

17 Course French Classical Menu: Examples & Description

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The **17-Course French Classical Menu** is a structured sequence of dishes that represents the foundation of classical fine dining. Developed in the 19th century, this menu follows a precise order, ensuring a balanced progression of flavors and textures from appetizers to desserts. It remains a key concept in hospitality education and professional culinary training.

This guide provides a detailed breakdown of all 17 courses, including their purpose, descriptions, and examples, offering essential knowledge for students and professionals in the hotel and restaurant industry.

What is the French Classical Menu?

The **French Classical Menu** consists of 17 courses served in a specific order. Each course has a defined role, starting with light appetizers, followed by soups, fish, meats, and ending with desserts and beverages. Understanding this structure is crucial for anyone pursuing a career in fine dining and hospitality management.

A quick overview of the 17-course French classical menu, from appetizers to beverages. This infographic highlights each course's role in a fine dining experience.

17 COURSE

FRENCH CLASSICAL MENU

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Hors-d'oeuvre
(Appetizer)



Potage
(Soup)



Poisson
(Fish)



Oeufs
(Egg)



Farineaux
(Pasta or Rice)



Entree
(First meat course)



Relevé
(Main meat course)



Sorbet
(Rest course)



Roti
(Roast)



Légumes
(Vegetables)



Salades
(Salad)



Buffet Froid
(Cold Buffet)



Entremets
(sweets)



Savoureux
(savory)



Fromage
(Cheese)



Dessert
(Fruits)



Boissons
Beverage

Watch the Video: 17 Course French Classical Menu Explained

To enhance your understanding of the **17 Course French Classical Menu**, watch this video where we break down each course with examples and descriptions. This visual guide will help you grasp the traditional sequence and significance of every dish in fine dining.

17 Courses of French classical menu



Watch Video At: <https://youtu.be/-VvleR1FlvI>

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The 17 Courses of the French Classical Menu

Below is the structured sequence of the **17-course French Classical Menu**, including descriptions and examples,

1. Hors d'Oeuvre (Appetizer)

Pronunciation: *or-DURV*



Classic French hors d'oeuvre selection with delicate canapés and seafood starters, setting the stage for an exquisite meal.

Hors d'oeuvre is the **first course** of the **French Classical Menu**, designed to **stimulate the appetite** before the main meal. These appetisers are **light, flavorful, and often tangy, salty, or slightly spicy**, served in small portions to prepare diners for heavier courses.

Traditionally, hors d'oeuvres are served from a **rotating trolley or tray**, where a small selection of each variety is placed on a plate to form a complete portion. They are carefully arranged on **small plates, cocktail glasses, or decorative platters** to enhance their visual appeal and dining experience.

Types of Hors d'Oeuvre

From a service perspective, hors d'oeuvres are categorised into **two main types**:

1. General Hors d'Oeuvre

These are cold preparations that include salads, cold meats, fish, and other appetisers meant to **awaken the palate**.

Examples of General Hors d'Oeuvre:

- **Russian Salad** – A creamy mixture of diced vegetables, mayonnaise, and sometimes ham or chicken.
- **Fish Mayonnaise** – Poached fish served cold with a mayonnaise dressing, garnished with vegetables or eggs.

- **Chicken Galantine** – A deboned, stuffed chicken roll served cold with jelly and decorative garnishes.
- **Pâté de Foie Gras** – A rich, smooth paste made from goose liver, often served with toasted bread or crackers.

2. Classical Hors d'Oeuvre

These are **refined, traditional appetisers** that follow a **specific presentation style** and are often served with particular covers.

Examples of Classical Hors d'Oeuvre:

- **Fruit Juice / Soft Drinks** – Tomato, apple, or grapefruit juice, served chilled in a highball glass.
- **Grapefruit** – Served in a grapefruit cup or half plate with a **grapefruit spoon**.
- **Melon** – Cantaloupe, honeydew, or watermelon, served on crushed ice in a **glass bowl**.
- **Shellfish Cocktail** – Shrimp or crab served in cocktail sauce, garnished with parsley and egg, usually in a **stemmed glass**.
- **Oysters** – Served raw on crushed ice, traditionally portioned as six or twelve, accompanied by a **lemon wedge and cocktail sauce**.
- **Caviar** – Sturgeon roe served in its original container, accompanied by **ice, toast, blinis, or sour cream**. **Common Types of Caviar:**
 - **Beluga** – The most expensive, large-grained, and light grey in color.
 - **Sevruga** – Smaller, dark grey grains with a slightly stronger flavour.
 - **Oscietre** – Medium-sized, golden-brown eggs with a nutty taste.

