

1	Soup	Soupe à l'Oeuf, Provençale (Garlic Soup with Poached Eggs)
1	Soup	Soupe à l'ail aux Herbes de Terre (Garlic Soup with Potatoes)
1	Soup	Soupe Gratinée des Trois Gourmantes (Onion Soup Gratinée de Luxe)
2	Sauces	Sauce aux Anchois (Anchovy Sauce)
2	Sauces	Beurre Bercy (Shallot Butter with White Wine)
2	Sauces	Sauce Abscônienne (Herbal Mayonnaise Made with Soft-boiled Eggs)
2	Sauces	Sauce Venaison (Brown Sauce for Venison)
2	Sauces	Sauce Colbert (Béarnaise with Meat Glaze)
2	Sauces	Sauce Brune à l'Estragon (Tarragon Sauce)
2	Sauces	Sauce Aurore (Béchamel or Velouté with Tomato Flavouring)
2	Sauces	Mayonnaise Colées (Gastin Mayonnaise - for Decorating Cold Dishes)
2	Sauces	Beurre d'ail (Garlic Butter)
2	Sauces	Sauce Fraisée (Brown Sauce with Pickles and Capers)
2	Sauces	Fonds Brun (Brown Stock)
2	Sauces	Sauce Brune au Carl (Brown Curry Sauce)
2	Sauces	Sauce Mousseline Sabayon (Hollandaise with Cream and White-wine Fish Fume)
2	Sauces	Sauce Chantilly (Hollandaise with Whipped Cream)
2	Sauces	Sauce aux Capres (Caper Sauce)
2	Sauces	Beurre Maître d'Hôtel (Parsley Butter)
2	Sauces	Sauce Duvelles (Green Mustard Sauce)
2	Sauces	Sauce à la Moutarde (Mustard Sauce)
2	Sauces	Sauce Parisienne - formerly Sauce Allemande (Egg Yolk and Cream Enrichment)
2	Sauces	Vinaigrette à la Crème (Soft Cream Dressing - Oil Sauce)
2	Sauces	Sauce Madère (Brown Madeira Sauce)
2	Sauces	Hollandaise avec Blancs d'Oeufs (Hollandaise with Beaten Egg Whites)
2	Sauces	Sauce de Sorges (Herbal Mayonnaise Made with Soft-boiled Eggs)
2	Sauces	Gelée (Jellied Stock)
2	Sauces	Fonds Brun de Volaille (Brown Poultry Stock)
2	Sauces	Sauce Riviera (Green Mayonnaise with Butter or Cream Cheese, Pickles, Capers, and Anchovies)
2	Sauces	Beurre à l'Oeuf (Egg Yolk Butter)
2	Sauces	Sauce Vin Blanc (Hollandaise with White wine Fish Fume)
2	Sauces	Sauce Poirevoux (Brown Madeira Sauce with Truffles)
2	Sauces	Sauce Robert (Brown Mustard Sauce)
2	Sauces	Beurre Colbert (Tarragon Butter with Meat Flavouring)
2	Sauces	Sauce Poivrade (Brown Game Sauce)
2	Sauces	Beurre Maître d'Hôtel (Green Mayonnaise with Butter or Cream Cheese, Pickles, Capers, and Anchois)
2	Sauces	Beurre de Crustacés (Shellfish Butter)
2	Sauces	Sauce Brune aux Fines Herbes (Brown Herb Sauce)
2	Sauces	Sauce Choron (Tomato-Flavoured Béarnaise)
2	Sauces	Beurre de Fines Herbes (Mixed Herb Butter)
2	Sauces	Beurre au Citron (Lemon Butter Sauce)
3	Eggs	Oeufs Miror Gratinés (Shirred Eggs with Cheese)
3	Eggs	Oeufs en Cocotte aux Fines Herbes (Egg Baked in Ramekins with Herbs)
3	Eggs	Oeufs Brouillés aux Truffes (Scrambled Eggs with Truffles)
3	Eggs	L'Omlette aux épinards (Omelette with Spinach)
3	Eggs	Grochade (Open-faced Omelette Garnished with Onions, Peppers, Tomatoes, and Ham)
3	Eggs	L'Omlette aux Fines Herbes (Omelette with Herbs)
3	Eggs	Oeufs Brouillés au Fromage (Scrambled Eggs with Cheese)
3	Eggs	Oeufs Brouillés aux Fines Herbes (Scrambled Eggs with Herbs)
3	Eggs	Oeufs en Crostades à la Béarnaise (Poached Eggs and Mushrooms, Béarnaise Sauce)
3	Eggs	L'Omlette au Fromage (Omelette with Cheese)
3	Eggs	Oeufs à la Fontine de Fromage (Poached Eggs on Canapés with Cheese Fondue Sauce)
3	Eggs	Oeufs Miror aux Fines Herbes (Shirred Eggs with Herb Butter)
3	Eggs	Oeufs Miror Pêtré (Shirred Eggs with Tomatoes, Onions and Peppers)
