French cuisine can be divided into 3 parts: regional, widespread and extremely refined







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Snacks

• Canapes, foie gras, cheese





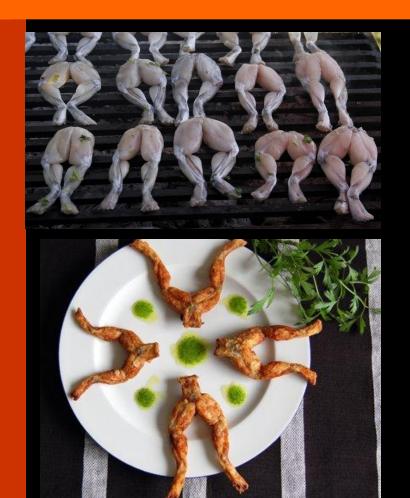


Soup

Very light, part of a dinner



Main course



Cooking:

Dip legs in a batter (flour, water or milk, egg, salt and pepper) and dry it in oil. Frog's meat's very tender, so don't fry it for a long time.

Desserts

Chocolate truffle firstly was made Louis Dufour in 1895.

There're 50 parameters should be complied to make a croissant.





Vines

A monk Perignon created champagne 300 years ago

