

RESTAURANT



Instructions. Complete the text with the new learned vocabulary.

soups	chefs	beverages	grilled	fruits	dishes	meal
wines	kitchens	tomatoes	side dishes	eating	liqueurs	beef
menu	oysters	chicken	refreshments	poached	cooks	broths
slices	kitchen team	fish	onions	garlic	stuffed	mayonnaise
cooked	sauce					

Restaurant, establishment where r or meals may be procured by the public. The public dining room that came ultimately to be known as the restaurant originated in France, and the French have continued to make major contributions to the restaurant's development.

The first restaurant proprietor is believed to have been one A. Boulanger, a soup vendor, who opened his business in Paris in 1765. The sign above his door advertised restoratives, or *restaurants*, referring to the s and b available within. The institution took its name from that sign, and "restaurant" now denotes a public e place in English, French, Dutch, Danish, Norwegian, Romanian, and many other languages, with some variations. For example, in Spanish and Portuguese the

word becomes *restaurante*; in Italian it is *ristorante*; in Swedish, *restaurang*; in Russian, *restoran*; and in Polish, *restauracja*.

Although inns and hostelrys often served paying guests meals from the host's table, or table d'hôte, and b[] were sold in cafés, Boulanger's restaurant was probably the first public place where any diner might order a m[] from a m[] offering a choice of dishes.

Before the French Revolution, aristocratic French households maintained elaborate culinary establishments, but when the Revolution reduced the number of private households offering employment, many c[] and c[] found employment in restaurant k[] or opened their own eating establishments. By 1804 Paris had more than 500 restaurants, producing most of the great chefs of history and creating many famous d[].

French restaurants of the 19th century

During the Napoleonic era the Palais-Royal, the colonnaded, tree-lined area adjacent the Louvre, became the site of many of the finest restaurants in Paris. The menu of the Véry, a leading restaurant of the era, listed a dozen soups, two dozen f[] dishes, 15 b[] entrées, 20 mutton entrées, and scores of s[]. The novelist Honoré de Balzac often dined at the Véry, consuming prodigious quantities of o[], fish, meat dishes, f[], w[], and l[].

The most illustrious of all 19th-century Paris restaurants was the Café Anglais, on the Boulevard des Italiens at the corner of the rue Marivaux, where the chef, Adolphe Dugléré, created classic dishes such as *sole Dugléré* (filets p[] with t[] and served with a cream s[] having a fish stock base) and the famous sorrel soup *potage Germiny*, included soufflés with creamed c[] (*à la reine*), fillets of sole, escalloped turbot, chicken *à la portugaise* (c[] with tomatoes, o[], and g[]), lobster *à la parisienne* (round, flat medallions glazed with a gelatin-m[] mixture and elaborately decorated), ducklings *à la rouennaise* (the carcasses s[] with liver and pressed, presented on a platter with boned s[]

of the breast and the g[] legs, and served with a red wine sauce containing pureed liver), ortolans (small game birds) on toast, and eight different wines.

France produced many of the world's finest chefs, including Georges-Auguste Escoffier, who organized the kitchens for the luxury hotels owned by César Ritz, developing the so-called *brigade de cuisine*, or k[], consisting of highly trained experts each with clearly defined duties. These teams included a chef, or *gros bonnet*, in charge of the kitchen; a sauce chef, or deputy; an *entremettier*, in charge of preparation of soups, vegetables, and sweet courses; a *rôtisseur* to prepare roasts and fried or grilled meats; and the *garde manger*, in charge of all supplies and cold dishes.