

**SUPPORT DE VENTE POUR L'EPREUVE D'ARGUMENTATION COMMERCIALE
BAC PRO SESSION JUIN 2003**

STARTERS at 10 euros

Œufs meurette à la Bourguignonne	<i>Eggs poached in red Burgundy wine sauce with mushrooms, onions and lardoons</i>
Filet de hareng fumé sur lit de rattes du Touquet	<i>Fillet of smoked herring on a layer of ratte potatoes from Le Touquet</i>
Belle de Fontenay et caviar de la Mer Caspienne (3 euros supplement)	<i>Variety of potatoes with a yellow skin and a firm flesh, served with caviar from the Caspian Sea</i>
Assiette de charcuteries corses	<i>Assorted Corsican cold meats: Thrush or blackbird pâté, Coppa (chine of pork), Prisuttu (Parma ham), Figatelle (pork liver sausage), Sanguie (blackpudding), and wild boar salamis.</i>
Fricassée de thon Réa Tahiti	<i>Fricassée of tuna fish from Réa Tahiti Island</i>
Sardinade	<i>Sardines marinated in olive oil, with an orange peel and some drops of Brandy</i>

FISH - DISHES at 12 euros

Matelote à l' Alsacienne	<i>Freshwater fishes such as carps, pikes, trouts, pike-perch, with a white wine sauce, cooked in white wine from Alsace, with onions and mushrooms</i>
Alose à la Bordelaise	<i>Grilled shad with sorrel butter</i>
Waterzooï à la Flamande	<i>Flemish Waterzooï made of lengths salmon, fresh cod, angler fish and sole, stewed in fish stock with beer, thickened with cream, and garnished with whites of leeks and celery</i>
Coquilles Saint-Jacques à la Nantaises	<i>Poached scallops, warmed up again in white wine with oysters and mussels, then served in their shells</i>
Omble chevalier au Crépy	<i>Hill trout with Crépy, a white wine from lake Geneva area</i>
Escalope de saumon à l'oseille façon Troisgros	<i>Salmon escalopes with sorrel in the Troisgros manner</i>

MEAT- DISHES at 12 euros

Estouffade de perdrix aux lentilles du Puy	<i>Dish of partridges cooked with lentils from Le Puy</i>
Rouelle de gigot de pré salé à la Bretonne	<i>Round slice of a leg of salt marsh lamb with a garnish of haricot beans</i>
Côte du veau du Limousin sous la mère à la crème	<i>Limousin veal's chop</i>
Canard au sang à la Rouennaise	<i>Duck cooked in red wine</i>
Poulette demi-deuil (serves 2) (with a supplement of 8 euros)	<i>Stuffed fattened pullet, studded of truffle lamellas and poached ; served with vegetables.</i>
Moussaka	<i>Minced lamb, aubergines, tomato purée, onions, ground cumin, chopped coriander</i>
Pièce de bœuf du Bazadais grillée	<i>Grilled rump of beef</i>

GARNISHES
(choice of garnishes)

Riz pilaw	<i>Aromatic Basmati rice</i>
Gratin de choux-fleurs	<i>Cauliflower cheese</i>
Nouilles fraîches	<i>Fresh noodles</i>
Ratatouille niçoise	<i>Ratatouille of tomatoes, courgettes, onions, capsicums, garlic and aubergines with thyme, braised in olive oil.</i>
Pommes allumettes	<i>Fried potato sticks</i>
Mojettes	<i>Beans</i>
Pommes vapeur	<i>Steamed potatoes</i>
Légumes primeurs	<i>Early vegetables</i>

CHEESES at 5 euros

Cervelle de Canut	<i>Soft white cheese added of chopped shallots, herbs, cream, white wine and oil.</i>
Duo de Maroilles et Vieux Lille rôtis sur toast, mesclun	<i>Duo of 2 cheeses made in the north of France Maroilles and Vieux-Lille, roasted on a toast with a mixing of endive, lettuce, corn salad, chicory, endive, dandelion, and herbs</i>
Plateau de fromages de chèvre	<i>Goat cheeses</i>
Pélardon des Cévennes mariné à l'huile d'olives de Nyons	<i>Small goat's milk cheese from the Cévennes marinated with olive oil from Nyons in Provence</i>

DESSERTS at 6 euros

Pithiviers à la glace de pomme verte	<i>Large puff pastry filled with preserved fruits, then covered with fondant</i>
Baba au Kirsch	<i>Rum baba flavoured with kirsch</i>
Ile flottante	<i>Dessert of baked whipped whites of eggs laid on an egg-custard and topped with caramel</i>
Tarte au citron de Menton	<i>Tart covered with a custard of eggs, sugar and lemon, decorated with slices of lemon poached in syrup</i>
Pastis gascon	<i>Discs of paste moistened of goose fat, filled with apple lamellas macerated in Armagnac and baked</i>
Tiramisu	<i>Sponge fingers, coffee essence, Amaretto, Mascarpone, and flaked almonds.</i>
Assortiment de glaces et sorbets	<i>Assortment of ice-creams and sorbets</i>