3	Eggs	Oeuf Miror au Beurre Noir (Shirred Eggs with Black Butter Sauce)
3	Eggs	L'Omlette Gratinée à la Tomate (Tomato-filled Omelettes Gratinée with Cream and Cheese)
3	Eggs	Oeufs Miror à la Crème (Shirred Eggs with Cream)
4	Entrées and Luncheon Dishes	Petits Chaussons au Rougoret (Pastry Turnovers with Rougoret Cheese)
4	Entrées and Luncheon Dishes	Quenelles de Crustacés (Shrimp, Lobster or Crab Quenelles)
4	Entrées and Luncheon Dishes	Gratin de Poireaux (Gratin of Leeks with Ham)
4	Entrées and Luncheon Dishes	Quiche aux épinards (Spinach Quiche)
4	Entrées and Luncheon Dishes	Fillets de Poisson en Soufflé (Fish Soufflé Baked on a Plate)
4	Entrées and Luncheon Dishes	Gratin d'Endives (Gratin of Endive with Ham)
4	Entrées and Luncheon Dishes	Grochcs Gratinés au Fromage (Gnocchi Baked with Cheese)
4	Entrées and Luncheon Dishes	Quenelles de Veau - Quenelles de Volaille (Veal, Chicken or Turkey Quenelles)
4	Entrées and Luncheon Dishes	Quiche aux Champignons (Mushroom Quiche)
4	Entrées and Luncheon Dishes	Timbale de Crêpes (Molded French Pancakes with Various Fillings)
4	Entrées and Luncheon Dishes	Crêpes Farces et Roulees (Stuffed and Rolled French Pancakes)
4	Entrées and Luncheon Dishes	Soufflé de Homard (Lobster Soufflé)
4	Entrées and Luncheon Dishes	Galettes au Rougoret (Rougoret Cheese Biscuits)
4	Entrées and Luncheon Dishes	Fondue de Volaille (Cream Filling with Chicken or Turkey)
4	Entrées and Luncheon Dishes	Galettes au Camembert (Camembert Biscuits)
4	Entrées and Luncheon Dishes	Galettes aux Endives (Endive Quiche)
4	Entrées and Luncheon Dishes	Bouchées Parmentier au Fromage (Potato Cheese Sticks)
4	Entrées and Luncheon Dishes	Tartellettes (Little Pastry Shells)
4	Entrées and Luncheon Dishes	Canapés - Croûtons (Plain or Sauteed Bread Rounds)
4	Entrées and Luncheon Dishes	Gratin de Quenelles de Poisson (Quenelles Gratinée in White Wine Sauce)
4	Entrées and Luncheon Dishes	Quenelles aux Huîtres (Fish Quenelles with Oysters)
4	Entrées and Luncheon Dishes	Quiche au Camembert (Camembert Cheese Quiche)
4	Entrées and Luncheon Dishes	Cabosse de Crêpes à la Forestière (Mound of French Pancakes Filled with Cream Cheese, Spinach)
4	Entrées and Luncheon Dishes	Soufflé de Crevettes (Shrimp Soufflé)
4	Entrées and Luncheon Dishes	Quiche au Fromage de Gruyère (Swiss Cheese Quiche)
4	Entrées and Luncheon Dishes	Gratin de Pommes de Terre et Saucisson (Gratin of Potatoes, Onions and Sausages)
4	Entrées and Luncheon Dishes	Quenelles de Saumon (Salmon Quenelles)
4	Entrées and Luncheon Dishes	Croûtes (Toasted Bread Cases)
5	Fish	Moules en Sauce (Sauced Mussels Served in Scallop Shells)
5	Fish	Fillets de Sole Farcis (Stuffed Fish Filets)
5	Fish	Sole Bonne Femme (Fish Filets with Mushrooms)
5	Fish	Homard aux Aromates (Lobster Steamed in Wine with Herb Sauce)
5	Fish	Moules à la Béarnaise (Sauced Mussels Served in Scallop Shells)
5	Fish	Sole à la Normande (Fish Filets with Shellfish and Mushrooms)
5	Fish	Moules à la Poulette (Sauced Mussels Served in Scallop Shells)
5	Fish	Sole à Marinière (Fish Filets with Herbs)
5	Fish	Moules à la Française (Sauced Mussels with Shallots and Truffles)
5	Fish	Fillets de Poisson Gratinés à la Parisienne (Fish Filets Poached in White Wine, Cream and Egg Yolk)
5	Fish	Mouchales (Sauced Mussels Served in Scallop Shells)
5	Fish	Pilaf de Moules (Sauced Mussels in a Rice Ring)
