

BACCALAURÉAT PROFESSIONNEL

ÉPREUVE ORALE SPÉCIFIQUE – ANGLAIS

**COMMERCIALISATION ET
SERVICES EN RESTAURATION**

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

La calculatrice et le dictionnaire ne sont pas autorisés.

TRENDY RESTAURANT THE AMAZONICO

Situation:

You are a head waiter in a trendy restaurant in London, the **Amazonico**.

Next month, your restaurant hosts an exhibition about future food trends. You are in charge of advising customers who are hesitating about the choice of appetizers and how to pair them with a drink.

Tasks:

- Suggest the dish and drink you recommend to a vegan customer.
- Help a gluten-free customer in her/his choice of dish and drink.
- Explain your suggestions.



<https://restaurantamazonico.com/en/>

ALLERGENS GUIDE



CELERY - C
 GLUTEN - G
 MUSTARD - MS
 NUTS - N
 PEANUTS - PN
 SESAME SEEDS - SS
 SULPHITES - SU
 SOYA - SY

STARTERS

HARISSA BRAVAS	4
herb roast potatoes, harissa, aioli	SU, MS, SY
MOLE FRIJOLES	5
tomatillo salsa, vegan greek style cheese, blue and yellow corn chips	
CHARRED ARTICHOKE	6
roman style artichokes, crostini, aioli	SY, G, MS, SU
GYOZA DUMPLINGS	6
shimeji mushrooms, chilli bean oil, tamari dip	G, SS, SY
PORCINI ARANCINI	6/9
white truffle oil, porcini, chestnut mushroom risotto, porcini cream	G, SU
PUMPKIN GNOCCHI	7
roast pumpkin, pan-fried gnocchi, creamy pumpkin sauce, pangrattato	SU, G, MS
HAZELNUT DUKKAH	6
warm heirloom carrots, orange dressing, whipped tahini, soft herbs, pomegranate	N, SS

<https://www.mildreds.co.uk/content/uploads/2020/01/Veganuary-Allergen-Menu-V4-1.pdf>

Starters

Soup Of The Day £5.50
served with house-baked gluten-free bread & olive oil
Cauliflower & Polenta Bakes (N) £6.50
with a pistachio & black olive tapenade
Heart's Desire £6.50
sautéed artichoke hearts, roasted pepper sauce
Bean & Tofu Pancake £6.50
black-eyed beans & tofu in a pancake, tomato & sour cream
Mezze Selection £6.50 (N)
hummus, roasted pepper dip, guacamole, choice of house-baked gluten free bread or julienned vegetables
Almond Cheese (N) £6.50
soft nut cheese with herbs, raw crackers
Pure Avocado (N) £5.50
raw, chilled soup with avocado and watercress

<http://www.222vegan.com/wp-content/uploads/2019/11/222-takeaway-menu.pdf>

STARTERS

PARSNIP SOUP

Parsnip, potato and leek soup with cream and chives



GRILLED SARDINES

Grilled sardines with crushed garlic croutons, parsley and lemon

PEAR AND ENDIVE SALAD

Pear and endive salad with frisée, croutons, goats cheese and toasted hazelnut and mustard dressing



PORK RILLETTES

Hand-shredded pork rillettes seasoned with brandy, wholegrain mustard and thyme, served with sourdough toasts and cornichon

BLOOD ORANGE SALAD

Seasonal blood orange and fennel salad with sourdough croutons and hazelnut vinaigrette



<https://www.cote.co.uk/restaurant/covent-garden/menus/>

Complex & Aromatic - Wines not marked

- 625 Paul Jaboulet Parallèle 45 Côtes du Rhône, 2015 35
Rhône Valley, France
- 630 Jean-Luc Colombo Crozes Hermitage Les Féés Brunes, 2016 43
Rhône Valley, France
 Intense aromas of blackberries and licorice, flavors of fresh cherry and black plum fruit and notes of black pepper offer a wonderful combination of the New World and Old World styles.
- 635 M. Chapoutier Châteauneuf-du-Pape La Bernardine, 2016 63
Rhône Valley, France
 Complex yet subtle with blackcurrant and plum followed by layers of roasted coffee, cinnamon and cherry.
- 640 Boekenhoutskloof The Chocolate Block, 2015 48
Swartland, South Africa
 The nose is exceptionally perfumed with an abundance of red and black berry fruits, violets and white pepper. Dark and brooding, notes of cardamom, cumin, cloves and black pepper excite.
- 645 St Hallett Faith Shiraz, 2016 41
Barossa Valley, Australia
 A wonderful example of vibrant, expressive Barossa Shiraz. Lifted with bright cherry fruit characters, a hint of chocolate with enticing spice notes.
- 650 Yalumba The Strapper Grenache Shiraz Mataro, 2015 42
South Australia
 This delicious blend of Grenache, Shiraz and Mataro from Barossa Valley will not disappoint. The wine leaps from the glass with strawberry compote and nutmeg.
- 655 d'Arenberg The Footbolt Shiraz, 2015 11 41
McLaren Vale, Australia
 The nose of this wine brings back memories of boysenberry pie, mulberries and blackberries.

VEGAN!

VEGAN!

VEGAN!

VEGAN!