Want to learn about the menu? Please read our guide on: [À la Carte Menu: Definition, Features, Pros & Cons for Modern Dining](#).

2. Potage (Soup)

Pronunciation: po-TAHZH



Traditional French potage, offering a velvety smooth soup with rich, deep flavours, served as an essential part of a classical menu.

Potage refers to the **soup course** in the **French Classical Menu**, served to provide warmth and a smooth transition into the heavier courses. It is a key element of a balanced meal, offering nourishment while also showcasing the chef's skill in flavour extraction and presentation.

Soups in the classical menu are **either thick or thin** and may be served with **accompagniments** like croutons, bread rolls, or cheese sticks. If an **appetiser is absent**, the soup course takes on the role of stimulating the appetite.

Service & Presentation

- Served in a **soup bowl or soup plate** placed on an underplate with a **doily or paper**.
- Accompanied by a **soup spoon** and a **bread roll or croutons** on the side.

Types of Soups

1. Thick Soups

Thick soups have a **rich, creamy, and hearty consistency**, achieved by blending or adding thickening agents like flour, cream, or puréed vegetables.

Examples of Thick Soups:

- **Bisque d'Homard** – A thick, creamy lobster-flavoured soup.
- **Crème de Tomate** – A smooth and creamy tomato soup.
- **Minestrone Soup** – A hearty Italian vegetable soup with pasta or rice.

- **Vichyssoise** – A cold, thick soup made from puréed leeks, onions, potatoes, cream, and chicken stock.

2. Thin Soups

Thin soups have a **clear, light, and broth-like consistency**, often highlighting delicate flavours and refined garnishes.

Examples of Thin Soups:

- **Consommé Julienne** – A clear soup garnished with fine strips of root vegetables.
- **Consommé Célestine** – A clear soup garnished with thin strips of savoury pancakes.
- **Consommé Royal** – A clear soup containing shredded vegetables and minced mutton.
- **Petite Marmite** – A clear soup made with various meats and vegetables.

Discover this simple and flavorful [Chicken Consommé recipe](#) from The Spruce Eats. Perfect for understanding how a clear, classic French soup is prepared at home or in a professional kitchen.

Cover for Potage Course:

- Soup bowl or soup plate
- Underplate with a doily paper
- Soup spoon
- Bread roll or croutons (optional)

3. Oeufs (Egg Course)

Pronunciation: *UFF*



French-style egg dish, showcasing delicate preparation and rich flavours in a beautifully plated Oeufs course.

The **Oeufs course** highlights the **versatility of eggs**, offering a variety of light yet satisfying dishes. Eggs are prepared in **different styles**—poached, scrambled, baked, or served as an omelette.

Though **not commonly included in set dinner menus** (as eggs can feel too heavy for a formal multi-course meal), they are sometimes **substituted for the fish course** after the appetiser and soup. The dishes in this course are typically served **warm**, accompanied by delicate sauces like **Hollandaise or cheese sauce**, and are presented on **individual plates**.

Examples of Oeuf Dishes

Poached & Baked Egg Dishes

- **Oeuf Poché Florentine** – Poached egg on a bed of sautéed spinach, coated with cheese sauce, then gratinated.
- **Oeufs en Cocotte** – Eggs baked in a dish using a bain-marie (water bath) for a soft texture.
- **Oeufs en Cocotte à la Crème** – Eggs cooked in their own dish in a bain-marie, garnished with cream.

Omelet & Specialty Egg Dishes

- **Omelette Chasseur** – Omelette filled with chicken livers and mushrooms.
- **Omelette Espagnole** – A Spanish-style flat omelette with onions, peppers, and tomatoes.
- **Egg Chimay** – A boiled egg topped with a rich mushroom sauce and melted cheese.

- **Oeufs sur le Plat** – A classic, elegantly presented egg dish.

