

# A la Boulangerie: Order Like a True Parisian

*Your essential lexicon for navigating the French bakery.*



## The Daily Breads

Une baguette — Standard baguette

Une tradition — Better flour, slow raising

Un pain — A larger baguette

Un pain complet — Whole wheat loaf

Un pain de mie — Sandwich bread

## Perfect Your Order

une baguette bien cuite — Well-done

une baguette pas trop cuite — Lightly baked

## Sweet Pastries

Un Croissant — au beurre/nature

Un pain au chocolat / Chocolatine — Chocolate filled

Une Brioche — Sweet buttery bread

Un pain au raisin — Round, raisins & custard

Un chausson aux pommes — Flaky apple pastry

Des chouquettes — French sugar puffs

# The Practice Challenge: Test Your Knowledge

*You've studied the menu. Now, let's see if you can order breakfast!*

You want a baguette, but you don't want it too dark or crunchy. You ask the baker for:

Je voudrais une baguette \_\_\_\_\_.

You are making sandwiches for a picnic and need the right type of bread. Which do you ask for?

- A) Une tradition
- B) Un pain de mie
- C) Des chouquettes

Match the French treat to its English description by drawing a line.

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|---------------------------|--|
| 1. Un chausson aux pommes | A. Sweet buttery bread                         |
| 2. Un pain au raisin      | B. Flaky pastry filled with apple sauce        |
| 3. Une brioche            | C. Round shaped, filled with raisins & custard |