

Outline of French Vocabulary
February 4, 2012

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SOCI>Linguistics>Languages>French

a bas

below {á bas}.

a outrance

outrageous {á outrance}.

a propos

about subject {à propos}.

au courant

current {au courant}.

au fait

in the know or knowledgeable or skilled {au fait}.

au naturel

in natural state or in reality or with no seasoning or embellishments {au naturel}.

au revoir

goodbye {au revoir}.

avant

before {avant}.

c'est la vie

that's life {c'est la vie}.

ci-devant

former {ci-devant}.

comme il faut

proper {comme il faut}.

de rigueur

required {de rigueur}.

de trop

excessive or more than necessary or more than wanted {de trop}.

deja

before {déjà}.

deja vu in French

seen before {déjà vu, French}.

du in French

of the {du, French}.

en banc

full court with all judges {en banc}.

en bloc

as group or together or as one thing {en bloc}.

en garde

on guard or be ready {en garde}.

en masse

in mass or as group or in one group {en masse}.

en route

in route or on the way {en route}.

en suite

in set or in sequence or as group {en suite}.

en sus

additional {en sus}.

enfin

finally {enfin}.

etre

being or to be {être}.

faire

be or do or make {faire}.

flamber

flame or burn {flamber}.

gouter

taste or try {goûter}.

hors

out of {hors}.

hors de combat

no longer participant, or out of battle {hors de combat}.

je ne sais quoi

indescribable characteristic or inexpressible or I do not know what {je ne sais quoi}.

laissez

let or leave {laissez}.

manger in French

eat {manger, French}.

ne

no or not {ne}.

nee

born or woman's maiden name {née}.

non compris

not included {non compris}.

par in French

by or with {par, French}.

par excellence

best or excellent {par excellence}.

plait in French

please {plaît, French}.

rendez

go to {rendez}.

repondez

respond {répondez}.

RSVP in French

please respond {RSVP}.

sais

know {sais}.

sans in French

without {sans, French}.

selon

according to {selon}.

selon grosseur

priced by size {S.G.} {selon grosseur}.

selon poids

priced by weight {S.P.} {selon poids}.

sous

under {sous}.

vis-a-vis

compared to or relative to or facing {vis-à-vis}.

SOCI>Linguistics>Languages>French>Adjective

affame

starved {affamé}.

affine

aged {affiné}.

amuse

amusing {amuse}.

ancien

old {ancien}.

aromate

aromatic {aromate}.

assoife

thirsty {assoifé}.

assorti

assorted {assorti}.

avant-garde

modern or having new ideas in the arts {avant-garde}.

baigne

bathed {baigné}.

blase

indifferent {blasé}.

chaîne

linked {chaîné}.

chasse

followed or chased {chassé}.

chaud

hot or warm {chaud}.

chic in French

stylish {chic, French}.

complaisant

complacent {complaisant}.

complet

filled or no vacancy {complet}.

compris

included {compris}.

conseille

advised or recommended {conseillé}.

consommation

available for consumption {consommation}.

declassé

lower class {declassé}.

degagé

casual {degagé}.

demode

no longer fashionable {démodé}.

dernier

latest {dernier}.

developpe in French

developed {développé, French}.

distingue

distinguished {distingué}.

doux

sweet {doux}.

dur

hard {dur}.

efface

turned or shaded {effacé}.

effiloche

frayed or shredded {effiloché}.

esprit

spirited {esprit}.

faim

hungry {faim}.

faineant

lazy {fainéant}.

faux

fake or false or incorrect {faux}.

ferme closed

closed {fermé}.

fixe

fixed or unchanging {fixe}.

flottante

floating {flottante}.

formidable

redoubtable {formidable}.

fou

very great {fou}.

froid

cold {froid}.

garenne

wild {garenne}.

gauche in French

left or socially incorrect {gauche, French}.

grace

graceful {grâce}.

gradue

measured {gradué}.

grand

large, chief, or of high rank {grand}.

gratuit

free {gratuit}.

gros

coarse or granular {gros}.

haute

high {haute}.

jeune

young {jeune}.

juste

correct {juste}.

leger

light {léger}.

longue

long {longue}.

ma in French

my {ma, French}.

macabre

about death {macabre}.

majeure

major or superior or greater or overriding {majeure}.

minerale

mineral {minérale}.

noble

prized or expensive or noble {noble}.

nonpareil

unparalleled or best {nonpareil}.

nouveau

new or young {nouveau}.

nouvelle

new or young {nouvelle}.

offert

offered or given or free {offert}.

outré

unconventional {outré}.

ouvert

open {ouvert}.

ouvre

open {ouvre}.

passant

passing {passant}.

passe

out-of-date {passé}.

perdu

lost {perdu} {perdue}.

petit

small {petit}.

petite

small or short {petite}.

plie in French

bent {plié, French}.

primeur

new or first or fresh {primeur}.

principal

main {principal, French}.

recherche

rare and fine or pretentious {recherché}.

releve in French

lifted {relevé, French}.

riche

rich {riche}.

risque

risked, or sexual, or sexually suggestive {risqué}.

sauvage

wild or savage {sauvage}.

sec in French

dry or dried {sec, French}.

seche

dry or dried {sèche}.

serre

strong {serré}.

simple

simple or plain or unmixed {simple}.

soigne

elegant {soigné} {soignée}.

tiede

lukewarm {tiède}.

trop

too much {trop}.

verite

true {vérité}.

vieux

old {vieux}.

vivant

living {vivant}.

vu

seen {vu}.

SOCI>Linguistics>Languages>French>Noun**adieu**

goodbye or farewell {adieu}.

affaire d'honneur

involving honor {affaire d'honneur}.

aide in French

aid or assistance {aide, French}.

amour

love {amour}.

amour propre

self-respect {amour propre} {amour-propre}.

ancien regime

stodgy government {ancien régime}.

aperçu

insight {aperçu}.

appellation in French

name {appellation, French}.

appetit

appetite {appétit}.

apres-ski

after skiing {après-ski}.

arc

curve {arc}.

arc en ciel

rainbow {arc en ciel}.

arrondissement

district {arrondissement}.

art deco

decorative arts {art décoratif} {art déco}.

beau geste

nice gesture {beau geste}.

beau ideal

idealized form {beau ideal}.

beaux-arts

fine arts {beaux-arts}.

belles lettres

literature {belles lettres}.

bete noire

difficult person or problem or nemesis {bête noire}.

bois

woods or wild {bois}.

bon appetit

good appetite or good eating {bon appétit}.

bon mot

witty remark {bon mot}.

bon voyage

farewell or good journey {bon voyage}.

bonhomie

good companionship {bonhomie}.

camaraderie

good companionship {camaraderie}.

campagne

countryside {campagne}.

carte blanche

authorization to do whatever one likes or freedom to do {carte blanche}.

cause celebre

famous topic {cause célèbre}.

champetre

rustic or country {champêtre}.

chanson

song {chanson}.

charbon

carbon {charbon}.

chef d'oeuvre

masterpiece {chef d'oeuvre}.

choix

choice {choix}.

ciel

sky {ciel}.

cinema verite

documentary film with no artistic embellishments {cinéma vérité}.

colere

anger {colère}.

combat

combat or action {combat}.

communiqué

message {communiqué}.

conge

bow or leave-taking {congé}.

contretemps

argument {contretemps}.

cote coast

coast {côte, coast}.

coup

blow or strike or success {coup}.

coup de grace

finishing action that kills person or ends conflict {coup de grâce}.

coup de main

sudden action against enemy {coup de main}.

coup de theatre

dramatic action {coup de théâtre}.

coup d'etat in French

government overthrow {coup d'état, French}.

couture

fashion or sewing {couture}.

cri

talk or news {cri}.

critique in French

critical analysis {critique, French}.

cul-de-sac

area with only one exit, or dead-end street {cul-de-sac}.

debut

first appearance or performance {début}.

decolletage

cleavage or low neckline {décolletage}.

decollete

low neckline {décolleté}.

degustation

tasting or sampling {dégustation}.

dejeuner

lunch {déjeuner}.

denouement in French

events after climax {denouement, French}.

dernier cri

latest news or what is in fashion {dernier cri}.

detente

state of cordiality {détente}.

diner

dinner or dine {dîner}.

disant

saying {disant}.

discretion

discretion {discrétion}.

donnee

givens or principles {donnée}.

dossier

person's file {dossier}.

double entendre

sound with two meanings, or two intentions with one meaning common and other risqué {double entendre}.

eau

water {eau}.

eclat

brilliant success {éclat}.

elan

flair {élan}.

encore

additional work played after formal conclusion or again {encore}.

ennui

boredom {ennui}.

entendre

hearing {entendre}.

entente

cordiality {entente}.

entier

whole or entire {entier}.

entr'acte

period between acts {entr'acte}.

esprit de corps

morale or team spirit {esprit de corps}.

estime

importance {estime}.

estival in French

summer {estival, French}.

etat

state {état}.

etoile

star or star-shaped {étoilé}.

expose

exposing a fact or situation {exposé}.

facon

way or method {façon}.

fait

knowledge or fact or ready to eat {fait}.

fait accompli

deed accomplished or already completed and not undoable {fait accompli}.

faubourg

district formerly outside city limits {faubourg}.

faux pas

misstep or foolish action or socially incorrect behavior {faux pas}.

fete

festival {fête}.

film noir

movie filmed in dark settings {film noir}.

fin

end {fin}.

fin de siecle in French

end of 19th century {fin de siècle, French}.

finale in French

final or end {finale, French}.

finesse

skill {finesse}.

fleur-de-lis

three-petal lily shape {fleur-de-lys} {fleur-de-lis}.

fleuve

river {fleuve}.

folie

folly {folie}.

