What's in a menu?

A menu* provides a list of dishes available in a food outlet, usually accompanied by prices and an explanation of the dishes. They often also give detail of the presence of specific ingredients which people might avoid because of their beliefs or because of food allergies. And some menus contain pictures of the food and/or chef 's recommendations.

Most restaurant menus are organized as a list of starters, main dishes, side orders, desserts and beverages. They may also have additional menus, such as a tasting menu, a children's menu, a lunchtime or evening menu, a takeaway menu, a wine menu, a sharing or group menu, a vegetarian menu or a daily specials menu. In addition they might contain:

- a brief history of the restaurant, its style of cuisine and its ethos;
- details of special offers;
- details of times when you can order from different parts of the menu, e.g. breakfast, lunch or dinner.

Nowadays full menus are also available to view online.

Restaurant menu planning is usually undertaken by the executive or head chef, the food and beverage manager and/or the maître d'hôtel. Then professional graphic designers produce the finished artwork and layout of the menu.

A la Carte Menu This is a menu in which each food item is separately priced in order to give the guest a choice to suit his taste and budget. The choices offered in various courses are many.

Table d'hote A menu in which the entire meal is priced and charged, irrespective of whether the guest has the complete meal or not. Sometimes there are choices of individual courses within a completely priced meal. A restaurant may offer two table d'hote menus for a guest to have a choice of a meal.

Read the text. What information can you find in a menu? Tick (✔).

• allergy information		• descriptions of dishes	
• information about food origin		• recommendations	
• images		• recipes	
• all the ingredients		• prices	

Find the English equivalents for these words and expressions in the text.

1 страва _____ 2 закуска _____

3 основна страва_____ 4 планування меню _____

5 десерт_____ 6 меню _____

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7 напої_____ 8 додаткове меню_____

9 дитяче меню_____ 10 винна карта_____

Menu formats

1. Formal restaurants often have a classic **hand-held menu** made of paper or card. These are easy to read and can be laminated to protect them from damage.

2. A placemat menu, which is common in cafés and fast-food chains, is cheap and disposable and usually only one page long

3. A board menu is available in bistros or gastropubs, where the dishes change regularly. This is an efficient, economical way of displaying the menu, and can be placed outside to attract passing trade, but customers sometimes have to get up to consult the menu.

4. Chain restaurants often use **a digital menu**, so they can transmit and change the menu in all their restaurants at the same time. Apart from the initial costs, this is a convenient but impersonal service.

5. A type of menu particularly popular with takeaway restaurants is a **flyer menu**. This can be delivered directly to people's homes and businesses, or left at the serving counter. It reaches a lot of customers, but can also end up in the bin

6. Increasingly all types of restaurants are adopting an **online menu**, so customers can browse and place orders by phone, on the Internet or using mobile devices.

Read the texts and match a picture (A-F) to each paragraph (1-6).

A ☐

B ☐

C ☐

D ☐

E ☐

F ☐

Read about the types of restaurants the following people run. Which is the best type of menu (1-6) for them?

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A		• Jonathan is opening a new café in the high street, hasn't got a lot of money to spend on menus and isn't sure how much his menu will change.
B		• Simone has just become manager of a fine dining restaurant and wants an elegant menu to present to her customers. Cost is not an issue.
C		• Francis runs a small French-style restaurant, changes his menu daily and doesn't have time to print out new menus all the time.
D		• Roger runs a very modern restaurant and wants his customers to be able to book and order when they're on the move.
E		• Kathy runs a local restaurant and she wants to increase her takeaway sales and target lunchtime customers
F		• Leila has just taken over as manager of a local fast-food chain and would like all her menus to be the same and easily changed and updated.

Learn the different terms that are used so that you can understand and serve your guests promptly and accurately.

Menu Section	Also Known As	Example Items
Appetizers	Apples, Finger Food, Combo Plat-ters, Snacks, Starters	Garlic Bread, Cheese Plate, Nachos
Salads (and Soups)	Garden Fresh, Greens, Light Fare, Lighter Favourites, Low Calorie Choices, Low-fat Selections	Tossed Salad, Caesar Salad, Soup of the Day
Main Course	Entrée, Dinners, Main Dish, Main Event	New York Steak, Chicken Stir-fry, Hearty Stew
Sides	Accompaniments, On the Side, Side Dishes	French Fries, Rice, Grilled Veg-gies
Seafood	Catch of the day, Fish, Fresh from the Sea	Fish and Chips, Battered Shrimp, Smoked Salmon
Specialties	Signature items, Favourites, Pleasers, 5 Stars	BBQ Ribs, Hot Wings, Chicken Cordon Bleu
Desserts	Sweets, Treats, For the Sweet Tooth	Apple Pie, Mocha Cheesecake, Banana Split
Beverages	Drinks, Non-alcoholic	Soda Pop, Juice, Milk

