

FRANCE

- A, au, aux:** at, by, in, of, on, to, with
- A la:** in the manner of; style
- Abaisse:** pastry roll
- Abattis:** organ meats
- Abricot:** apricot
- Acajou, noix d':** cashew
- Acide:** sour; tart
- Addition:** check; bill
- Affine:** attached; connected
- Agneau:** lamb
- Agrume:** citrus fruit
- Aigre:** sour
- Aigre-doux:** bittersweet
- Aiguillette:** thin meat strip
- Ail:** garlic
- Aileron:** chicken wing
- Aïoli:** garlic mayonnaise
- Airelle:** blueberry; cranberry
- Alcool:** alcohol
- Algue:** seaweed
- Alimentaire:** eating; food
- Allemand:** German; a cream sauce
- Allumette:** sliced into small sticks, like *julienne*
- Alose:** shad
- Alouette:** bird; lark
- Aloyau:** sirloin
- Alscien:** Alsatian
- Amande:** almond
- Ambiance:** ambience; atmosphere
- Amer:** bitter
- Ananas:** pineapple
- Anchois:** anchovy
- Andouille:** pork chitterlings sausage
- Aneth:** dill; fennel
- Anglaise:** English
- Anguille:** eel
- Anis:** anise
- Apéritif:** pre-dinner drink
- Arachide:** peanut
- Araignée:** spider crab
- Argent:** money; silver
- Aromates:** herbs; spices
- Aromatique:** aromatic
- Arrosé:** sprinkled; topped

Artichaut • Bien

- Artichaut:** artichoke
Asperge: asparagus
Assaisonnement: seasoning; spice
Assez: enough
Assiette: cold plate; dish
Assorti: assorted
Auberge: inn
Aubergine: eggplant
Autruche: ostrich
Avec: with
Avocat: avocado
Avoine: oats
Baba au rhum: rum cake
Badiane: anise
Baguette: a bread loaf or stick
Baie: berry
Balsamine: balsam
Banane: banana
Bar: sea bass; tavern
Barbue: brill
Barigoule: a wild mushroom;
Barigoule, à la: braised
Baron: loin; rump
Barquette: stuffed pastry shell
Bas: lower
Base: base
Basilic: basil
Basquaise: Basque style; with tomato and pepper
Bâtard: large bread loaf
Battu: beaten; whipped
Baudroie: angler fish
Bavarois: Bavarian cream
Bavette: flank steak
Bearnaise: an egg-thickened butter, vinegar, shallot and tarragon sauce
Beaucoup: many; much
Beaujolais: light red wine
Bécasse: woodcock
Bécassine: snipe
Béchamel: a cream and stock sauce
Beignet: doughnut; fritter
Belle Helene: poached pear with ice cream
Belon: oyster
Bénédictine: a liqueur
Bercy: a butter, shallots and white wine sauce
Bergère: shepherd style
Bette: Swiss chard
Betterave: beet
Beurre: butter
Bien: good; well