folie deux

craziness in love {folie à deux}.

force in French

strength or force {force, French}.

force majeure

overriding force or event {force majeure}.

forte

main skill {forte, skill}.

gaffe

socially incorrect behavior {gaffe}.

garde

guard {garde}.

genre in French

type or kind {genre, French}.

gout in French

taste {goût, French}.

grandeur

glory {grandeur}.

grosueur

size {grosueur}.

guerre

war {guerre}.

haute couture

designer clothing or fashion {haute couture}.

haute cuisine

cooking like chef {haute cuisine}.

hauteur

haughtiness {hauteur}.

idee fixe

People can have idea that others and events cannot change {idée fixe}.

ile

island {ile}.

jalousie jealousy

jealousy {jalousie, jealousy}.

joie

joy {joie}.

joie de vivre

joy of living, or quality of happiness and energy {joie de vivre}.

jour

day {jour}.

lac

lake {lac}.

laissez-faire in French

unregulated {laissez-faire, French}.

lamelle

thin strip or layer {lamelle}.

largess

generosity {largess} {largesse}.

larme

teardrop or drop {larme}.

lese majeste

affront {lese majesté}.

lieu

place {lieu}.

mal

badness or sickness {mal}.

mal de mer

seasickness {mal de mer}.

malaise

depression {malaise}.

maniere

style {manière}.

manque

unfulfilled ambition {manqué}.

marque

mark or logo {marque}.

matinee

morning, or day's first movie or play showing {matinée}.

memoire

memory {mémoire}.

mer

ocean or sea {mer}.

mesalliance

marriage to inferior {mésalliance}.

metier

trade or skill {métier}.

micro-onde

microwave {micro-onde}.

milieu

setting {milieu}.

mode as style

style {mode, style}.

montagne

mountain {montagne}.

mot in French

word {môt, French}.

mot juste

appropriate word or phrase or apt word {môt juste}.

moue

pout {moue}.

moyen-age

middle age {moyen-âge}.

mystique

aura or charisma {mystique}.

nage

swimming {nage}.

naivete

innocence {naïveté}.

naturel

nature or reality {naturel}.

navette

little boat {navette}.

neige

snow {neige}.

noblesse

nobleness {noblesse}.

noblesse oblige

Nobility can have an obligation {noblesse oblige} to help less-fortunate persons.

Noel

Christmas {Noël}.

nom

name {nom}.

nom de guerre

name used as warrior {nom de guerre}.

nom de plume

pen name {nom de plume}.

nord

north {nord}.

oeuvre

work, set of works, or main thing {oeuvre}.

onde

wave {onde}.

pair

par or parity {pair}.

parti pris

bias or taking sides {parti pris}.

pas in French

step {pas, French}.

pas de deux in French

dance for two people {pas de deux, French}.

pastiche

work that uses parts with different styles {pastiche}.

pays

country {pays}.

paysan

country {paysan}.

pet in French

flatulence {pet, French}.

petit déjeuner

breakfast {petit déjeuner}.

piece

piece or part or portion {pièce}.

piece de resistance

best or final part or masterpiece {pièce de résistance}.

pirouette in French

turn {pirouette, French}.

pis aller

last chance, or everything at its worst {pis aller}.

plat du jour

special of the day {plat du jour}.

plein air

outdoors {plein air}.

poind

weight {poind}.

point

tip or point {point}.

pourboire

tip {pourboire}.

premiere

first performance {premiere}.

prix

price {prix}.

prix fixe

fixed price or fixed-price menu {prix fixe}.

prix net

service included {prix net}.

propos

subject or purpose {propos}.

propre

self {propre}.

queue line

line {queue, line}.

quoi

what {quoi}.

raison

reason or purpose {raison}.

raison d'être

purpose of life or function, or reason for being {raison d'être}.

rapprochement

reconciliation {rapprochement}.

rationale

reason {rationale}.

recette

recipe {recette}.

reclame

acclaim or seeking acclaim {reclamé}.

regime

diet {régime}.

renaissance

rebirth of culture {renaissance}.

rendezvous

date or appointment or meeting {rendezvous}.

repartie

repartee or retort {repartie}.

repas

meal {repas}.

repertoire

skill set, or set of works to perform {repertoire}.

reprise

recurrence {reprise}.

resistance

stamina or ability to resist {résistance}.

revanche

revenge {revanche}.

reverie

daydreaming {reverie}.

revue

show with skits {revue}.

rigueur

rigor {rigueur}.

riposte

rejoinder {riposte}.

riviere

river {rivière}.

roche

rock {roche}.

rue in French

street {rue, French}.

sang-froid

composure or emotionlessness {sang-froid}.

savoir

know-how or skill {savoir}.

savoir faire

skill or social gracefulness {savoir-faire}.

seance

spiritualist meeting {séance}.

service in French

meal or serving {service, French}.

siecle

century {siècle}.

sobriquet

affectionate nickname {sobriquet}.

soi-disant

claim about oneself {soi-disant}.

soiree

evening or evening party or get-together in evening {soirée}.

soixante-neuf
sixty-nine {soixante-neuf}.

sortie
armed attack {sortie}.

soupon
small amount {soupon}.

soupir
sigh {soupir}.

source as spring
spring {source, spring}.

succes
success or cake {succès}.

succes d'estime
important success {succès d'estime}.

succes fou
great success {succès fou}.

suite as sequence
sequence {suite, French}.

table d'hote
multiple-course fixed-price meal or open table or boarding {table d'hôte}.

tableau
scene {tableau}.

tableau vivant
scene with silent and still actors {tableau vivant}.

terre
ground {terre}.

tete-a-tete
intimate conversation or two-person private conversation {tête-à-tête}.

toilette
dressing or grooming or clothes or toilet or face and hair preparation {toilette}.

touche
scored point or touched or pricked {touché}.

tour
turn or tower {tour, French}.

tour de force
skilled performance or something accomplished skillfully {tour de force}.

tout in French
all {tout, French}.

trompe

trick {trompe}.

vapeur

steam {vapeur}.

vent in French

wind {vent, French}.

vie in French

life {vie, French}.

vivre

living {vivre}.

vol

flight {vol}.

volonte

will or discretion {volonté}.

SOCI>Linguistics>Languages>French>Noun>Animal**abatis**

giblets {abatis}.

abats

organ meats {abats}.

agneau

lamb {agneau}.

aille

wing or white breast meat {aille}.

alouette in French

lark {alouette, French}.

anchois

anchovy {anchois}.

ane

donkey {ane}.

anguille

eel {anguille}.

araignee de mer

spider crab {araignée de mer}.

arete

fish bone {arête}.

biche

female deer {biche}.

brochet

pike {brochet}.

caille quail

quail {caille}.

calmar

squid {calmar}.

canard in French

duck {canard, French}.

carpe

carp {carpe}.

casseron

cuttlefish {casseron}.

cerf

stag or male deer {cerf}.

cervelle

brain {cervelle}.

chapon

capon {chapon}.

chat in French

cat {chat, French}.

cheval

horse or horse meat {cheval}.

cheveux

hair {cheveux}.

chevre

goat {chèvre}.

cochon

pig {cochon}.

colombe

dove {colombe}.

coq

mature rooster {coq}.

coq de bruyere

wood grouse {coq de bruyère}.

coque

shell {coque}.

coquillages

shellfish {coquillages}.

coquille

shell {coquille}.

coquille Saint-Jacques

sea scallop {coquille Saint-Jacques}.

corail

coral {corail}.

crabe

crab {crabe}.

crete

bird comb {crête}.

crevette

shrimp {crevette}.

crustace

crustacean {crustacé}.

cul

haunch or rear {cul}.

dindon

turkey {dindon}.

ecrevisse

freshwater crayfish {écrevisse}.

eperlan

smelt {eperlan}.

escargot

land snail {escargot, snail}.

espadon

swordfish {espadon}.

faisan

pheasant {faisan}.

fletan

halibut {flétan}.

foie

liver {foie}.

germon

albacore tuna {germon}.

gesier

gizzard {gésier}.

gibier

game {gibier}.

gigue in French

haunch {gigue, French}.

grenouille

frog {grenouille}.

grive

thrush {grive}.

groin in French

snout {groin, French}.

haddock in French

small cod {haddock, French}.

hareng

herring {hareng}.

hirondelle

swallow {hirondelle}.

homard

lobster {homard}.

huitre

oyster {huitre}.

jambon leg

leg {jambon, leg}.

jarret

knuckle {jarret}.

jaune d'oeuf

yolk {jaune d'oeuf}.

lamproie

lamprey eel {lamproie}.

langouste

spiny lobster or rock lobster or crawfish {langouste}.

langoustine

small crayfish {langoustine}.

lapin

rabbit {lapin}.

lieu noir

pollack {lieu noir}.

lievre

hare or wild rabbit {lievre}.

magret

breast {magret}.

maquereau

mackerel {maquereau}.

mauviette

wild meadow lark or skylark {mauviette}.

merle

blackbird {merle}.

merlu

hake {merlu}.

moelle

beef marrow {moëlle}.

mollusque

mollusk {mollusque}.

mouflon

wild sheep {mouflon}.

moule

mussel or mold {moule}.

mouton

mutton or sheep {mouton}.

museau

muzzle {museau}.

oeuf

egg {oeuf}.

oie

goose {oie}.

oreille

ear {oreille}.

os in French

bone {os, French}.

ostrei

oyster {ostréi}.

oursin

sea urchin {oursin}.

paleron

shoulder {paleron}.

palombe

wild pigeon or dove {palombe}.

papillon

butterfly {papillon}.

patagos

clam {patagos}.

patte

crayfish {patte}.

peau

skin {peau}.

pelerine

scallop or coquille Saint-Jacques {pèlerine}.