KEG® BARREL

BEER LIST

MISSISSIPPI'S PREMIUM BEER EMPORIUM

DRAFT BEER

AMBERS, BLONDES & BROWNS

- CHANDELEUR FREEMASON** 16oz
 Golden Ale | Gulfport, MS | 5.3%
- LAZY MAG GOOD BUG** 16oz
 Blonde Ale | Kiln, MS | 4.5%
- LAZY MAG SOUTHERN PECAN** 16oz
 Brown Ale | Kiln, MS | 4.5%
- NEW BELGIUM FAT TIRE** 16oz
 Amber Ale | Fort Collins, CO | 5.2%
- SOPRO SUZY B** 16oz
 American Blonde Ale | Hburg, MS | 5.3%
- GHOSTRIVER RIVERBANK RED** 16oz
 Red Ale | Memphis, TN | 5.5
- ABITA TURBODOG** 16oz
 Dark Brown Ale | Abita, Springs, LA | 5.6%

FRUIT BEERS

- ABITA PURPLE HAZE** 16oz
 Resp Wheat | Abita, Springs, LA | 4.2 %
- ABITA STRAWBERRY** 16oz
 Strawberry Lager | Abita Springs, LA | 4.2%
- SWEET WATER BLUE** 16oz
 Blueberry Ale | Atlanta, GA | 4.6%
- WICKED WEED FRESH PRESSED** 16oz
 Fruited Wheat Ale | Asheville, NC | 5.2%

WHEAT

- BLUE MOON** 16oz
 Witbier | Denver, CO | 4%
- CHANDELEUR SURFSIDE** 16oz
 Pineapple Wheat | Gport, MS | 4.8%
- YAZOO HEFEWEIZEN** 16oz
 Hefeweizen | Nashville, TN | 5%
- BELL'S OBERON** 16oz
 Wheat | Kalamazoo, MI | 5.8%

LAGERS & PILSNER

- ABITA ANDYGATOR** 16oz
 Doppelbock | Abita, Springs, LA | 8%
- BUD LIGHT** 16oz
 Lager | St. Louis, MO | 4.2%
- MILLER LITE** 16oz
 Pilsner | Milwaukee, WI | 4.1%
- YUENGLING** 16oz
 Red Lager | Pottsville, PA | 4.4%
- WISEACRE TINY BOMB** 16oz
 Pilsner | Memphis, TN | 4.5%
- SOPRO LIGHT** 16oz
 Lager | Hattiesburg, MS | 3.9%
- TERRAPIN LOS BRAVOS** 10oz
 Mexican lager | Atlanta, GA | 5.1%

SOUR / FUNKY

- CHANDELEUR LIL MISS** 10oz
 Tangerine sour | Gulfport, MS | 7%
- CHANDELEUR LOVE BUG** 10oz
 Passion fruit/Mango sour | Gulfport, MS | 6%
- PARISH SIPS PINOT NOIR** 10oz
 Sour Ale | Broussard, LA | 4.5%
- SIERRA NEVADA WILD LITTLE THING** 16oz
 Fruit Sour | Chico, CA | 5.5%
- DESTIHL LYNNBROOK** 10oz
 Raspberry Sour | Normal, IL | 4.2%
- NEW BELGIUM DOMINGA MIMOSA** 16oz
 Mimosa Sour | Fort Collins, CO | 6%
- PARISH HOLLY BEACH** 10oz
 Sour Ale | Broussard, LA | 5.8%

STOUTS & PORTERS

- GUINNESS** 16oz
 Stout | Ireland | 4.2%
- SOPRO BERSERKER MODE** 10oz
 Baltic Porter | Hburg, MS | 8.5%

IPAs

- DOGFISH HEAD 60 MINUTE** 16oz
 American IPA | Milton, DE | 6%
- PARISH DR. JUICE** 16oz
 New England IPA | Broussard, LA | 6.1%
- LAGUNITAS IPA** 16oz
 IPA | Petaluma, CA | 6.2%
- PARISH GHOST IN THE MACHINE** 10oz
 IPA | Broussard, LA | 8%
- SOPRO CROWD CONTROL** 16oz
 American IPA | Hburg, MS | 8%
- WICKED WEED PERNICIOUS** 16oz
 IPA | Asheville, NC | 7.3%
- SOPRO 4X CROWD CONTROL** 16oz
 Double IPA | Hburg, MS | 8%
- TERRAPIN HIGH & HAZY** 10oz
 IPA | Atlanta, GA | 5.8%
- SOPRO BRO FLO** 10oz
 Hazy IPA | Hburg, MS | 6.8%
- WICKED WEED COASTAL LOVE** 16oz
 NE IPA | Asheville, NC | 6.3%

BITTERS AND PALE ALES

- BELL'S TWO HEARTED** 16oz
 Pale Ale | Kalamazoo, MI | 7%
- SOPRO DEVILS HARVEST** 16oz
 Pale Ale | Hattiesburg, MS | 5.8%
- SIERRA NEVADA** 16oz
 Pale Ale | Chico, CA | 5.8%
- OSCAR BLUES DALES PALE ALE** 16oz
 Pale Ale | Longmont, CO | 6.5%
- SWEET WATER 420** 16oz
 Extra Pale Ale | Atlanta, GA | 5.7%

GLUTEN FREE

- ACE PERRY CIDER** 16oz
 Pear Cider | California | 5%
- ANGRY ORCHARD** 16oz
 Cider | Cincinnati, OH | 5%
- WICKED WEED OAK FERM. CIDER** 10oz
 Oak fermented cider | Asheville, NC | 7%