



Otázka: The menu

Jazyk: Angličtina pro hotelové školy

Přidal(a): Kristýna Koutníková

Types of menus

Two main types of menus can be offered at the restaurant. The Menu, sometimes called the **A La Carte Menu**, and **the Table D'Hote Menu**.

Description of the menu

There are **Starters** – cold and hot, **Main courses** – meat dishes, fish dishes, vegetarian dishes and **Side dishes** on the menu.

Examples of dishes

The most common **starters** are e.g.: vegetable soups, bouillon, lentil soup, ham rolls with horse radish and various salads.

Typical **main courses** are e.g.: Wiener schnitzel, beef goulash, roast chicken or duck, fried cheese.

Common **side dishes** include: fried, boiled or mashed potatoes, dumplings, potato dumplings, rice, French fries, various kinds of salads.



Typical **desserts** are ice cream, various cakes, gateaus.

Table d'hôte menu

Table d'hôte menu is normally offered at lunchtimes. It usually consists of soup, main course and dessert. Table d'hôte menu is also served at the banquets.

Typical Czech dishes

The most typical Czech dishes are:

- Potato soup with vegetables and mushrooms
- Roast pork with dumplings and sauerkraut
- Roast sirloin of beef in cream sauce with dumplings with lemon and cranberries
- Boiled beef with tomato or dill cream sauce
- Fried pancakes from raw potatoes
- Sweet yeast dumplings filled with plums and covered with sugar, cottage cheese and melted butter.

A typical Czech dessert is Bohemian or Moravian kolache made of yeast dough.

At Christmas fish soup and fried carp with potato salad are traditional.