Cover for Oeufs Course

- Egg plate or bowl
- Egg spoon
- Egg cup (for boiled eggs)
- Napkin

4. Farinaceous / Farineaux (Pasta or Rice Course)

Pronunciation: *fa-ree-NAY-shus / fa-ree-NOH*



Elegant French farinaceous course with perfectly cooked pasta and rice dishes, balancing texture and flavor.

The **Farinaceous course** features **starch-based dishes** such as **pasta, rice, and grains**, adding **substance and texture** to the menu. This course serves as a **transition** from the lighter appetizers and soups to the richer meat and seafood dishes that follow.

Often regarded as **Italy's culinary contribution** to the **French Classical Menu**, this course celebrates the **versatility of pasta and rice**, which are crafted from **unleavened wheat flour dough, combined with water or eggs**. The dishes in this course can be served **with rich sauces, cheese, or delicate seasonings** to enhance their flavours.

Examples of Farinaceous / Farineaux Dishes

Pasta Dishes

- **Spaghetti Bolognese** – Spaghetti with a rich, slow-cooked meat sauce made from **minced beef, tomatoes, and herbs**.

- **Spaghetti Napolitaine** – Spaghetti tossed in a **tomato and garlic-flavoured sauce**, sometimes enriched with olive oil and herbs.
- **Spaghetti alla Carbonara** – Spaghetti with **Pecorino Romano cheese, crispy bacon, and raw eggs**, creating a creamy texture.
- **Lasagne alla Napoletana** – A classic **layered pasta dish** made with **lasagne sheets, ragù sauce, mozzarella, and Parmesan**.
- **Cannelloni Ricotta e Spinaci** – Large **cannelloni pasta tubes**, filled with **ricotta cheese and spinach**, baked in a rich tomato sauce.
- **Ravioli di Borragine** – Small stuffed **ravioli dumplings** filled with **ricotta cheese and borage**, served with **butter and walnuts**.

Rice & Gnocchi Dishes

Gnocchi alla Romana – Soft **semolina-based dumplings** made with **milk, eggs, and Parmigiano-Reggiano cheese**, baked with butter and Pecorino Romano cheese.

Cover for Farinaceous Course

- **Pasta plate or bowl**
- **Pasta fork and spoon**
- **Napkin**

Explore this detailed guide from *The Burnt Butter Table* on [how to cook pasta perfectly](#).

5. Poisson (Fish Course)

Pronunciation: *pwah-SOHN*



French Poisson course, highlighting fresh, delicately cooked seafood served with exquisite sauces.

The **Poisson course** introduces **delicately prepared seafood**, showcasing **fresh, light flavors** that serve as a transition to the richer meat courses. This course often features **regional specialties** like **trout, salmon, sole, and turbot**, carefully cooked to maintain their delicate texture.

Fish dishes in this course are typically **paired with complementary sauces** to enhance flavor while keeping the dish light and refined. The preparation method varies, with both **poached and dry-cooked options**, each offering a distinct texture and taste.

Types of Fish Preparations

1. Poached Fish

Poached fish is **gently cooked in a flavoured liquid**, preserving its tenderness and subtle taste. This method ensures the fish remains moist while absorbing delicate flavours. **Rich sauces** such as **Hollandaise, Mousseline, or Mayonnaise** often accompany poached fish.

Examples of Poached Fish Dishes:

- **Fillet of Sole Mornay** – Sole fillet **poached**, topped with **cheese sauce**, and gratinated.
- **Fillet of Pomfret Véronique** – Poached fillet of pomfret, served with **white wine and grape sauce**.
- **Tronçon de Turbot Poché** – Cutlet of turbot **poached and served with an egg and butter-based sauce**.

2. Fried, Grilled, or Baked Fish

These methods create a **firmer texture** with **richer flavours**. Fried and grilled fish often feature a **crispy or golden-brown exterior**, while baked fish retains moisture and absorbs seasoning.

◆ Examples of Fried, Grilled, or Baked Fish Dishes:

- **Sole Meunière** – Sole fillet **shallow-fried in butter**, finished with lemon juice and parsley.
- **Sole Colbert** – Sole, **floured, egg-washed, breadcrumbed, and deep-fried**, with the fillet rolled back over the backbone.
- **Fillet de Plaise Frite** – Fillet of plaice **deep-fried**, accompanied by a **mayonnaise-based sauce flavored with capers, gherkins, and parsley**.
- **Blanchailles Diables** – Whitebait seasoned with **cayenne pepper and deep-fried**, creating a crispy, spicy dish.