perche

perch {perche}.

perdrix

partridge {perdrix}.

physique

body {physique}.

pie in French

foot {pie, French}.

pilchard in French

large sardine {pilchard, French}.

pince

claw or tong {pince}.

pintade

guinea fowl {pintade}.

plaice in French

flatfish {plaice, French}.

plume

feather or plume or quill or pen {plume, French}.

poil

fur {poil}.

poisson

fish {poisson}.

poitrine

breast {poitrine}.

poule

chicken or hen {poule}.

poulet in French

chicken {poulet, French}.

poulpe

octopus {poulpe}.

poussin

chick {poussin}.

queue tail

tail or oxtail {queue, tail}.

raie

skate or ray {raie}.

ramier

wild pigeon {ramier}.

rascasse

rockfish {rascasse}.

rognon

kidney {rognon}.

sandre

pickerel {sandre}.

sanglier

wild boar {sanglier}.

sansonnet

starling or thrush {sansonnet}.

sarcelle

teal {sarcelle}.

sardine in French

small sardine {sardine, French}.

saumon

salmon {saumon}.

seiche

cuttlefish {seiche}.

supion

cuttlefish {supion}.

taureau

bull {taureau}.

tendron

tendon {tendron}.

tete

head {tête}.

thon

tuna {thon}.

thon germon

albacore {thon germon}.

thon rouge

bluefin tuna {thon rouge}.

toro

bull {toro}.

tortue

turtle {tortue}.

truite

trout {truite}.

vache

cow {vache}.

ventre

belly or stomach {ventre}.

vessie

bladder {vessie}.

vis

face {vis}.

SOCI>Linguistics>Languages>French>Noun>Color**blanc**

white {blanc}.

bleu color

blue {bleu, color}.

blond

light color {blonde} {blond}.

gris

gray {gris}.

jaune

yellow {jaune}.

noir

black {noir}.

rose color in French

pink {rose, French color}.

rouge in French

red or red cosmetic powder or red polishing powder {rouge, French}.

vert
green {vert}.

SOCI>Linguistics>Languages>French>Noun>Drink

aperitif
sweet or slightly bitter before-dinner drink {apéritif}.

biere
beer {bière}.

boire
drink {boire}.

boisson
drink {boisson}.

bordelaise
red wine, bone marrow, and shallot sauce {bordelaise}.

cafe au lait
espresso and steamed milk {café au lait}.

cafe filtre
filtered coffee {café filtre}.

cafe liegeois
coffee with whipped cream or coffee ice cream with whipped cream {café liègeois}.

cafe noisette
espresso with little milk {café noisette}.

cafe serre
strong espresso {café serré}.

calvados in French
apple brandy, from Normandy {calvados, French}.

cidre
cider {cidre}.

cremant
sparkling wine {crémant}.

creme de cacao in French
chocolate liqueur {crème de cacao, French}.

creme de cassis
black currant liqueur {crème de cassis}.

creme de menthe in French
mint liqueur {crème de menthe, French}.

digestif
after-dinner drink {digestif}.

eau-de-vie

fruit brandy {eau-de-vie}.

express

espresso {express}.

grand creme

large espresso and milk {grand crème}.

grand cru

very good wine {grand cru}.

imperiale

four-liter wine bottle {imperiale}.

infusion

herb tea {infusion}.

jerez

sherry {jerez}.

kir

crème de cassis and wine. kir royal is crème de cassis and champagne {kir}.

kirsch in French

wild black cherry liqueur {kirsch, French}.

kummel

caraway seed liqueur {kummel}.

lait

milk {lait}.

madere

Madeira {madère}.

mirabelle

plum brandy {mirabelle}.

pastis

anise liqueur, such as Pernod and Ricard {pastis}.

pineau des Charentes

sweet fortified wine {pineau des Charentes}.

porto

port {porto}.

rhum

rum {rhum}.

rose wine in French

rare or pink wine {rosé, French wine}.

vin

wine {vin}.

xeres

sherry {xérès}.

SOCI>Linguistics>Languages>French>Noun>Food

a la basquaise

with tomato and sweet pepper, as in Basque region {à la basquaise}.

a la bohémienne

with rice, tomato, onion, sweet pepper, and paprika, in bohemian style {à la bohémienne}.

a la bourgeoise

with bacon and vegetables, as by middle class {à la bourgeoise}.

a la bourguignon

with red wine, onion, mushroom, and bacon, as in Burgundy {à la bourguignon}.

a la bretonne

with white bean, as in Brittany {à la bretonne}.

a la flamande

with stuffed cabbage leaf, carrot, turnip, potato, and bacon, as in Flanders {à la flamande}.

a la française

with pea, lettuce, small white onion, and parsley, as in France {à la française}.

a la grecque

with oil, lemon juice, and water, for cold vegetables, as in Greece {à la grecque}.

a la hongroise

with paprika and cream, as in Hungary {à la hongroise}.

a la lyonnaise

with onion, as in Lyon {à la lyonnaise}.

a la madrilène

with tomato, as in Madrid {à la madrilène}.

a la menagere

with onion, potato, and carrot {à la ménagère}.

a la meunière

seasoned, floured, fried, and served with lemon, parsley, and melted butter {à la meunière}.

a la mode de caen

with apple liqueur or with cider, carrot, onion, leek, and spice, as in Caen {à la mode de caen}.

a la navarraise

with sweet pepper, onion, and garlic, as in Navarre {à la navarraise}.

a la nivernaise

with carrot and onion, as in Nevers {à la nivernaise}.

a la parisienne

with fried potato balls and vegetables, as in Paris {à la parisienne}.

a la paysan

with carrot, turnip, onion, celery, and bacon, as in country {à la paysan}.

a la perigourdine

with truffle and foie gras, as in Périgord in southwest France {à la périgourdine}.

a la presse

with juice from pressing carcass, plus red wine and/or Cognac {à la presse}.

a la rouennaise

with blood sauce, as in Rouen {à la rouennaise}.

a la royale

with truffle and cream sauce {à la royale}.

a la russe

with pea, carrot, turnip, and mayonnaise, as in Russia {à la russe}.

a la veronique

with peeled white grapes {à la véronique}.

a la zingara

with tomato sauce, as by gypsies {à la zingara}.

a l'espagnole

with tomato, pepper, onion, and garlic, as in Spain {à l'espagnole}.

a l'indienne

with curry powder, as in East India {à l'indienne}.

a l'orientale

with saffron, tomato, and sweet red pepper, as in Orient {à l'orientale}.

abricot

apricot {abricot}.

aioli

mayonnaise and garlic {aïoli}.

albufera

sweet peppers in chicken stock {albuféra}.

amandine

with almond {amandine}.

andouille

tripe sausage {andouille}.

ardennaise

with juniper berries {ardennaise}.

arpajon

with dried beans {arpajon}.

aumoniere

filled crêpe tied like bundle {aumônière}.

aurore

tomato and cream {aurore}.

ballotine

deboned poultry {ballotine}.

barbouillade

eggplant dish or bean and artichoke dish {barbouillade}.

barder

layer with uncured bacon {barder}.

baron in French

lamb legs and rear {baron, French}.

batavia in French

lettuce with broad, flat leaf {batavia, French}.

batonnet

small vegetable stick {bâtonnet}.

bavaroise

gelatin cream {bavaroise}.

bearnaise

butter, egg, shallot, wine, vinegar, and tarragon {béarnaise}.

bechamel

milk, butter, flour, onion, bay leaf, pepper, and nutmeg {béchamel}.

bergamot in French

orange or pear type {bergamot, French}.

beurre

butter or yellow {beurre}.

beurre blanc

butter, vinegar, white wine, and shallot {beurre blanc}.

beurre cru

raw butter {beurre cru}.

beurre de Montpellier

butter, olive oil, herbs, garlic, and anchovy {beurre de Montpellier}.

beurre demi-sel

salted butter {beurre demi-sel}.

beurre noir

browned butter {beurre noir}.

beurre noisette

slightly browned butter {beurre noisette}.

blanc-mange

almond milk and gelatin pudding {blanc-mange}.

bonbon in French

candy {bonbon, French}.

bouchoteur

with mussels {bouchoteur}.

bouillon

stock or broth {bouillon}.

bouquet garni in French

fresh parsley, bay leaf, and thyme {bouquet garni, French}.

brandade

with mashed potato {brandade}.

bretonne

white wine, carrot, leek, and celery sauce {bretonne}.

brouet

soup {brouet}.

brouillade

stew or soup or scrambled eggs {brouillade}.

brunoise

finely diced vegetables {brunoise}.

caraiibes

Caribbean chocolate {caraiibes}.

carde

Swiss-chard white rib or stalk {carde}.

cary

curry {cary}.

cassonade

soft brown sugar {cassonade}.

celeri-rave

celeriac or celery root {céleri-rave}.

cereale

cereal {céréale}.

chanterelle

pale orange wild mushroom {girolle} {chanterelle}.

chartreuse in French

braised partridge and cabbage or herb and spice liqueur {chartreuse, French}.

chasseur in French

hunter or white wine, mushroom, shallot, tomato, and herb sauce {chasseur, French}.

chiffonnade

shredded vegetables {chiffonnade}.

chocolat

chocolate {chocolat}.

choron

béarnaise sauce with tomatoes {choron}.

choucroute

sauerkraut {choucroute}.

civet in French

game stew with blood {civet, French}.

clafoutis

black cherry and custard tart {clafoutis}.

claire

oyster bed {claire}.

clamart

pea garnish {clamart}.

colombo in French

tumeric, rice powder, coriander, pepper, cumin, and fenugreek {colombo, French}.

confiture

jam {confiture}.

conserves au vinaigre

pickled {conserves au vinaigre}.

