

Begin your research by looking into general information about French cuisine. Read about the topics listed below and answer the following questions.

Meals in France

- What time do people typically eat meals?
- How long are meals?
- What is mannerly "à table?" (Table manners)

Helpful links:

http://www.easyexpat.com/paris_en/entertainment_pubs-cafes-restaurants.htm

<http://www.french-property.com/reference/table-etiquette/>

<http://www.kwintessential.co.uk/resources/global-etiquette/france-country-profile.html>

<http://gofrance.about.com/od/culture/a/tablemanners.htm>

Courses

- What are the different courses in a typical French formal dinner?
- What is the order of the courses?
- What is typically served during each course?

Helpful Links:

<http://www.food-links.com/countries/france/french-meal-customs.php>

<http://frenchfood.about.com/od/explorefrenchfood/p/frenchcourse.htm>

<http://www.wisegeek.com/what-are-the-courses-in-a-french-dinner.htm>

Every successful restaurant has a signature dish. Choose one of these typical French dishes to be featured on the back cover of your menu.

- **"Les Étoiles"**
 - La Soupe à l'Oignon Gratinée
 - Les Escargots
 - La Quiche
 - Les Crêpes
 - La Crème brûlée
 - Le Croque Monsieur
 - La Mousse au Chocolat
 - La Galette des Rois
 - Les Cuisses de Grenouille

Answer the following questions:

- What is the name of the dish?
- What is it?
- When and where do people eat it?
- What is the recipe for your dish?
- What does it look like? (Find a picture)

Research the dish using the links listed.

<http://www.foodbycountry.com/Algeria-to-France/France.html>

<http://www.letscookfrench.com/general/home.cfm>

http://www.french-at-a-touch.com/Recipes/most_requested_french_recipes.htm

<http://www.recipesource.com/ethnic/europe/french/indexall.html>

The Product (Menu)

Compile all of your information and put it in a menu format.

Remember, the menu will include:

- Information about a typical French specialty.
- The name, description, and picture of your restaurant.
- A menu, including a recipe for your signature dish.
- Colorful, labeled pictures of your food (throughout menu).

Cover - Le Restaurant

- Give your restaurant a creative French name.
- Find a picture that represents your restaurant for the cover of your menu.
- Put your own name on the bottom right corner of cover.

Inside Cover - La Carte

Create "une carte" for your restaurant.

- Write entirely in French.
- Divide your menu into sections.

1. Boissons Froides

2. Boissons Chaudes

3. Les entrées (Appetizers)

4. Les plats principaux (Main dishes)

5. Les plat d'accompagnement (Side dishes)

6. Les desserts

- Give your items prices. Use the € and not the \$. → Example: 5,50 €

Back Cover - "Les Étoiles"

This is where you will put a recipe of one of the typical French dishes you researched or learned about in class.

- The recipe should be in English. If you find a French version, include both.
- Include a picture of this dish.