Cover for Poisson Course

- Half plate
- Fish knife and fish fork

6. Entrée (First Meat Course)

Pronunciation: *ahn-TRAY*



Classic French entrée course, introducing lighter meats such as poultry and organ meats with gourmet sauces.

The **Entrée** marks the **first meat course** in the French classical menu. Derived from the French word for “entry,” it **introduces heartier fare** while maintaining a **lighter profile** compared to the later meat courses.

This course often features **poultry, game, or organ meats**, prepared with **savory sauces** and **carefully selected garnishes**. The **entrée bridges the transition** from lighter seafood dishes to the heavier roasted meats, ensuring a **gradual buildup of flavours and textures** throughout the meal.

While often a **smaller, well-garnished dish**, in some menus, the **entrée may serve as the main course** if no heavier meats follow.

Common Types of Entrées

1. Poultry-Based Entrées

These dishes often feature chicken or other fowl, prepared with **light yet flavorful sauces** and complementary ingredients.

♦ **Examples:**

- **Poulet Sauté Chasseur** – Sautéed chicken in a **rich brown sauce** flavored with **tomato and mushrooms**.
- **Suprême de Volaille à la King** – **Breast and wing of chicken**, oven-cooked **under a cover**, served with a creamy sauce.

- **Émincé de Volaille à la King** – Minced chicken cooked with savory rice, enriched with cream and peppers.

2. Organ Meats & Game-Based Entrées

More **robust and flavorful**, these dishes showcase **offal meats** and often feature **wine-based or brown sauces**.

♦ Examples:

- **Foie de Veau au Lard** – Calf's liver cooked with **crispy bacon**, often served with a rich demi-glace.
- **Rognons Sauté Turbigo** – Kidneys shallow-fried and blended with a **rich brown sauce**, garnished with **chipolata sausages**.

3. Steak & Red Meat Entrées

Some entrées include small portions of **beef, veal, or lamb**, prepared with rich sauces and seasonings.

♦ Examples:

Steak Diane – Minute steak, shallow-fried, flavored with **onion and mushroom sauce**, and finished with **red wine and cream**.

Cover for Entrée Course

- Half plate
- Small knife and fork

7. Relevé (Main Meat Course or Joints of Meat)

Pronunciation: *ruh-luh-VAY*



The heartiest part of the French classical menu, featuring large cuts of expertly roasted meats.

The **Relevé** is the **main meat course** of the **French classical menu**, featuring **large cuts of meat** such as **lamb, beef, veal, or pork**. This course serves as the **heaviest and most substantial dish**, providing bold flavors and generous portions.

These meats are typically **roasted, braised, or boiled** and **carved tableside** to enhance the **dining experience**. Served with **rich sauces, roasted potatoes, and seasonal vegetables**, Relevé acts as the **centrepiece of the meal**, showcasing the **chef's expertise in preparing and presenting large joints of meat**.

Positioned after the lighter **entrée**, this course brings **depth, heartiness, and grandeur** to the meal, making it one of the most anticipated dishes.

Common Types of Relevés

1. Roasted Meat Dishes

These dishes highlight **large cuts of meat**, cooked to perfection and served with **traditional accompaniments**.

♦ Examples:

- **Contrefilet de Bœuf Rôti à l'Anglaise** – Boned and roasted sirloin of beef, served with roast gravy.
- **Carré d'Agneau Rôti** – Roasted best end of lamb, seasoned with fresh herbs.
- **Cuissot de Porc Rôti Purée de Pommes** – Roast leg of pork, served with **apple sauce** for a sweet contrast.
- **Gigot d'Agneau Rôti Sauce Menthe** – Roast leg of lamb, complemented by **mint sauce**.

2. Braised & Specialty Meat Dishes

Braised meats are slow-cooked for tenderness, often **infused with spices and aromatics**.