consomme in French

clear soup {consommé, French}.

conversation

almond or cream tart with sugar glaze {conversation}.

court-bouillon

broth {court-bouillon}.

couverture

rich bittersweet chocolate {couverture}.

crecy in French

with carrot garnish {crécy, French}.

crepes Suzette

crêpe with orange liqueur flambée {crêpes Suzette}.

crique

potato pancake, from Auvergne {crique}.

crudite

raw vegetable {crudité}.

cuisse

leg or thigh or drumstick {cuisse}.

diable

devil or pepper-mustard sauce {diable}.

dieppoise

with white wine, mussel, shrimp, mushroom, and cream, as in Dieppe {dieppoise}.

dijonnaise

with mustard, as in Dijon {dijonnaise}.

duchesse

with butter, egg yolk, and nutmeg {duchesse}.

duglere

white sauce with shallot, white wine, tomato, and parsley {dugléré}.

duxelles

sautéed chopped mushrooms and shallots in cream {duxelles}.

echine

sparerib {echine}.

eglantine

wild rose jam, from Alsace {eglantine}.

en branche

whole vegetable or herb {en branche}.

fanes

carrot, radish, or turnip greens {fanes}.

financiere

Madiera sauce with truffle juice {financière}.

florentine

with spinach {florentine}.

folle

with green bean and foie gras {folle}.

forestiere

with mushroom, bacon, and potato {forestière}.

fricassée in French

braised in wine or cream sauce {fricassée, French}.

ganache

chocolate and crème fraîche {ganache}.

garni

garnish or garnished {garni}.

gaspacho

cold soup of tomato, cucumber, onion, and sweet pepper, from Spain {gaspacho}.

gnocchi

choux paste, potato, or semolina dumplings {gnocchi}.

gratin

crust from baking or grated {gratin}.

grelette

with whipped cream {grelette}.

gribiche

mayonnaise, caper, cornichon, hard-cooked egg, and herbs {gribiche}.

herbes de Provence

thyme, rosemary, summer savory, and bay leaf {herbes de Provence}.

hollandaise

butter, egg yolk, and lemon juice sauce {hollandaise}.

imam bayaldi

eggplant with sautéed onion, tomato, and spice {imam bayaldi}.

jardiniere

fresh cooked vegetables {jardinière}.

juive

aspic {juive}.

jus

juice {jus}.

laitance

roe {laitance}.

languedocienne

with tomato, eggplant, and wild mushroom {languedocienne}.

lard in French

bacon {lard, French}.

larder in French

add fat strips {larder, French}.

macaire

small fried or baked balls {macaire}.

macaron

macaroon {macaron}.

maitre d'hotel sauce

butter, parsley, and lemon sauce or with red wine and shallot {maitre d'hôtel}.

maltaise

hollandaise sauce with orange {maltaise}.

mandarine

tangerine {mandarine}.

mange-tout

sweet pea or snow pea {mange-tout}.

marc

grape skin and seed liqueur {marc}.

maree

tide or fresh food {marée}.

marinade

seasoned soaking and tenderizing liquid {marinade}.

marine

marinated {mariné}.

marquise mousse

mousse-like {marquise, mousse}.

matignon

mixed stewed vegetables {matignon}.

meurette

with red wine sauce {meurette}.

miel

honey {miel}.

mimosa

chopped hard egg yolks {mimosa, egg}.

mirabeau

with anchovy, pitted olive, and tarragon {mirabeau}.

montmorency

with cherry, as in Montmorency, Paris suburb {montmorency}.

mousse in French

whipped eggs and cream {mousse, French}.

mousseline

with butter, egg yolk, and whipped egg whites and cream {mousseline}.

nicoise in French

with tomato, garlic, onion, and orange zest or with tomato, green bean, anchovy, tuna, potato, black olive, capers, and artichoke, as in Nice {niçoise, French}.

noilly

vermouth sauce {noilly}.

normande

with seafood, cream, and mushroom or with apple cider or Calvados, as in Normandy {normande}.

nougat in French

roasted almond, egg white, and honey {nougat, French}.

nouille

noodle {nouille}.

oeufs a la neige

whipped egg whites poached in milk, with vanilla custard {oeufs à la neige}.

palestine in French

with Jerusalem artichoke {palestine, French}.

panisse

fried chickpea pancake, from Provence {panisse}.

parfait in French

mousse {parfait, French}.

parmentier

with potatoes {parmentier}.

pates

pasta {pâtes}.

peptie

nugget or chip {péptie}.

pequillo

small red pepper, from Spain {pequillo}.

Perigueux

with truffle and foie gras, as in Périgord in southwest France {Périgueux}.

persillade

chopped parsley and garlic {persillade}.

pilaf in French

rice with sautéed onion cooked in broth {pilaf, French}.

pilau

rice with sautéed onion cooked in broth {pilau}.

pimente

hot or peppery or spicy {pimenté}.

piperade

with pepper, onion, tomato, from Basque {pipérade}.

pistou

basil, garlic, and olive oil sauce, from Provence {pistou}.

poivrade

brown sauce of wine, pepper, vinegar, and strained vegetables {poivrade}.

polenta

cornmeal {polenta}.

pommade

thick smooth paste {pommade}.

pommes de terre frites

French fries {pommes de terre frites}.

pommes de terre Pont-Neuf

fried potatoes {pommes de terre Pont-Neuf}.

pommes en l'air

caramelized apple slices {pommes en l'air}.

potage

soup {potage}.

potpourri

mixture or sweet-smelling herb mixture {potpourri}.

praline in French

caramelized almonds {praline, French}.

printaniere

diced spring vegetables {printanière}.

provencale

with garlic, tomato, and olive oil, as in Provence {provençale}.

quatre epices

ground ginger, nutmeg, white pepper, and clove {quatre épices}.

quenelle

dumpling {quenelle}.

quiche

egg and cream custard tart {quiche}.

quiche lorraine

bacon, egg, and cream tart, as in Lorraine {quiche lorraine}.

rable

saddle {râble}.

ragout in French

stew {ragoût, French}.

ratatouille

eggplant, zucchini, onion, tomato, pepper, garlic, and olive oil, from Provence {ratatouille}.

ravigote

thick vinegar, white wine, shallot, and herb sauce or mayonnaise, capers, onion, and herbs {ravigote}.

rayon de miel

honeycomb {rayon de miel}.

reglisse

licorice {réglisse}.

remoulade

mayonnaise, capers, mustard, herbs, anchovy, and gherkin or shredded celery root in mayonnaise {rémoulade}.

rondelle

round slice {rondelle}.

Rossini

with foie gras and truffle {Rossini}.

roux in French

flour and butter mixture {roux, French}.

russe in French

chopped vegetables in mayonnaise {russe, French}.

sabayon

whipped egg yolk, sugar, wine, and flavoring sauce {sabayon}.

sablee

sweet and rich {sablée}.

saint-Germain

with peas {saint-Germain}.

salade

salad or lettuce head {salade}.

sale in French

salt-cured or salted {salé, French}.

sangue

Corsica grape or herb black pudding {sangue}.

sarladaise

with truffle, as in Sarlat in Dordogne {sarladaise}.

saute in French

browned in butter, fat, or oil or fried in pan {sauté, French}.

scarole

escarole {scarole}.

sel

salt {sel}.

sel gris

unbleached sea salt {sel gris}.

sel gros

coarse salt {sel gros}.

sel marin

bleached sea salt {sel marin}.

service a la francaise

buffet style {service à la française}.

service a la russe

courses served in sequence {service à la russe}.

smitane

cream, onion, white wine, and lemon juice sauce {smitane}.

soubise

onion sauce {soubise}.

souffle in French

baked puréed egg yolk and whipped egg white {soufflé, French}.

soufflees

puffed {soufflées}.

soupe

soup {soupe}.

spatzel

egg and flour noodle, from Alsace {spaetzle} {spetzli} {spätzel}.

sucette

lollipop {sucette}.

sucre 1

sugar {sucre}.

sucre 2

sweet {sucré}.

supreme

white sauce with veal or chicken juice {suprême}.

tapenade

black olive, anchovy, capers, olive oil, and lemon juice, from Provence {tapenade}.

tarte

pie or tart {tarte}.

tarte Tatin

caramelized apple pie {tarte Tatin}.

thermidor in French

with cream sauce {thermidor, French}.

tourain

garlic, onion, tomato, egg yolk, and vinegar soup, from southwest France {tourin} {tourrin} {tourain}.

verdure in French

green vegetables {verdure, French}.

verdurette

herb vinaigrette {verdurette}.

vert-pre

watercress and potato {vert-pré}.

vichy

with glazed carrot or mineral water {vichy}.

vichyssoise in French

cold leek and potato cream soup {vichyssoise, French}.

vinaigre

vinegar {vinaigre}.

vinaigrette in French

oil, vinegar, salt, and pepper {vinaigrette, French}.

viognier

white Rhône grape {viognier}.

zabaglione in French

whipped egg yolk, sugar, wine, and flavoring sauce {zabaglione, French}.

za'tar

ground sesame seed, sumac berry, thyme, and salt, as in Middle East {za'tar}.

