

How to order from a French bakery Translation

Hello friends and welcome to a new episode of Super Easy French in slow French. - Today we're going to teach you how to order from a bakery. Let's go!

In France, the bakery is a very important place. We go there almost every day. We always say hello when we enter a bakery. It's very important. 'Ladies and gentlemen, hello.'

In a bakery, you can find bread, sandwiches, cakes and pastries. In France, you can buy several types of bread apart from the baguette. For example, walnut bread. It is a bread that is made of semi-wholemeal flour, sourdough and roasted nuts. You buy this kind of bread by the kilo (by weight). Here, it costs 13.50 euros per kilo. You can also ask to have it sliced. More classic is country bread, which is made from wheat flour, rye, millstone, and sourdough. It costs 9.50 euros per kilo.

You can also find sandwiches, quiches and salads. There are very classic sandwiches such as ham and butter. It consists of half a baguette, ham, butter and sometimes cheese. It costs six euros.

Some examples:

- A baguette.
- A traditional baguette.
- A pain au chocolat.
- A croissant.
- An almond croissant.
- A country bread.
- A nutty bread.

In France, there are several types of baguettes, mainly the classic baguette and the traditional baguette. The traditional baguette follows very strict rules. It must be made on site, in the bakery, without any additives and it can only contain water, flour, salt, yeast or sourdough. In general, the traditional baguette is better. It is crispier and tastier.

You can request a baguette in several ways:

- Hello, I would like a traditional baguette, please.
- Hello, a tradition, please.
- Hello, a tradi, please.

You may also be asked to bake a baguette.

- A baguette not overcooked, please.
- A well-cooked tradition, please.

The French often prefer well-cooked and crusty bread.

In France, bakeries open quite early, usually around 7:00 am. Breakfast is simple, quick and often sweet. We usually eat pastries. A pastry is made of a dough that has risen like bread. Sugar, eggs, butter and sometimes chocolate are added. It goes very well with a coffee.

The most classic pastries are croissants, pain au chocolat, pain au raisin and brioches. But there are some more original pastries, such as pain au chocolat with almonds or even here, Swiss bread with black sesame.

Hello, I'm going to have a croissant and a coffee lying on the spot, please.

At lunchtime, you can have a lunch formula. In general, it consists of a sandwich or a salad or a quiche with a dessert and a drink. Here, the lunch menu costs 12.90 euros. And be careful, not all desserts are necessarily included in the formula.

Hello, I will take a lunch plan, please.

Will it be on the spot or to take away?

On site, please.

I would like a ham and butter sandwich, a bottle of sparkling water and a slice of flan.

It will be 12.90 euros, please.

I'm going to pay by card.

Do you want your ticket?

Yes, please.

Settle in. I'll bring you your order.

Thank you very much, have a good day.

- A ham and butter sandwich.
- A chicken and raw vegetable sandwich.
- A slice of vegetable quiches.
- A Caesar salad.
- Still water.
- Sparkling water.
- A coke.
- A coke zero.
- A slice of apricot pie,
- A strawberry pie.
- A slice of flan.

In France, you can go to the bakery to take a sweet break in the afternoon. This is called a snack and it's usually around four o'clock in the afternoon. You can eat, for example, a pain au chocolat, an apple turnover, a Swiss bread, madeleines. And in some bakeries, you can also have a drink with it. For example, a tea, a coffee, a hot chocolate or a fruit juice.

- Hello, I would like a pain au chocolat and a hot chocolate, please.
- To eat in or to take away?
- I'll take takeaway.
- It will be 5.60 euros, please.
- Thank you very much, have a good day, goodbye.
- Goodbye, have a good day.

In France, not all bakeries are equal. A few clues to recognize a good bakery: there are often people, especially at lunchtime, and they are often regulars. Another clue: you can look for the mention artisanal bakery to be sure that everything is prepared on site.

Thank you friends for watching this episode. We hope you enjoyed it. From now on, French bakeries will no longer hold any secrets for you.