♦ Examples:

- **Tom Kerridge's Braised Ham Hocks** – Slow-cooked ham hocks, flavored with **Cumberland spices**.
- **Mustard and Thyme Baron of Beef au Jus** – **A large cut of beef**, seasoned with **mustard and thyme**, served with **natural jus**.
- **Herby Stuffed Saddle of Lamb with Crushed Roasties** – **Saddle of lamb**, stuffed with **herbs and aromatics**, served with **roasted potatoes**.

Cover for Relevé Course

- Large plate
- Large knife and fork

Also Read: [Table d'Hôte Menu Explained: Meaning, Key Characteristics, Examples & More](#)

8. Sorbet (Rest Course)

Pronunciation: sor-BAY



A light and cooling French sorbet, cleansing the palate before moving to heavier courses.

The **Sorbet** course serves as a **palate cleanser**, offering a **light, refreshing, and icy dessert** to give diners a brief rest before continuing with the heavier courses.

Traditionally, sorbets are made from **water ice flavored with champagne, wine,**

liqueurs, or fruit essences.

This course plays a crucial role in a **long, elaborate meal**, helping to **reinvigorate the appetite** while providing a **cooling effect**. During this stage, **Russian cigars and cigarettes** were historically passed around, adding to the leisurely dining experience.

Popular Sorbet Flavors

- **Champagne Sorbet** – A light, elegant sorbet infused with **champagne**.
- **Lemon Sorbet** – A **tangy, citrus-based** sorbet, known for its **refreshing** properties.
- **Pineapple Sorbet** – A **sweet tropical** sorbet made from **pineapple juice**.
- **Raspberry Sorbet** – A **vibrant and tart** sorbet made with **fresh raspberries**.
- **Strawberry Sorbet** – A **sweet and fruity** frozen treat, bursting with **strawberry** flavor.
- **Mint Sorbet** – A **cooling, mint-flavored sorbet**, perfect for **cleansing the palate**.

Cover for Sorbet Course

- Water tumbler or tall glass
- Underplate with a teaspoon or sundae spoon
- Cigar cutter and matchbox (for traditional service)

9. Rôti (Roast Course)

Pronunciation: *roh-TEE*



Traditional French Rôti course, highlighting expertly roasted poultry and game birds.

The **Rôti course** is dedicated to **roasted poultry and game birds**, highlighting the **rich flavors** developed through **slow roasting**. It is considered the **second heaviest course** in the **French classical menu**, following the **Relevé (Main Meat Course)**.

Unlike other meat dishes, only **roasted** poultry and game birds are included in this course. If the bird is cooked using **braising, stewing, or other techniques**, it does not qualify as a **Rôti**.

Accompaniments & Service

- A **salad** is traditionally served **separately** on a **half-moon plate**.
- Certain dishes are paired with **specific condiments**—for example, **orange salad** is served with **roast duck**.
- The dish can be **served tableside** from a **platter using service gear** or as a **pre-plated dish** with appropriate accompaniments and garnishes.

Examples of Rôti Dishes

- **Poulet Rôti** – Classic **roasted chicken** served with **gravy**.
- **Caneton Rôti** – **Roast duck**, traditionally paired with **apple sauce**.
- **Roast Pheasant** – A **game bird**, roasted and garnished with **seasonal vegetables**.
- **Roast Quail** – A **small, tender game bird** roasted with **herbs**.
- **Roast Goose** – A **rich, flavorful goose**, served with **orange sauce**.
- **Roast Partridge** – A **game bird**, served with **bread sauce**.

Service & Cover for Rôti Course

- **Large plate**
- **Large knife and large fork**

10. Légumes (Vegetable Course)

Pronunciation: *lay-GOOM*



A beautifully plated French vegetable course, balancing freshness and flavor with seasonal ingredients.

The **Légumes course** is dedicated to **vegetable preparations**, showcasing their **natural flavors** through various cooking techniques such as **roasting, steaming, braising, or grilling**. While typically a **supporting course**, vegetables may serve as the **main course** in a shorter menu.

This course provides a **light and refreshing** balance after the heavier **meat dishes** like **Relevé (Main Meat Course)** and **Rôti (Roast Course)**.

Accompaniments & Service

- Vegetables can be **served as a separate course** with a **dedicated sauce** (e.g., **Hollandaise sauce** or **beurre fondue**).
- They may also be presented **alongside other courses** such as **Entrée, Relevé, or Rôti**.
- Vegetable-based dishes in the **French classical menu** often emphasize **seasonality and freshness**.

