

SUPPORT DE VENTE POUR L'ÉPREUVE D'ARGUMENTATION COMMERCIALE
BAC PRO SESSION JUIN 2005

RESTAURANT « LES FINES BOUCHES »

During the European Week, we offer a choice of 4 gastronomic menus at €40 each.

ITALIAN MENU		
Minestrone	Soup containing a mixture of vegetables and pasta	<i>DO Soave Classico "Gini" 2001</i> <i>It's a white wine, with a clear bright straw colour, it has a pleasant scent of white fruit and almonds. It is fresh and crisp, with citric flavours, it is cleansing and long.</i>
Scampi fritti	Fried scampi (large prawns)	
Osso-bucco Milanaise	Veal meat ; ragout of osso bucco braised in white wine, onion and tomato, served with noodles or rice	
Fromaggio	Cheese	
Tiramisu	Cream dessert with mascarpone (fat, thick and creamy cheese), sponge fingers (boudoirs biscuits) and dark chocolate	

SPANISH MENU		
Gazpacho Andalous	Soup of cucumbers, tomatoes, onions, peppers, with olive oil and garlic	<i>DO Rueda, Verdejo « Tierra Buena » 2003</i> <i>A racy, fruity and dry white wine</i>
Jamon Iberico "pata negra"	Pork ham, (the pigs have black paws)	
Zarzuela de mariscos	Traditional Catalan fish stew	
Queso	Cheese	
Crema Catalan	Spanish custard from Catalonia	

GERMAN MENU		
Wurstsalat	Sausage salad, with potatoes, onions and pickles	QMP Spätburgunder, Baden, "M.Schiele" 2003 It's a red wine, the Pinot noir. Red wines from Pinot Noir can be called the aristocrats of red wines. They have a full flavour, they are smooth, have much body, are high in alcohol and of a ruby red colour typical for Pinot Noir.
Sprats von Kiel	Fried herrings in savoury marinade	
Rheinischer Hammelgulasch	Lamb goulash	
Käse	Cheese	
Apfelstrudel	Viennese apple pie	

Our restaurant “ Les fines bouches” offers :
2 courses €15 (starter and main course)
3 courses €20 (starter + main course + dessert)
4 courses €25 (starter + main course + cheese + dessert)

STARTERS		
La gourmandise de foie gras (supp. de €3)	Gourmet foie gras (with a supplement of €3)	
Crème de moules bouchots au safran	Farmed mussels cooked with cream and saffron	
Quenelles de brochet au coulis de crustacés	Pike quenelles with a shellfish sauce	
Assiette de charcuteries	Charcuterie platter : assortment of cold sliced meats, sausages and pâtés	
Salade gourmande	French beans, button mushrooms, walnuts and pine kernels, red peppers, tomatoes, vinaigrette and foie gras	
Mousseline de Saint-Jacques au jus de céleri	Lightly whipped scallops purée with celeriac juice	

FISH		
Turbot rôti en cocotte	Roast turbot casserole	
Bar de ligne en croûte de sel anisée	Line-fished bass in a crust of aniseed-flavoured salt	
Omble chevalier meunière	Char in browned butter, lemon sauce with parsley	
Queues de gambas a la plancha	King prawns tails “a la plancha” : like on a heated plate	

MEAT		
Côtes d'agneau grillées aux herbes	Grilled lamb chops with herbs	
Côte de bœuf marchand de vin (2 personnes)	Rib of beef in red wine sauce with shallots (For 2 people)	
Médailлон de veau au citron	Medallion of veal with a lemon sauce	
Magret de canard rôti au miel et aux épices	Roasted duck breast with honey and spices	
Tête de veau sauce Ravigote	Calf's head in Ravigote sauce (vinegar and white wine sauce with shallots and herbs)	

GARNISHES	
Riz sauvage	Wild rice
Pommes vapeur	Steamed potatoes
Pommes allumette	Fried potato-sticks
Flan de légumes	Pastry case filled with vegetables
Nouilles au beurre	Noodles with butter
Jardinière de legumes	Cooked mixed vegetables

Suggestions from our land		
Stockfish à la Niçoise	Dish of tomatoes cooked in their own liquid with garlic, plus diced cod, sliced potatoes, and stoned black olives; cooked at last with basil	
Homard à l'Armoricaïne (supplement de €8)	Bits of lobster sautéed in olive oil, plus onion, shallots, tomatoes, garlic, tarragon, white wine, cognac, and cayenne pepper; served with the gravy (with an €8 supplement)	
Coq au riesling	Cock braised in butter, lardoons and onions, plus garlic and morels; flamed in brandy and added of white wine from Alsace	
Tablier de sapeur	Beef tripes, marinated in Maconnais (local white wine) battered , fried and served with mayonnaise and steamed potatoes	
Cassoulet de Castelnaudary	Cassoulet made of haricot beans, pork, sausages, conserve of goose, plus a hash of bacon and garlic	

Eggs at their best...		
Œuf coque, crème au parmesan et graines germées, mouillettes de pois chiches €6	Grilled lamb chops with herbs, parmesan cream sauce, sprouted seeds, chick peas sippets	
Œuf poché à la purée de truffe blanche €19	Poached egg with white truffle purée	
Œuf mollet, chou frisé et chorizo €8	Soft-boiled egg, curly kale and chorizo	
Boulette de viande aux œufs de caille €10	Meat balls with quail eggs	
Frittata aux poivrons sur lit de mesclun €7	Frittata with peppers on a layer of mixed salad leaves	
Omelette aux fines herbes	Omelette with herbs	
As special treats...		
Crème à la cannelle, mouillettes au pain d'épices €6	Cinnamon custard, gingerbread sippets	
Œufs au chocolat et aux framboises	Chocolate and raspberry egg	

Cheese		
Plateau de fromages affinés	Tray of refined cheeses	

Our desserts		
Délice aux fraises	Tartlets filled with butter added of strawberries macerated in sugar	
Fondant au chocolat noir	Light dark chocolate pastry	
Poires rôties en chaud-froid	Chaufroid of roasted pears	
Sabayon de fruits exotiques	Zabaglione of exotic fruit	
Millefeuille	Mille-feuille pastry	

CHILDREN MENU		
Tomate mozzarella ou friand au fromage	Tomato and mozzarella or small puff pastry filled with cheese	
Pâtes à la carbonara ou boulettes de viande	Carbonara pasta or meat balls	
Pommes de terre frites	chips	
Fromages fondus	Processed cheese	
Pantoufles chaudes aux pommes ou coupe de glaces	Hot apple turnover or cup of ice-creams	