

## SCRIPT

SECTOR: GASTRONOMY IN GERMANY

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



Haben Sie eine Reservierung?  
Wie viele Personen sind Sie?  
Bitte schön, Ihr Tisch.



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

**Haben Sie eine Reservierung?**

If they don't you can ask for how many people the table would be. **Wie viele Personen sind Sie?**

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

**Bitte schön, Ihr Tisch.**




Tischdecke  
Moltonauflage

Depending upon the restaurant, the main difference you can find is a type of tablecloth - **Tischdecke** used: in upscale restaurants the table top is first protected by a cover - **Moltonauflage** and then the tablecloth - **Tischdecke** goes on top.




Abdecker  
Tischläufer

In more informal restaurants the table top is just covered with a diagonally laid small tablecloth - **Abdecker** a table runner - **Tischläufer** or left blank.

Stoffserviette  
Papierserviette




The same applies to the napkins used. It will be either a linen napkin - **Stoffserviette** that matches the tablecloth motive or a disposable paper napkin - **Papierserviette** for a more informal restaurant setting with a higher fluctuation of guests.

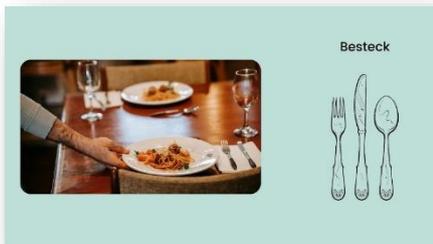


For an inviting first impression the following set-up should be on the table - the table in German is **Tisch**:

An underplate that will be taken away once the first course arrives, in German - **Platzteller**. On the left side of the plate you put the fork - **Gabel** and on the right side the knife - **Messer**. Sometimes there is also a spoon- **Löffel** directly above the plate. The napkin is placed on or next to the underplate. If the table is set up for a dinner with several courses, there will be more cutlery put on.



The glasses are placed directly above the knife. There is usually a water glass - **Wasserglas** and a wine glass - **Weinglas**, sometimes you can see a red wine glass - **Rotweinglas** and a white wine glass - **Weißweinglas**. You can ask what the guests are going to drink - **Was möchten Sie trinken?** and then remove the extra glass.



In more informal restaurants the table might be empty when the guests arrive and the cutlery - **Besteck** will be brought to the table when the guests order. The dishes are placed on the plate directly in the kitchen.



If the table is not set yet with cutlery for several courses, it is rather common to get a new set of cutlery for each course. But it also depends on the type of restaurant. If new cutlery is not served automatically, the guest might ask:

**Könnte ich bitte neues Besteck bekommen?**

If the cutlery is on the plate in a parallel position, the customer has finished and you can take it away.



It is usual to finish the meal with a dessert **Dessert** and a cup of coffee - **Kaffee**. This could be a Kaffee Crème, which is a black coffee or a cappuccino or espresso.



The table is cleared and the coffee is served in a cup - **Tasse** with a tea spoon on the right side. Often there would also be a biscuit - **Plätzchen** or a praline - **Praline** served on the saucer. You put a small jug of milk on the table and sugar - **Zucker** in the form of sugar sticks or a sugar dispenser on the table. Sometimes a customer asks for an artificial sweetener - **Süßstoff** instead.



The tables for next day's service are set in the evening before the restaurant is closed. In German we call this **eindecken**. The glasses are usually put on the table the next morning.

## LIST OF VOCABULARY

**SECTOR:** GASTRONOMY IN GERMANY

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<b>GERMAN</b>	<b>YOUR LANGUAGE</b>
<i>Haben Sie eine Reservierung?</i>	
<i>Wie viele Personen sind Sie.</i>	
<i>Bitte schön, Ihr Tisch.</i>	
<i>Tischdecke</i>	
<i>Moltonauflage</i>	
<i>Abdecker</i>	
<i>Tischläufer</i>	
<i>Stoffserviette</i>	
<i>Papierserviette</i>	
<i>Tisch</i>	
<i>Platzteller</i>	
<i>Gabel</i>	
<i>Messer</i>	
<i>Löffel</i>	
<i>Wasserglas</i>	
<i>Weingleis</i>	
<i>Rotweinglas</i>	
<i>Weißweinglas</i>	
<i>Was möchten Sie trinken?</i>	
<i>Besteck</i>	
<i>Könnte ich bitte neues Besteck bekommen?</i>	
<i>Dessert</i>	
<i>Kaffee</i>	
<i>Tasse</i>	
<i>Plätzchen</i>	
<i>Praline</i>	
<i>Zucker</i>	
<i>Süßstoff</i>	
<i>eindecken</i>	