Examples of Légumes Dishes

- **Purée de Pommes** – Creamed mashed potatoes.
- **Pommes au Four** – Baked jacket potato.
- **Petits Pois au Beurre** – Peas lightly tossed in butter.
- **Épinards en Branches** – Fresh leaf spinach.
- **Champignons Grillés** – Grilled mushrooms.
- **Choufleur Mornay** – Cauliflower baked with cheese sauce.
- **Céleris Braisés** – Braised celery.

Cover for Légumes Course

- Half plate
- A small knife and a small fork

11. Salades (Salad Course)

Pronunciation: sah-LAHD



A refreshing salad course, served after the heavier meat dishes to cleanse the palate.

The **salad** course is a light and refreshing dish served after the main meat courses. It provides a crisp contrast to the richness of previous dishes and helps cleanse the palate, preparing diners for the upcoming savoury **and dessert courses**.

Salads in the French classical menu can be:

- **Simple Salads** – Fresh **greens** with a **light dressing**.
- **Compound Salads** – A mix of **vegetables, fruits, nuts, proteins, or dressings**.
- **Cold Vegetable-Based Dishes** – Such as marinated or pickled vegetables.

Examples of Salads Dishes

- **Waldorf Salad** – Apples, walnuts, and celery in mayonnaise.
- **Greek Salad** – Cucumbers, tomatoes, olives, and feta cheese.
- **Tossed Salad** – Mixed greens with light vinaigrette.
- **Coleslaw** – Shredded cabbage and carrots with a creamy dressing.
- **Andalouse Salad** – Tomato and pepper salad with an oil-based dressing.
- **Caesar Salad** – Romaine lettuce with Parmesan, croutons, and Caesar dressing.

Cover for Salades Course

- Salad plate

- Salad fork
- Salad knife
- Napkin

12. Buffet Froid (Cold Buffet Course)

Pronunciation: *boo-FAY frwah*



French Buffet Froid course, presenting a sophisticated selection of cold meats, fish, and salads.

The **Buffet Froid** course presents a **selection of cold meats, fish, and salads**, elegantly arranged and often accompanied by **dressings, aspics, or pâtés**. This course offers a **sophisticated contrast** to the warm dishes, emphasizing **delicate flavours, textures, and visual appeal**.

Buffet Froid showcases the **artistry of cold cuisine**, reflecting the versatility of **French culinary traditions**. It serves as a **light yet satisfying addition** before the final courses.

Examples of Buffet Froid Dishes

- **Chicken Galantine** – Cold, deboned, and stuffed chicken dish.
- **Poached Salmon** – Chilled salmon served with herbed mayonnaise.
- **Lobster Mayonnaise** – Lobster garnished with greens and a rich sauce.
- **Smoked Salmon** – Thin slices of cold, smoked salmon.
- **Herb-Stuffed Pork Loin** – Cold pork loin filled with aromatic herbs.
- **Duck Terrine** – A rich, chilled duck pâté.
- **Roast Beef Salad** – Thinly sliced, cold beef with a light dressing.

Cover for Buffet Froid Course

- Buffet plate

- Cold meat knife
- Small fork
- Napkin

Related: [À la Carte Menu: Definition, Features, Pros & Cons for Modern Dining](#)

13. Entremets (Sweets Course)

Pronunciation: *ahn-truh-MAY*



French Entremets course, featuring a variety of elegant pastries and sweet desserts.

The **Entremets** course introduces **sweet delicacies**, marking the **transition into desserts**. It includes a variety of **hot and cold desserts**, from delicate **custards and soufflés** to rich **pastries and ice creams**. This course **delights the palate** and offers a **visually appealing conclusion** to the main meal.

Types of Entremets

1. General Entremets

These are **classic sweet dishes** such as **puddings, cakes, and pastries**. They are either **pre-plated or served tableside** using service utensils.

- **Crème Caramel** – A smooth caramel custard.
- **Apple Strudel** – A pastry filled with spiced apples and raisins.
- **Chocolate Soufflé** – A light, airy chocolate dessert.
- **Baked Alaska** – Ice cream encased in meringue and baked.
- **Pineapple Upside-Down Cake** – Cake topped with caramelized pineapples.
- **Tiramisu** – A coffee-flavored Italian dessert with mascarpone.