SOCI>Linguistics>Languages>French>Noun>Food>Bread

a la provencale

with garlic, parsley, and bread crumb, as in Provence {à la provençale}.

allumette

match or puff pastry strip {allumette}.

azyme

unleavened or unleavened bread or matzo {azyme}.

baba au rhum in French

sponge cake with rum syrup {baba au rhum, French}.

baguette in French

wand or stick-like bread {baguette, French}.

barquette

small boat or boat-shaped pastry {barquette}.

batard

large baguette {bâtard}.

baton in French

small baguette {bâton, French}.

beignet

doughnut or fried pastry or fritter {beignet}.

biscuit in French

cake or cookie {biscuit, French}.

biscuit a la cuillere

ladyfinger {biscuit à la cuillère}.

blini

small thick pancake for caviar {blini}.

bouchee

small pastry or vol-au-vent {bouchée}.

boule bread

ball or large round bread {boule, bread}.

bourdaloue

poached fruit in pastry with vanilla custard {bourdaloue}.

brioche in French

muffin or bun or butter and egg yeast bread {brioche, French}.

canape in French

crustless bread, or hors d'oeuvre type {canapé, French}.

chapelure

bread crumbs {chapelure}.

charlotte

ladyfingers with custard or buttered bread with fruit compote {charlotte}.

chausson

filled pastry {chausson}.

chichi

deep-fried spiral bread dipped in sugar {chichi}.

colbert

egg and bread crumb coating for fried fish {colbert}.

complete

whole grain {complète}.

couronne

crown or bread ring {couronne}.

crepe

thin pancake {crêpe}.

croquembouche

cream-filled pastry with sugar glaze {croquembouche}.

croute

crust or pastry {croûte}.

croutons

toasted or fried cubed bread {croûtons}.

dauphine

mixed with choux pastry, formed into small balls, and fried {dauphine}.

en chemise

wrapped in pastry {en chemise}.

farine

flour {farine}.

feuilletée

puff pastry {feuilletée}.

financier

small almond cake {financier}.

galette

pancake or cake or round flat pastry {galette}.

gâteau

cake {gâteau}.

gâteau opera

almond sponge cake with coffee and chocolate icing {gâteau opéra}.

gaufre

waffle {gaufre}.

genoise

sponge cake {genoise}.

jalousie pastry

venetian blind or small pastry lattice with almond paste and jam {jalousie, bread}.

levain

sourdough {levain}.

madeleine in French

small sweet cake {madeleine, French}.

merveille

hot sugared doughnut {merveille}.

miche

large round bread {miche}.

mie

interior, or bread crumb {mie}.

mignardise

small cake or pastry {mignardise}.

mont blanc in French

pastry with baked meringue, chestnut purée, and whipped cream {mont blanc, French}.

natte

woven bread loaf {natte}.

paillasson

fried pancake {paillasson}.

pain in French

bread or loaf {pain, bread}.

pain de Genes

almond sponge cake {pain de Gênes}.

pain de mie

rectangular white sandwich loaf {pain de mie}.

pain d'epices

gingerbread {pain d'épices}.

pain grille

toast {pain grillé}.

palmier

palm or puff pastry in palm leaf shape {palmier}.

pane

breaded {pané}.

pannequet

rolled crêpe {pannequet}.

paris-Brest

large choux pastry with almonds and praline butter cream {paris-Brest}.

pastiza

cake {pastiza}.

petit pain

roll {petit pain}.

petit-beurre

butter cookie {petit-beurre}.

petit-four

cupcake or small cake or pastry {petit-four}.

pompe

bread or cake {pompe}.

profiterole

choux pastry with vanilla ice cream and hot chocolate sauce {profiterole}.

rouille

olive oil, garlic, chile pepper, bread, and fish broth sauce {rouille}.

saupiquet

bread and wine sauce {saupiquet}.

savarin

yeast cake in sweet syrup {savarin}.

savoie

sponge cake {savoie}.

tartine

open-face sandwich or buttered bread {tartine}.

viennoise

coated in egg, breaded, and fried {viennoise}.

SOCI>Linguistics>Languages>French>Noun>Food>Cooking

a la campagne

in country style {à la campagne}.

a la carte

from menu or item by item {à la carte}.

a la coque

soft-cooked in shell {à la coque}.

a la pression

on tap {à la pression}.

a l'anglaise

boiled, as in England {à l'anglaise}.

a point

medium rare or ripe or ready to eat {à point}.

aigre

bitter or sour {aigre}.

amer

bitter or bittersweet {amer}.

amuse-bouche

appetizer {amuse-bouche}.

amusegueule

appetizer {amusegueule}.

appellation d'origine controlee

formal food definition {appellation d'origine contrôlée} (AOC).

arose

sprinkled or basted {arosé}.

assaisonne

seasoned {assaisonné}.

assiette

plate or platter {assiette}.

attelet

skewer {attelet}.

au charbon de bois

charcoal-grilled {au charbon de bois}.

au jus

in its natural juices {au jus}.

bellevue

beautiful presentation {bellevue}.

bien cuit

well done {bien cuit}.

biologique

organic {biologique}.

bis in French

brown {bis, French}.

blanch

whitened or bleached {blanch}.

bleu rare

blue or very rare {bleu, rare}.

boite de conserve

can {boîte de conserve}.

bonne femme

home-style {bonne femme}.

bouffi

salted and smoked {bouffi}.

bouilli

boiled {bouilli}.

braise in French

braised {braisé, French}.

braiser

braise {braiser}.

broche

roasted on spit {broche}.

brouille

scrambled {brouillé}.

brule

caramelized or brown {brûlé}.

buffet in French

Dishes can be always available {buffet, French}.

cafeine

caffeine {caféine}.

caille curdled

curdled {caillé}.

campagnard

country-style {campagnard}.

caramelise

caramelized {caramelisé}.

casher

kosher {casher}.

casse-croute

snack {casse-croûte}.

casserole in French

pot {casserole, French}.

cassiolette

in small casserole {cassiolette}.

cloute

studded {clouté}.

concasse

chopped coarsely {concassé}.

congeler

freeze {congeler}.

cote chop

chop {côte, chop}.

craquant

crunchy {craquant}.

creme de la creme

finest or something at highest level {crème de la crème}.

cru

raw {cru}.

cuisine cooked

cooked together {cuisiné}.

cuit

baked or cooked {cuit}.

dariole

truncated cone or oval-shaped baking mold {dariole}.

deca

decaffeinated {déca}.

decaffeine

decaffeinated {décaféiné}.

decortique

shelled or peeled {décortiqué}.

demi-sel

slightly salted or unsmoked {demi-sel}.

des in French

diced {dés, French}.

desosse

boned {désossé}.

dore

browned or golden brown {doré}.

douce

fresh or sweet {douce}.

douceur

sweet or dessert or sweetener as tip or bribe {douceur}.

ecrase

crushed or pressed {écrasé}.

ecreme

skimmed {écremé}.

egoutee

drained {égoutée}.

emince

thin sliced {emincé}.

emonde

skinned by blanching, for almonds and tomatoes {emondé}.

en papillote in French

in parchment paper {en papillote, French}.

en robe de chambre

boiled or baked in its skin {en robe de chambre}.

en robe des champs

boiled or baked in its skin {en robe des champs}.

entree

first course or main course {entrée}.

entremets

desserts {entremets}.

epais

thick {épais}.

epaisse

thick {épaisse}.

escalope

thin slice {escalope}.

etoffe

stuffed {étouffé}.

etouffe

smothered or tightly covered {étouffé}.

etuve

smothered or tightly covered {étuvé}.

faisande

hung to age {faisandé}.

farci

stuffed {farci}.

fermier

from farm {fermier}.

flambee in French

lighted {flambée, French}.

fondant in French

melting {fondant, French}.

fondue in French

melted {fondue, French}.

fort

pungent or strong {fort}.

fouet

whisk {fouet}.

fouettee

whipped {fouettée}.

fourre

stuffed or filled {fourré}.

fraiche

fresh or chilled {fraîche}.

frais

fresh or chilled {frais}.

fremi

quivering {frémi}.

frise

curly {frisé}.

frit

fried {frit}.

frite

French fry {frite}.

fritot

small fried piece {fritot}.

friture

fried food {friture}.

fume

smoked {fumé}.

garniture

garnish {garniture}.

gazeuse

carbonated {gazeuse}.

gelee

aspic or jelly {gelée}.

givre

frosted {givré}.

graisse

fat {graisse}.

graisseron

crackling {graisseron}.

gras

fat {gras}.

grattelon

crackling {grattelon}.

gratton

crackling {gratton}.

grille in French

grilled {grillé, French}.

hors-d'oeuvre

appetizer {hors-d'oeuvre}.

huile

oil {huile}.

julienne in French

slivered {julienne, French}.

laitier

commercial {laitier}.

mache

mashed {mâché}.

maigre

thin and lean {maigre}.

marmite

small covered pot or casserole or broth from casserole {marmite}.

melange

mixture or blend {mélange}.

mets

dish or preparation {mets}.

mi-cru

half raw {mi-cru}.

mi-cuit

half cooked {mi-cuit}.

mijote

simmered {mijoté}.

miroton

slice {miroton}.

moka

coffee-flavored {moka}.

mollet

simmered {mollet}.

morceau

piece or small portion {morceau}.

moulage

mold {moulage}.

moulu

ground or milled {moulu}.

nappe in French

covered {nappé, French}.

nourriture

food {nourriture}.

paillarde

thick slice {paillarde}.

pailles

julienned and fried {pailles}.

panache 1

mixed {panaché}.

panache 2

plume or high style {panache}.

parfum

flavor {parfum}.

piquant

sharp or spicy {piquant, French}.

pique

larded or studded {piqué}.

poche

poached {poché}.

poele fried

pan-fried {poêlé}.

presse

squeezed {pressé}.

pression

tap {pression}.

puree

chopped finely or crushed {purée}.

rafraichi

cool or chilled or fresh {rafraîchi}.

ramequin

small casserole or tart {ramequin}.

rape grated

grated or shredded {râpé}.

rissole

fried browned {rissolé}.

roti

roast {rôti}.

rouelle

angled slice {rouelle}.

rouget

red {rouget}.

roulade

roll {roulade}.

roule

rolled {roulé}.

rouleau a patisserie

rolling pin {rouleau à pâtisserie}.

saignant

rare {saignant}.

saur

smoked {saur}.

tendre

tender {tendre}.

torrefiee

roasted {torréfiée}.

tranche

slice {tranche}.

