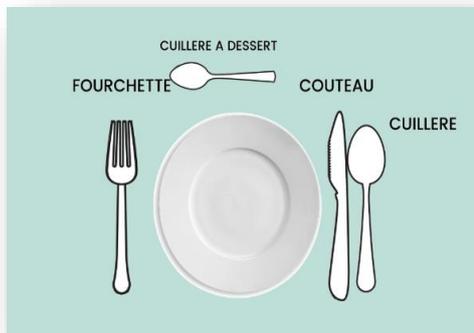
Une serviette en tissu




The same as to the napkins used. It will be either a linen napkin that matches the tablecloth motive or a disposable paper napkin - *serviette en tissu, serviette en papier*.



Usually the following set of plates should be put on the table: a dinner plate on the bottom, followed by a salad plate or a soup bowl depending upon the dishes - [assiette plate](#), [assiette a dessert](#), [assiette creuse](#).



On the left of the plate you put a salad fork and a meat/fish fork - [fourchette](#). On the right side, there is a knife and a spoon - [couteau](#), [cuillere](#). Directly above the dinner plate there is a dessert teaspoon [cuillere a dessert](#).



The glasses are placed directly above the knife. There is usually a water glass and a wine glass, sometimes you can see a red wine and a white wine glass - [verre a eau](#), [verre a vin](#), [verre a vin rouge](#), [verre a vin blanc](#). You can ask what the guests are going to drink and remove an extra glass - [Que boirez -vous?](#)



In many restaurants, you won't find that set of plates on the table, but only a napkin, the cutlery and glasses – [les couverts](#). As most dishes are placed on the plate directly in the kitchen - [dresses sur assiette](#).



In France in most of the restaurants, only one set of a fork and a knife is laid, and it is not changed between the courses but kept by the diners during the whole meal. Unless the customer asks you to change it: [Pourriez-vous changer les couverts s'il vous plait ?](#)



It is usual to finish the meal with a dessert and a cup of coffee - [un dessert, un cafe](#). The table is cleared and the coffee is served in a cup on a saucer with a little teaspoon on the right - [tasse](#). You put a sugar stick separately - [sucre](#) . Sometimes a customer asks for an artificial sweetener instead - [edulcorant](#).



France is famous for its fine food and French gastronomy is classified as an intangible cultural heritage of humanity by UNESCO. But what would it be without the art to welcome customers ? The culinary art still remains in famous restaurants or large houses - [art de la table](#). Here is an example of a french table, legacy of the 19th century and the invention of the silver metal - [table à la française](#).

LIST OF VOCABULARY

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FRENCH	YOUR LANGUAGE
<i>Avez-vous réservé?</i>	
<i>Combien de personnes êtes-vous ?</i>	
<i>Veillez me suivre s'il vous plaît.</i>	
<i>nappe</i>	
<i>nappe en papier</i>	
<i>nappe en tissu</i>	
<i>un set de table</i>	
<i>serviette en tissu</i>	
<i>serviette en papier</i>	
<i>assiette plate</i>	
<i>assiette a dessert</i>	
<i>assiette creuse</i>	
<i>fourchette</i>	
<i>couteau</i>	
<i>cuillere</i>	
<i>cuillere a dessert</i>	
<i>verre a eau</i>	
<i>verre a vin rouge</i>	
<i>verre a vin blanc</i>	
<i>Que boirez -vous?</i>	
<i>les couverts</i>	
<i>dresses sur assiette</i>	
<i>Pourriez-vous changer les couverts s'il</i>	
<i>vous plait ?</i>	
<i>un dessert</i>	
<i>un cafe</i>	
<i>tasse</i>	
<i>sucre</i>	
<i>edulcorant</i>	
<i>art de la table</i>	
<i>table à la française</i>	