🍦 2. Ice Cream

Two types of ice cream are commonly served:

A) Plain Ice Cream – Simple scoops in flavors such as vanilla, chocolate, mango, or orange, served in an **ice cream cup** with an underplate and doily paper.

B) Parfait Ice Cream – **Layered ice cream** with flavors, fruits, nuts, and jellies, elegantly served in a **parfait glass**.

Examples of Parfait Ice Cream:

- **Tutti Frutti** – Mixed fruit ice cream with candied fruits.
- **Eiffel Tower** – Elegant, towering ice cream layers.
- **Lewinsky** – A rich, creamy parfait with chocolate layers.
- **Tall Beauty** – Multi-layered dessert with nuts and fruits.
- **Midnight Beauty** – Dark chocolate parfait with coffee notes.
- **Caribbean Delight** – A tropical fruit-infused ice cream.

Cover for Entremets Course

- **Parfait glass** (for layered ice creams)
- **Parfait spoon**
- **Underliner plate**

14. Savoureux (Savory Course)

Pronunciation: *sav-oo-RUH*



A selection of salty and tangy French savory bites, served after the dessert course.

The **Savoureux** course introduces **small, salty, and tangy bites** designed to **balance the palate** and **offset the sweetness** of the previous dessert course. These **flavorful, savory snacks** provide a delightful contrast before moving on to the final courses.

Types of Savoureux

1. Meat Savory

These small bites are often **wrapped in bacon** or served with a rich, smoky flavor.

- **Devils on Horseback** – Dates or prunes wrapped in bacon.
- **Angels on Horseback** – Oysters wrapped in bacon.
- **Sausage Rolls** – Mini puff pastry rolls filled with seasoned sausage meat.

2. Fish Savory

Lighter and tangier, fish-based savories often include toast as a base.

- **Anchovies on Toast** – Toast topped with anchovies, hard-boiled egg yolk, and parsley.
- **Haddock on Toast** – Poached haddock in a creamy sauce served over toast.
- **Sardines on Toast** – Lightly grilled sardines served with a squeeze of lemon.

3. Cheese Savory

Rich and creamy cheese-based dishes offer **a variety of textures and flavors**.

- **Cheese Soufflé** – A light, fluffy savory soufflé made with cheese.
- **Welsh Rarebit** – Toast topped with a melted cheese sauce.
- **Cheese Board Selection** – A variety of cheeses served with crackers, bread, and accompaniments.

Cover for Savoureux Course

- Savory plate
- Small fork
- Small knife
- Napkin

15. Fromage (Cheese Course)

Pronunciation: *fro-MAHZH*



A rich selection of French cheeses, served with crackers, nuts, and fruit preserves.

The **Fromage** course features an **assortment of cheeses** served with **crackers, bread, butter, and fresh fruits**. It is an **alternative to the Savoureux course** and can be served **before or after the dessert course**.

This course acts as a **bridge between the savory and sweet courses**, offering a variety of textures and flavors, from **creamy and mild** to **sharp and tangy**.

Types of Cheese

🧀 1. Soft & Creamy Cheeses

- **Brie** – A soft, creamy French cheese with a bloomy rind.
- **Camembert** – Similar to Brie but with a slightly stronger earthy taste.

2. Blue Cheeses

- **Roquefort** – A strong, tangy blue cheese made from sheep's milk.
- **Gorgonzola** – An Italian blue cheese with a creamy texture.

3. Hard & Semi-Hard Cheeses

- **Comté** – A nutty, firm French cheese.
- **Gruyère** – A smooth, slightly salty Swiss cheese, often used in fondue.
- **Cheddar** – A well-known, aged cheese with varying sharpness.

🐐 4. Fresh & Goat Cheeses

- **Chèvre** – A tangy, earthy goat cheese.
- **Mozzarella** – A fresh, mild Italian cheese.

5. Washed-Rind & Strong Cheeses

- **Saint-Nectaire** – A semi-soft cheese with a creamy texture and strong aroma.
- **Epoisses** – A pungent, soft cheese with a washed rind.