SOCI>Linguistics>Languages>French>Noun>Food>Dairy**au gratin in French**

with browned cheese {au gratin, French}.

brie in French

cow's milk cheese wheel {brie, French}.

camembert in French

aromatic cow's milk cheese {camembert, French}.

Chantilly

sweet whip cream {Chantilly}.

copeau

shaving from chocolate, cheese, or vegetable {copeau}.

creme

cream {crème}.

creme anglaise

egg-custard cream {crème anglaise}.

creme brulee

custard with caramelized crust {crème brûlée}.

creme chantilly

sweet whip cream {crème chantilly}.

creme fraiche

thickened cream {crème fraîche}.

creme patissiere

custard filling {crème pâtissière}.

croque-madame

ham, cheese, and grilled egg sandwich {croque-madame}.

croque-monsieur

toasted ham and cheese sandwich {croque-monsieur}.

dauphinoise

baked with milk, garlic, cheese, and egg or with sliced potato, cream, and cheese or eggs {dauphinoise}.

emmental

cooked pressed mild cow's-milk cheese with big holes {emmental}.

flan

custard lined with caramel or tart {flan}.

fontainebleau in French

soft white dessert cheese, from Ile-de-France {fontainebleau, French}.

frangipane

almond custard {frangipane}.

fromage

cheese {fromage}.

gratinees

with browned cheese {gratinées}.

gruyere in French

mild hard cooked cheese {gruyère, French}.

lyonnaise in French

with onions or with bouillon, port, egg, and cheese or with cubed bacon and soft-cooked egg {lyonnaise, French}.

mornay in French

cream sauce with egg yolk and cheese {mornay, French}.

munster

soft pungent cow's-milk cheese with red rind {munster}.

neufchatel in French

soft white cow's-milk cheese {neufchâtel, French}.

pot-de-creme

small custard {pot-de-crème}.

raclette

melted cheese, boiled potato, pickled cucumber, and onion, from Switzerland and Savoie {raclette}.

risotto in French

creamy rice with stock and cheese or mushroom {risotto, French}.

roquefort in French

blue veined sheep's milk cheese {roquefort, French}.

savoyarde

with Gruyère cheese or with sliced potato, bouillon, cheese, and butter {savoyarde}.

triple creme

cheese with more than 75 percent butterfat {triple crème}.

yaourt

yogurt {yaourt}.

SOCI>Linguistics>Languages>French>Noun>Food>Fruit**a la imperatrice**

with candied fruit {à la impératrice}.

a l'imperatrice

with rice pudding and candied fruit {à l'impératrice}.

belle Helene

poached fruit on ice cream with hot chocolate sauce {belle Hélène}.

compote in French

stewed fruit {compotier} {compote, French}.

coulis

vegetable or fruit purée {coulis}.

creme plombieres

fruit and egg white custard {crème plombières}.

macedoine

chopped mixed fruits or vegetables {macédoine}.

marmelade

fruit purée {marmelade}.

nougat glace

frozen whipped cream and candied fruit {nougat glacé}.

plombiere

vanilla ice cream, candied fruit, kirsch, and apricot jam {plombière}.

ratafia

nut-infused or fruit-infused brandy {ratafia}.

romanoff

macerated fruit, liqueur, and whipped cream {romanoff}.

spoom

whipped and frozen wine or fruit juice and egg white {spoom}.

zeste

citrus-peel colored part {zeste}, with no white pith.

SOCI>Linguistics>Languages>French>Noun>Food>Ice**a la mode**

stylish or with ice cream {à la mode}.

bombe in French

ice cream in layers {bombe, French}.

cornet de glace

ice cream cone {cornet de glace}.

creme glacee

ice cream {crème glacée}.

frappe in French

shaken with ice {frappé, French}.

glace 1

candied or iced or crystallized or glazed {glacé}.

glace 2

ice or ice cream or mirror {glace}.

granite in French

sherbet or flavored ice {granité, French}.

mystere

ice cream dessert with cone or cake {mystère}.

peche Alexandra

poached peach with ice cream and strawberry purée {pêche Alexandra}.

peche Melba

poached peach with ice cream and raspberry sauce {pêche Melba}.

sorbet

sherbet {sorbet}.

SOCI>Linguistics>Languages>French>Noun>Food>Meat**a la nicoise**

with meat, swiss chard, and cheese, as in Nice {à la niçoise}.

a la strasbourgeoise

with sauerkraut, foie gras, and salt pork, as in Strasbourg {à la strasbourgeoise}.

a l'imperiale

mussel, cockscomb, and crayfish {à l'impériale}.

bercy

fish stock, flour, butter, white wine, and shallot sauce {bercy}.

bifteck

steak {bifteck}.

blanquette

meat stew with white sauce and egg {blanquette}.

boeuf

beef {boeuf}.

boudin

sausage {boudin}.

bouillabaisse in French

fish soup of Marseille with olive oil, onion, garlic, tomato, parsley, and saffron {bouillabaisse, French}.

boulangere

cooked with meat {boulangère}.

bourride

fish soup with onion, tomato, garlic, herbs, olive oil, egg yolk, and aioli {bourride}.

brochette in French

skewer with meat and vegetable pieces {brochette, French}.

canon in French

marrow bone {canon, French}.

capilotade

meat cooked in sauce that becomes reduced {capilotade}.

carbonnade

beef braised in beer and onions {carbonnade}.

carre

rack or loin or crown roast {carré}.

cassoulet

white bean and meat casserole {cassoulet}.

cebiche

fish marinated in lime juice and seasoning {cebiche}.

cervelas

sausage {cervelas}.

chateaubriand

steak filet with sautéed potatoes and white wine, beef stock, butter, shallot, and herb sauce or béarnaise sauce {chateaubriand}.

chevreuil

deer or venison {chevreuil}.

chipolata

small sausage {chipolata}.

confit

meat cooked in its fat or juice, or fruit or vegetable in sugar, alcohol, or vinegar {confit}.

cotelette

cutlet {côtelette}.

couscous

semolina grains or steamed semolina grains, broth, vegetable, meat, and hot sauce, from North Africa {couscous}.

croquette in French

ground meat, vegetables, egg, and sauce coated in bread crumbs and fried {croquette, French}.

darne

rectangular fish filet or fish steak {darne}.

daube

meat, red wine, and onion stew, with tomato or garlic {daube}.

demi-deuil

in half mourning or poached chicken with truffles under skin or sweetbreads, truffles, and white sauce {demi-deuil}.

demi-glace

light brown beef sauce {demi-glace}.

en bellevue

whole fish in aspic {en bellevue}.

entrecote

beef rib steak {entrecôte}.

faux-filet

sirloin steak {faux-filet}.

flanchet

flank {flanchet}.

fond

bottom or cooked meat juice {fond}.

foyot

béarnaise sauce and meat glaze {foyot}.

friandise

sweetmeat or petit four {friandise}.

fruits de mer

seafood {fruits de mer}.

fumet in French

fish stock {fumet, French}.

galantine

stuffed or rolled deboned meat glazed with gelatin {galantine}.

gigot

lamb leg {gigot}.

gourmandises

sweetmeats or candies {gourmandises}.

hachis

chopped meat or fish {hachis}.

jambon ham

ham {jambon, ham}.

kiev

stuffed meat with herb and garlic butter {kiev}.

medaillon

round slice {médaillon}.

meli-melo

assorted seafood {méli-mélo}.

osso bucco

veal {osso bucco}.

palette in French

upper shoulder {palette, French}.

pate 1

minced meat {pâté}.

pate 2

pastry or dough {pâte}.

pate a choux

creamy pastry dough {pâte à choux}.

pate brisee

pie pastry {pâte brisée}.

pojarski

fried chopped meat or fish in cutlet shape {pojarski}.

porc

pork {porc}.

porcelet

suckling pig {porcelet}.

pot bouilli

simmered or poached beef or fish with vegetables {pot bouilli}.

pot-au-feu in French

simmered or poached beef or fish with vegetables {pot-au-feu, French}.

poularde in French

fatted hen {poularde, French}.

quasi in French

standing rump {quasi, French}.

ris

sweetbreads {ris}.

rumsteck

rump steak {rumsteck}.

saindoux

lard or pork fat {saindoux}.

salmis

roasted poultry with meat juice sauce {salmis}.

salpicon

sauce with vegetable, meat, or fish {salpicon}.

saucisse

small fresh sausage or sausage {saucisse}.

saucisse de Francfort

hot dog {saucisse de Francfort}.

saucisson

large dried sausage, like salami {saucisson}.

seviche

fish marinated in lime juice and seasoning {seviche}.

souris

lamb shank {souris}.

tartare

chopped raw beef, with raw egg, capers, chopped onion, and parsley {tartare}.

terrine

earthenware crock, crock of ground meat and seasoning, or pâté in terrine {terrine}.

tournedos

center beef filet {tournedos}.

travers

spareribs {travers}.

tripe in French

innards {tripe, French}.

veau

veal {veau}.

veloute

veal, chicken, or fish stock, cream, and egg yolk sauce {velouté}.

viande

meat {viande}.

vol-au-vent

puff pastry shell with meat or fish in sauce {vol-au-vent}.

SOCI>Linguistics>Languages>French>Noun>Food>Nut**a la cevenole**

with chestnut or mushroom, as in Cevennes {à la cévenole}.

a la chatelaine

with artichoke heart, chestnut purée, braised lettuce, and sautéed potato {à la châtelaine}.

a la landaise

with garlic, pine nut, and goose fat, as in Landes in southwest France {à la landaise}.

buche de Noel

log-shaped Christmas sponge cake with chestnuts and chocolate {bûche de Noël}.

cacahouete

roasted and/or salted peanut {cacahouète}.

cerneau

walnut meat {cerneau}.

coco blanc

small white bean in shell or coconut {coco blanc}.

saint-Hubert

pepper sauce with chestnut and bacon {saint-Hubert}.