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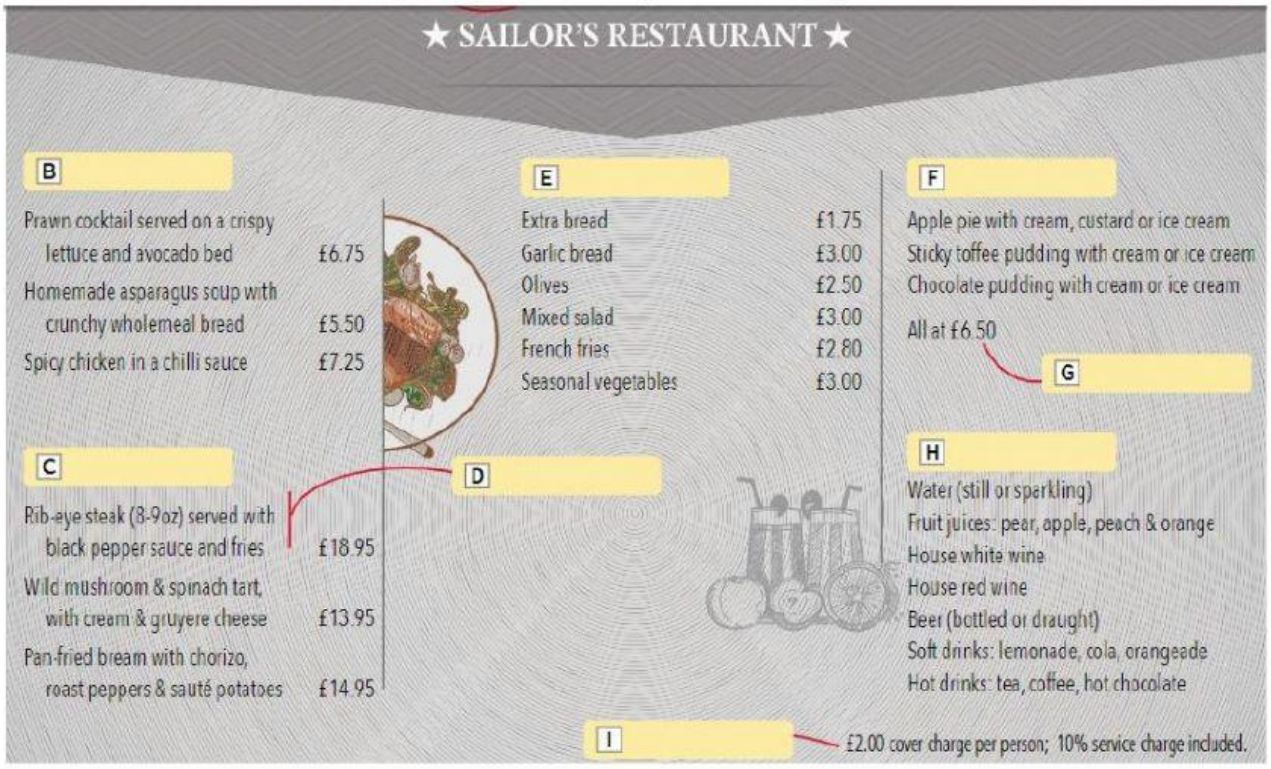
	beverages, Refreshments	
Wine and Beer	Coolers, Draft, Liquor, Specialty Drinks, Spirits, From the Bar	House Wine, Jug of Beer, Peach Cider
Kids Menu	Juniors, Kids Stuff	Spaghetti and Meatballs, Cheeseburger, Chicken Fingers

Look at this menu and match each part with words and expressions below.

starters, main dishes, side orders, desserts, beverages, descriptions, price



GRAMMAR

4.1. Вживання Past simple tense.

Форма простого минулого часу (Past Simple або Past Indefinite) складається з другої форми повнозначного дієслова, тобто до основи правильного дієслова додається закінчення -ed, а форми неправильних дієслів визначаються за таблицею.

Простий минулий час (Past Simple або Past Indefinite) вживається для передачі:

• дії, яка сталася в минулому:

Last summer she fell in love. – Минулого літа вона закохалася

• дії, яка постійно повторювалася в минулому:

Pele played football every day then. – Тоді Пеле грав у футбола кожного дня.

• постійного стану в минулому.

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She lived in her own house then. – В той час вона мешкала у власному будинку (постійно).

Слова та словосполучення, які вказують на закінчений минулий час: *the day before yesterday, a week ago, last month, yesterday morning, just now, a long time ago тощо.*

	Однина	Множина
+	I played He / she / it played	We played You played They played
–	I did not play He / she / it did not play	We did not play You did not play They did not play
?	Did I play? Did he / she / it play?	Did we play? Did you play? Did they play?

2. Поставте наступні речення в форму минулого часу.

1. I cook meals.
2. Granny often fries fish.
3. We often roast chicken.
4. I often boil milk.
5. I dry apples in summer.
6. We tin meat in winter.
7. We all work in our kitchen in summer.

3. Поставте речення в питальну форму.

1. The head waiter showed us into the restaurant-hall._____

2. We ordered a good dinner.

3. Yesterday my sister cooked a good dinner.

4. We tasted delicious dishes.

5.We bought meat and dairy products in the morning.

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6 The jam was sweet.

7. We had many apples last summer.

4. Поставте наступні речення в заперечну форму.

1. We cooked a good dinner yesterday.

2. Our friends visited a new café.

3. We boiled meat and fried fish and potatoes.

4. Granny baked a pie on Sunday.

5. I made this pie myself.

4.2. Неозначені та заперечні займенники SOME, ANY, NO та похідні

похідні елементи / тип речення	–	*body (one)*	*thing*
розповідне речення	*some*	*somebody (someone)*	*something*
питальне речення	*any*	*anybody (anyone)*	*anything*
заперечне речення	*no* *not any*	*nobody (noone)* *not anybody (noone)*	*nothing* *not anything*

I'd like some water, please.
Have you got any water?
We have no water, I'm sorry.

4.3. Кількісні займенники

***Many – much* (багато), *a lot of – a great deal of* (багато),**
***few – little* (мало), *a few – a little* (кілька – небагато)**

Перше слово у кожній з цих пар вживається тільки зі злічуваними (*a lot of* вживається також і з незлічуваними), а друге – тільки з незлічуваними іменниками:

There are many (a lot of, few, a few) people in the church today.
There is much (a lot of, a great deal of, little, a little) water in the tank.

NB: У розповідних реченнях *many* є більш офіційним, ніж *a lot of,* а *much* – дуже офіційним.

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