Accompaniments

- Crackers or crusty bread
- Butter
- Fresh fruit (grapes, apples, pears, figs)
- Nuts (walnuts, almonds)
- Honey or fruit preserves

Cover for Fromage Course

- Quarter plate or cheese plate
- Small knife
- Small fork

Read more on cheese:

- [31 Different Types of Cheese in the World and Their Uses](#)
- [How Cheese Is Made: A Step-by-Step Guide to Cheesemaking](#)

16. Dessert (Fruits Course)

Pronunciation: *day-ZAIR*



A light and refreshing French Dessert course, featuring seasonal fruits and nuts.

The **Dessert course** in a French classical menu features **fresh fruits and nuts**, offering a **light, refreshing** conclusion to the meal. It is served **after the cheese course**, providing **natural sweetness and a crisp texture** to cleanse the palate.

Types of Fruits Served

- 🍌 1. **Soft Fruits**: Banana, Papaya
- 🍏 2. **Hard Fruits**: Pears, Apples
- 🍊 3. **Citrus Fruits**: Oranges, Sweet lime
- 🥜 4. **Dry Fruits & Nuts**: Raisins, Walnuts, Cashews, Pistachios

Presentation & Service

- **Whole fresh fruits** are presented in a **fruit basket** on the table.
- **Pre-cut fruits** may be served for easier consumption.
- **Nuts** are sometimes offered as an accompaniment, with a **nutcracker** provided.

Cover for Dessert Course

- Half plate
- Fruit fork
- Fruit knife
- Nutcracker (if nuts are served)

17. Boissons (Beverages)

Pronunciation: *bwah-SAWN*



The final Boissons course, offering a selection of fine French coffees and teas to conclude the meal.

The **Boissons** course marks the **end of the French classical menu**, offering a variety of **coffees and teas** to provide a **warm, comforting** conclusion to the meal. It serves as a moment of **relaxation**, allowing diners to **savor the experience** before leaving the table.

Types of Beverages Served



Coffee Options

- **Espresso:** Strong, concentrated Italian coffee.
- **Cappuccino:** Espresso topped with steamed milk and foam.
- **Café au Lait:** French coffee with equal parts brewed coffee and steamed milk.
- **Café Noir:** Strong black coffee, typically served without milk or sugar.
- **Irish Coffee:** Coffee mixed with Irish whiskey, sugar, and topped with cream.
- **Café Crème:** Espresso with a dollop of cream.
- **Decaf Coffee:** Coffee made without caffeine, served in various styles.



Tea Options

- **Thé Noir (Black Tea):** Robust and full-bodied tea, served with or without milk.
- **Thé Vert (Green Tea):** Light, refreshing tea, often served without milk.
- **Thé à la Menthe (Mint Tea):** A fragrant, herbal tea, commonly served in Morocco.
- **Thé aux Fruits (Fruit Tea):** Herbal tea infused with fruit flavors.
- **Earl Grey:** Black tea infused with bergamot oil.
- **Chamomile Tea:** A caffeine-free herbal tea known for its calming properties.

Presentation & Service

- **Coffee is served in a demitasse or coffee cup with a saucer.**
- **Tea is served in a teapot, accompanied by a teacup and saucer.**
- **Sugar cubes, milk, or cream** are placed in separate pots for customization.
- **A small sweet, such as a biscotti or chocolate,** may be offered as a final touch.

Read our beverage guide on: [Classification of Beverages: Alcoholic and Non-Alcoholic Explained](#)

FAQ

Why is the 17-course menu important in French cuisine?

The 17-course menu represents the **art of French fine dining**, emphasizing balance, variety, and progression of flavors, textures, and temperatures throughout a meal.

What is the purpose of sorbet in a French classical menu?

Sorbet is served **midway through the meal** to cleanse the palate, refreshing the taste buds before continuing with richer courses.

Do restaurants still serve a 17-course French classical menu?

While rare in modern restaurants, **Michelin-starred fine dining establishments** and special banquets may offer a multi-course tasting menu inspired by this tradition.

Is the 17-course menu the same as a tasting menu?

No, a **tasting menu (menu dégustation)** is a modern adaptation, often featuring fewer courses with smaller portions, while the **17-course French classical menu follows a structured sequence**.

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