SOCI>Linguistics>Languages>French>Noun>House**addition in French**

bill or tab {addition, French}.

aide-memoire

notes or summary {aide-mémoire}.

ardoise

blackboard {ardoise}.

banc

bench {banc}.

barre in French

bar {barre, French}.

billet in French

letter {billet, French}.

billet-doux

love letter {billet-doux}.

boite

can or bottle or box {boîte}.

boite a gouter

lunch box {boîte à goûter}.

bol

bowl {bol}.

boudoir

bedroom {boudoir}.

bouilloire

kettle {bouilloire}.

bouteille

bottle {bouteille}.

bouton

button {bouton}.

caisse

cash register {caisse}.

caissette

small box {caissette}.

camp

military post {camp}.

carafe in French

pitcher {carafe, French}.

carte

card or menu {carte}.

cendre

ash or cinder {cendre}.

chaise longue in French

chair with long seat for legs {chaise longue, French}.

chapeau in French

hat or small bread round with dough hat {chapeau, French}.

chateau

house {chateau}.

chemise in French

dress {chemise, French}.

cheval-de-frise

walls with barbed wire, spikes, or broken glass {cheval-de-frise}.

coffre

chest {coffre}.

coiffe

hat with lace {coiffe}.

cologne in French

light perfume {cologne, French}.

confiserie

candy shop {confiserie}.

congelateur

freezer {congélateur}.

conservatoire

conservatory {conservatoire}.

corbeille

architectural decoration looking like fruit or flower basket {corbeille} {corbeil}.

corne d'abondance

horn of plenty {corne d'abondance}.

cornet in French

cone {cornet, French}.

couteau

knife {couteau}.

couvert

place setting with dishes, silver, glassware, and linen {couvert}.

crepe de Chine

silk {crêpe de Chine}.

cruche

jug {cruche}.

cuillere

spoon {cuillère}.

cuisine kitchen

kitchen or cooking or food style {cuisine}.

cuisiniere

stove {cuisinière}.

culotte

rump or trouser {culotte}.

cure-dent

toothpick {cure-dent}.

damier

checkerboard {damier}.

demitasse in French

small cup {demi-tasse, French} {demitasse, French}.

dentelle

lace {dentelle}.

eau de cologne

light perfume or toilet water {eau de cologne}.

eau de toilette

very light perfume {eau de toilette}.

encre

ink {encre}.

fagot in French

bundle {fagot, French}.

fer a cheval

horseshoe {fer à cheval}.

ferme farm

farm {ferme}.

feu

fire {feu}.

ficelle

string {ficelle}.

flute

flute or thin champagne glass {flûte}.

four

oven {four}.

four a micro-onde

microwave oven {four à micro-onde}.

fourchette

fork {fourchette}.

grande tasse

mug {grande tasse}.

grille-pain

toaster {grille-pain}.

hâtelet

skewer {hâtelet}.

hotel

hotel or establishment {hôtel}.

louche

ladle {louche}.

lycee

school {lycée}.

magasin

store {magasin}.

maison

house or restaurant {maison}.

maisonette

small house or two-story apartment {maisonette}.

marche

market or seasonable or available {marché}.

menhir

standing stone {menhir}.

miroir

mirror or glaze {miroir}.

mitaine isolante

mitt for oven {mitaine isolante}.

mosaique

mosaic {mosaïque}.

moulin in French

mill {moulin, French}.

note

bill or tab {note, French}.

nouveaute

novelty {nouveau-té}.

objet d'art

art object {objet d'art}.

oeil-de-boeuf

oval window {oeil-de-boeuf}.

ouvre-boite

can opener {ouvre-boîte}.

paille

stick {paille}.

papier

paper {papier}.

papier colle

pasted paper collage using paper cut into shapes {papier collé}.

papier mache

Paper soaked in paste and shaped and dried, or paper and paste mixture {papier-mâché}.

papillote in French

parchment paper or foil {papillote, French}.

paquet

package or parcel {paquet}.

passe-partout

passport {passe-partout}.

pave

paving stone {pavé}.

peau de soie

soft non-shiny fabric {peau de soie}.

perle

pearl {perlé}.

philtre

magic potion {philtre}.

pied-a-terre

temporary or second residence {pied-à-terre}.

pissoir

public urinal {pissoir}.

plat in French

dish {plat, French}.

plat cuisine

dish or plate {plat cuisiné}.

plateau in French

platter {plateau, French}.

poele pan

frying pan {poêle}.

porcelaine

china {porcelaine}.

porte-cochere

carriage entrance {porte-cochère}.

pot in French

jar {pot, French}.

pot gradue

measuring cup {pot gradué}.

prie-dieu

prayer bench {prié-dieu}.

proces-verbal

official record {proces-verbal}.

puit

well {puit}.

rape grater

grater {râpe}.

robe de chambre

skin or jacket {robe de chambre}.

robe des champs

skin or jacket {robe des champs}.

robinet

tap {robinet}.

roman in French

novel or story {roman, French}.

roman-fleuve

novel series about community or family {roman-fleuve}.

selle

saddle {selle}.

serviette

napkin {serviette}.

soie

silk {soie}.

souvenir

item associated with past event {souvenir}.

spatule

spatula {spatule}.

tablette

bar or piece {tablette}.

tablier

apron {tablier}.

tasse

cup {tasse}.

theiere

teapot {théière}.

timbale

small mold {timbale}.

tourtiere

pot with three legs {tourtière}.

trompe l'oeil

painting using unusual perspective or viewpoint {trompe l'oeil}.

tuile

roof tile or almond cookie {tuile}.

turban in French

ring mold {turban, French}.

vaisselle

dish {vaisselle}.

verre

glass {verre}.

SOCI>Linguistics>Languages>French>Noun>Number

cent

hundred {cent}.

cinq

five {cinq}.

demi in French

half, or half-bottle of wine {demi, French}.

deux

two {deux}.

dix

ten {dix}.

douze

twelve {douze}.

huit

eight {huit}.

mille

thousand {mille}.

neuf

nine {neuf}.

onze

eleven {onze}.

quart French

quarter {quart, French}.

quatre

four {quatre}.

sept in French

seven {sept, French}.

six in French

six {six, French}.

trois

three {trois}.

un in French

one {un, French}.

vingt

twenty {vingt}.

SOCI>Linguistics>Languages>French>Noun>People

agent provocateur

instigator or provoker {agent provocateur}.

aide-de-camp in French

officer assistant {aide-de-camp, French}.

ange

angel {ange}.

arrive

newcomer {arrivé}.

artiste

artist {artiste}.

attache

person aiding leader at military or diplomatic building {attaché}.

au pair

Non-family members {au pair} can live and eat free while cleaning and/or caring for children.

beau monde

fashionable society {beau monde}.

belle

beautiful woman {belle}.

bloc

block or unified group {bloc}.

bon vivant

High-living people {bon vivant} can happily consume all the good things in life.

bouche

mouth {bouche}.

boulangier

baker {boulangier}.

bourgeois

common people {bourgeois} {bourgeoise}.

boutonniere

dandy {boutonnière}.

brunette

woman with brown color hair {brunette}.

canaille

rabble {canaille}.

chanteuse

female singer {chanteuse}.

charge d'affaires

assistant or person dispatched by higher official to do or communicate something {chargé d'affaires}.

coeur

heart {coeur}.

concierge

house mistress {concierge}.

connoisseur

expert {connoisseur}.

corps in French

team or group {corps, French}.

cortege

retinue or procession {cortège}.

cou

neck {cou}.

cultivateur

truck farmer or vegetable soup {cultivateur}.

debutante

girl formally entering society {debutante}.

demimonde

immoral social classes, lower-class group, or prostitutes {demimonde}.

demoiselle

unmarried woman or young lady {demoiselle}.

derriere

rump {derrière}.

dilettante

amateur {dilettante}.

divorcee

divorced female {divorcée}.

dos in French

back {dos, French}.

doyen

most senior man in group {doyen}.

doyenne

most senior woman in group {doyenne}.

enfant

child {enfant}.

enfant terrible

Young and unconventional artists or scholars {enfant terrible} can be forceful and iconoclastic.

epaule

shoulder {épaule}.

epi

ear {epi}.

femme

woman {femme}.

femme fatale

Men can be fatally attracted to beautiful women {femme fatale}.

fiance

betrothed or engaged man {fiancé}.

fiancee

betrothed or engaged woman {fiancée}.

gamine

playful woman {gamine}.

garçon

waiter {garçon}.

grande dame

older respected woman {grande dame}.

habitué

social-establishment frequenter {habitué}.

hôte

host {hôte}.

il

it or he {il}.

ingenue

naive young woman {ingenue}.

je

I {je}.

jeune fille

young woman {jeune fille}.

joue

cheek {joue}.

langue in French

tongue {langue, French}.

