

BACCALAURÉAT PROFESSIONNEL

ÉPREUVE ORALE SPÉCIFIQUE – ANGLAIS

CUISINE

**SECTION EUROPÉENNE
DURÉE DE L'ÉPREUVE : 20 minutes**

La calculatrice et le dictionnaire ne sont pas autorisés.

DESCRIBING A FRENCH SPECIALITY

Situation

You do your training period in England in the French restaurant *Le Gavroche*, directed by Chef Michel Roux.

He asks you to suggest a typical dish of your region in France in order to include it on the restaurant menu.

Tasks

You are expected to:

- Choose a local specialty from your region.
- Describe the recipe and list the ingredients the Chef will need.
- Explain how this dish or this specialty would judiciously complete Michel Roux's restaurant menu.



Hors-d'oeuvre

Mousseline de Homard au Champagne et Caviar
Lobster Mousse with Aquitaine Caviar and Champagne Butter Sauce

Consommé de Canard, Royale de Navet et Canard Fumé
Clear Duck Broth with Turnip Flan and Smoked Duck

Boudin Noir, Oeuf Frit, Salade d'Asperges Crues et Chutney de Tomate Epicée
Black Pudding, Crumbed Egg, Crackling, Asparagus Salad and Spicy Tomato Chutney

Saumon Mariné au Citron Aigre-Doux Gelée à la Vodka
Marinated Var Salmon with Lemon and Vodka Jelly

Coquilles St. Jacques Grillées et Minestrone de Palourdes
Grilled Scallops with a Clam Minestrone

L'Assiette de Crabe Royale
King Crab Salad, Grilled with Curry, Deep Fried and Asian Dressing

Poissons et Viandes

Tarte Tatin de Légumes, Arc en Ciel de Purée
Roasted Vegetable Tatin. Spinach, Bean, Lemon, Carrot, Tomato Puree

Darne de Turbot Rôtie Beurre Blanc à la Ciboulette
Roast "T" Bone of Turbot, Heritage Carrots and Radish, Chive Butter Sauce

Filet de Maigre Parfumé au Ras-el-Hanout
Fenouil et Riz Rouge de Camargue
Stone Bass and Pastilla, Scented with Arabian Spices, Fennel, Red Rice and Meat Jus

Homard Sauté et son Jus à la Citronnelle et Coco
Saute Lobster with Lemongrass and Coconut Infused Lobster Jus

Sole Grillée et Langoustines, Aubergine Fumée
Sauce Vierge au Balsamic Blanc
Grilled Dover Sole on the Bone, Langoustines, Smoked Aubergine, Olive Oil and white Balsamic Dressing

Râble de Lapin et Galette au Parmesan
Roast Saddle of Rabbit with Crispy Potatoes and Parmesan

Côte de Veau aux Morilles et Pommes Mousseline
Cumbrian Rose Veal, Creamed Morel Mushroom Sauce and Mashed Potatoes

Cochon de Lait Rôti, Jus Poivré aux Raisins Blonds et Marc d'Alsace
(2 Pers)
Roast Suckling Pig with Crackling, Peppered Sauce with Golden Raisins and Confit Shallots

Canette Rôtie, Cuisses Confites Jus au Porto (2 Pers)
Roast Goosnargh Duck with Crispy Legs, Beetroot Tatin and Port Jus

Le Delice de Veau, Ravigote aux Piments Doux et Salade aux Truffes
Poached and Roast Veal Head and Sweetbreads, Pimento, Egg and Caper Dressing

Fromages et desserts

Le Plateau de Fromages Affinés
Selection of French and British Farmhouse Cheese

Salade de Roquette et Mimolette à l'Huile de Noix
Rocket Salad with Aged Mimolette Cheese and Walnut Oil Dressing

Les Glaces et Sorbets Maison
A Selection of Home Made Ice Creams and Sorbets

Omelette Rothschild
Apricot & Cointreau Souffle

Crème Coco Ivoire, Mangue et Citron Vert
Set Coconut and White Chocolate Cream, Mango and Lime Salad

Sablé aux Fraises, Mousse Vanille de Madagascar et Sorbet
Strawberry Shortbread and Sorbet, Madagascan Vanilla Cream

Truffe Chocolat Amedei, Cacahuette, Caramel et Banane
Amedei Chocolate, Peanut Brittle, Caramel and Banana

Café et Petits Fours