Madame

mistress or brothel owner {Madame}.

mademoiselle

miss {mademoiselle}.

maitre

master {mâître}.

maitre d'hotel manager

headwaiter or hotel manager {mâitre d'hotel}.

maraicher

market gardener or truck farmer {maraîchère}.

marchand

merchant {marchand}.

marquess

marquis {marquess} {marquis}.

marquise person

marquis' wife {marquise, person}.

masseur

male massager {masseur}.

masseuse

female massager {masseuse}.

menage

group {menage}.

menagere

housewife {ménagère}.

mendiant

mendicant {mendiant}.

messieurs

misters {messieurs}.

meuniere

miller's wife {meunière}.

monseigneur

prelate or prince {monseigneur}.

monsieur

mister {monsieur}.

nonne

nun {nonne}.

nouveau riche

Newly-rich and showing-off people {nouveau riche} can consume conspicuously and act socially like lower-class people.

oeil

eye {oeil}.

parvenu

People {parvenu} can have just attained higher social class but not yet been accepted by others.

pecheur

fisherman or about fish {pêcheur}.

petit bourgeois

lower middle class person {petit bourgeois}.

protege

protected, or person protected and trained by master, or pupil or person with sponsor or mentor {protégé}.

reine

queen {reine}.

religieuse

nun {religieuse}.

roi

king {roi}.

roue

lecher {roué}.

saboteur

sabotaging person {saboteur}.

sang French

blood {sang, French}.

sapeur

fireman {sapeur}.

seigneur

feudal lord {seigneur} {seignior}.

soi

self {soi}.

sommelier

wine waiter {sommelier}.

soubrette

flirty woman {soubrette}.

traiteur

caterer or delicatessen {traiteur}.

veneur

hunter {veneur}.

vierge

virgin {vierge}.

vous

you {vous}.

SOCI>Linguistics>Languages>French>Noun>Plant

acajou

cashew nut {acajou}.

agrume

citrus fruit {agrume}.

ail

garlic {ail}.

airelle

wild cranberry {airelle}.

amande

almond {amande}.

ananas

pineapple {ananas}.

aneth

dill {aneth}.

anis

anise or aniseed {anis}.

anise etoile

star anise or badiane {anise étoilé}.

arachide

peanut {arachide}.

artichaut

artichoke {artichaut}.

asperge

asparagus {asperge}.

aubergine

eggplant {aubergine, French}.

aveline

hazelnut or filbert {aveline}.

avocat in French

avocado {avocat, French}.

avoine

oat {avoine}.

badiane

star anise {badiane}.

baie

berry or peppercorn {baie}.

banane

banana {banane}.

basilic

basil {basilic}.

bette

Swiss chard {bette}.

betterave

beet {betterave}.

ble

wheat {blé}.

ble noir

buckwheat {blé noir}.

blette

Swiss chard {blette}.

branche

stalk {branche}.

brocoli

broccoli {brocoli}.

brugnon

nectarine {brugnon}.

buche

log {bûche}.

buisson

bush {buisson}.

cacao in French

cocoa or chocolate {cacao, French}.

cafe in French

coffee {café, French}.

cajou

cashew {cajou}.

camomille

herb tea {camomille}.

cannelle

cinnamon {cannelle}.

capre

caper {capre}.

capucine

nasturtium {capucine}.

cardamome

cardamon {cardamome}.

carotte

carrot {carotte}.

carvi

caraway {carvi}.

cassis

black currant {cassis}.

celeri

celery {céleri}.

cerfeuil

chervil {cerfeuil}.

cerise

cherry {cerise}.

cerise noire

black cherry {cerise noire}.

champignon

mushroom {champignon}.

chene

oak {chêne}.

chicons du nord

Belgian endive {chicons du nord}.

chicoree

curly endive or chicory {chicorée}.

chicoree de Bruxelles

Belgian endive {chicorée de Bruxelles}.

chou

cabbage {chou}.

chou de Bruxelles

brussels sprout {chou de Bruxelles}.

chou de mer

kale {chou de mer}.

chou de Milan

Savoy cabbage {chou de Milan}.

chou frise

kale {chou frisé}.

chou vert

curly green Savoy cabbage {chou vert}.

chou-fleur

cauliflower {chou-fleur}.

chou-navet

rutabaga {chou-navet}.

chou-rave

kohlrabi {chou-rave}.

ciboule

spring onion or scallion {ciboule}.

ciboulette

chives {ciboulette}.

citron

lemon {citron}.

citron vert

lime {citron vert}.

citronnelle

lemon grass or lemon balm {mèlisse} {citronnelle}.

citrouille

pumpkin or gourd {citrouille}.

cive

spring onion {cive}.

clementine

small tangerine {clémentine}.

coing

quince {coing}.

colza

Rape mustard-plant seeds are for rapeseed oil {colza}.

concombre

cucumber {concombre}.

coriandre

coriander {coriandre}.

cornichon

gherkin or small pickle {cornichon}.

cosse

pod {cosse}.

courge

pumpkin or gourd or squash {courge}.

courgette

zucchini {courgette}.

crambe

sea kale {crambe}.

cresson

watercress {cresson}.

criste marine

sea algae {criste marine}.

curcuma

turmeric {curcuma}.

datte

date {datte}.

dents-de-lion

dandelion {dents-de-lion}.

echalote

shallot {echalote}.

endive in French

Belgian endive or chicory green {endive, French}.

epeautre

spelt {épeautre}.

epice

spice {épice}.

epinard

spinach {épinard}.

epine vinette

highbush cranberry {épine vinette}.

escarole in French

bitter chicory-like green with thick and big leaves {escarole, French}.

estragon

tarragon {estragon}.

fenouil

fennel {fenouil}.

feuille

leaf {feuille}.

feve

bean {féve}.

figue

fig {figue}.

fleur

flower {fleur}.

foin

hay {foin}.

fraise

strawberry {fraise}.

framboise

raspberry {framboise}.

genievère

juniper berry {genièvre}.

gentiane

gentian {gentiane}.

germiny

sorrel {germiny}.

gingembre

ginger {gingembre}.

girofle

clove {girofle}.

gousse

clove or bean {gousse}.

grain

grain or corn or seed {grain}.

grappe

cluster or bunch {grappe}.

grenade in French

pomegranate {grenade, French}.

groseille

red currant {groseille}.

haricot in French

bean {haricot, French}.

hysope

hyssop {hysope}.

igname

yam {igname}.

kaki

persimmon {kaki}.

laitue

lettuce {laitue}.

laurier

bay laurel or bay leaf {laurier}.

legume in French

vegetable {légume, French}.

lentilles

lentils {lentilles}.

macis

mace {macis}.

mais

corn {maïs}.

mangue

mango {mangue}.

marjolaine

marjoram {marjolaine}.

menthe

mint {menthe}.

morille

morel mushroom {morille}.

moutarde

mustard {moutarde}.

mure

blackberry {mûre}.

muscade

nutmeg {muscade}.

myrtille

bilberry or blueberry {myrtille}.

navet

turnip {navet}.

nefle

medlar or Japanese loquat {nefle}.

noisette

hazelnut {noisette}.

noix

nut or walnut {noix}.

oignon

onion {oignon}.

oiselle

sorrel {oiselle}.

orge

barley {orge}.

origan

oregano {origan}.

ortie

nettle {ortie}.

oseille

sorrel {oseille}.

pamplemousse

grapefruit {pamplemousse}.

panais

parsnip {panais}.

pasteque

watermelon {pastèque}.

pavot

poppy {pavot}.

pebre

pepper {pèbre}.

peche

peach or fishing {pêche}.

pepin

seed {pépin}.

persil

parsley {persil}.

petale

petal or thin slice {pétale}.

pignon

pine nut {pignon}.

piment

red pepper or pimento {piment}.

piment de Jamaïque

allspice {piment de Jamaïque}.

piment doux

sweet pepper {piment doux}.

pimpernelle

bitter salad green {pimpernelle}.

pissenlit

dandelion green {pissenlit}.

pistache

pistachio nut {pistache}.

pistil in French

thread or pistil {pistil, French}.

pluche

sprig {pluche}.

poire

pear {poire}.

poireau

leek {poireau}.

pois

pea {pois}.

pois chiche

chickpea {pois chiche}.

poivre

pepper {poivre}.

poivre de Jamaïque

allspice {poivre de Jamaïque}.

poivre gris

black peppercorn {poivre gris}.

poivron

sweet pepper {poivron}.

pomme

apple {pomme}.

pomme de terre

potato {pomme de terre}.

potimarron

pumpkin or gourd {potimarron}.

potiron

pumpkin or gourd {potiron}.

pousse

sprout {pousse}.

prune in French

plum {prune, French}.

pruneau

prune {pruneau}.

radis

radish {radis}.

raifort

horseradish {raifort}.

raisin in French

grape or raisin {raisin, French}.

raisin de Corinthe

currant {raisin de Corinthe}.

raisin de Smyrne

sultana raisin {raisin de Smyrne}.

raisin sec

raisin {raisin sec}.

rhubarbe

rhubarb {rhubarbe}.

riz

rice {riz}.

riz complet

brown rice {riz complet}.

riz sauvage

wild rice {riz sauvage}.

romarin

rosemary {romarin}.

ronce

bush {ronce}.

roquette

rocket or arugula {roquette}.

safran

saffron {safran}.

salee

savory {salée}.

salsifis

salsify or oyster plant {salsifis}.

sanguine in French

blood orange {sanguine, French}.

sarrasin

buckwheat {sarrasin}.

sarriette

summer savory {sarriette}.

sauge

sage {sauge}.

seigle

rye {seigle}.

serpolet

wild thyme {serpolet}.

sesame

sesame {sésame}.

soja

soy bean {soja}.

son in French

bran {son, French}.

the

tea {thé}.

thym

thyme {thym}.

tilleul

linden tree {tilleul}.

tomate

tomato {tomate}.

topinambour

Jerusalem artichoke {topinambour}.

tournesol

sunflower {tournesol}.

treviso

radicchio {trévise}.

truffe

truffle {truffe}.

tulipe

tulip {tulipe}.

vanille

vanilla {vanille}.

varech

seaweed {varech}.

verveine

lemon verbena {verveine}.

vigne

vine {vigne}.

violette

violet {violette}.

viroflay

spinach {viroflay}.