5	Fish	Fricassée de Poulet à l'Indienne (Curry Sauce)
6	Poultry	Fricassée de Poulet au Paprika (Paprika Sauce)
6	Poultry	Canapés de Volaille Archiduc (Chicken Breasts with Paprika, Onions and Cream)
6	Poultry	Caneton Montmorency (Roast Duck with Cherries)
6	Poultry	Caneton Rôti à l'Alsacienne (Roast Duck with Sausage and Apple Stuffing)
6	Poultry	Caneton à l'Oranaise (Roast Duck with Orange Sauce)
6	Poultry	Cocquillet sur Canapés (Roast Sautéed Chicken with Chicken Liver Canapés and Mushrooms)
6	Poultry	Canard Braisé avec Choucroute - à la Bordaise (Duck Braised in Sauerkraut)
6	Poultry	Soufflés de Volaille à l'Écossaise (Chicken breasts with Diced Aromatic Vegetables and Cream)
6	Poultry	Canard à la Marseillaise (Duck Braised in Red Cabernet)
6	Poultry	Soufflés de Volaille aux Champignons (Chicken breasts with Mushrooms and Cream)
6	Poultry	Caneton aux Cerises (Roast Duck with Cherries)
6	Poultry	Poulet Sauté à la Crème (Dredged Sautéed Chicken with Cream)
6	Poultry	Caneton aux Pêches (Roast Duck with Peaches)
6	Poultry	Poulet à la Broche (Herb-Roasted Chicken)
6	Poultry	Poulet au Port (Roast Chicken Steeped with Port Wine, Cream and Mushrooms)
6	Poultry	Farce Duvelles (Mushroom Stuffing)
6	Poultry	(Brown Dredging Sauce with Wine)
6	Poultry	Soufflés de Volaille à la Milanaise (Chicken Breasts Rolled in Parmesan and Fresh Bread Crumb)
6	Poultry	Poulet Rôti à la Normande (Roast Chicken Basted with Cream, Herb, and Giblet Stuffing)
6	Poultry	(Deglazing Sauce with Truffles)
6	Poultry	(Brown Chicken Stock)
6	Poultry	Fricassée de Poulet à l'Estragon (Tarragon Sauce)
7	Meat	Tournefos Hachés (Fillet Steaks with Artichoke Bottoms and Béarnaise Sauce)
7	Meat	Marrinade au Laurier (Uncooked Wine Marinade with Bay Leaves)
7	Meat	Gilot à la Moutarde (Herbal Mustard Coating for Roast Lamb)
7	Meat	Ris de Veau au Gratin (Sweetbread au Gratin)
7	Meat	Escalopes de Veau Chasseur (Sautéed Veal Scallops with Mushrooms and Tomatoes)
7	Meat	Porc Sûvis (Pork Suffed with Cheese)
7	Meat	Pièce de Bœuf à la Cuillère (Minced Braised Beef Served in a Beef Shell)
7	Meat	Fricadelles de Veau à la Crème (Veal Patties with Cream and Herb Sauce)
7	Meat	Pain de Veau (Veal Loaf)
7	Meat	Veau Poêlé à la Maitron (Casserole-roasted Veal with Diced Vegetables)
7	Meat	Cervelles Braisées (Braised Calf's Brains)
7	Meat	Sauté de Bœuf à la Provençale (Beef Sautéed with Fresh Tomato Sauce, Olives and Herbs)
7	Meat	Farce de Porc (Pork and Herb Stuffing)
7	Meat	Blanquette d'Agneau (Spring Lamb Stee with Onions and Mushrooms)
7	Meat	Bitteck Sauté Marchand de Vins (Pan-broiled Steak, with Red Wine Sauce)
7	Meat	Sauté de Bœuf à la Provençale (Casserole of Beef with Garlic and Anchovy Sauce)
7	Meat	Bitteck Sauté Béarnaise (Pan-broiled Steak with Béarnaise Sauce)
7	Meat	Sauce Madarade à la Normande (Mustard Sauce with Cream)
7	Meat	(Cream and Mushroom Sauce)
7	Meat	Pilaf de Mouton à la Catalane (Lamb or Mutton Stew with Rice, Onions, and Tomatoes)
7	Meat	Rôti de Porc aux Navets (Casserole-roasted Pork with Turnips)
7	Meat	Sauce Spéciale à l'ail pour Giolo (Garlic Sauce for Roast Lamb)
7	Meat	Fricadelles de Veau Duvelles (Veal Patties with Mushrooms)
7	Meat	Ris de Veau Braisé à l'Italienne (Braised Sweetbread with Brown Mushroom Sauce)
7	Meat	Tournefos Rossini (Filet Steaks with Foie Gras, Truffles and Madeira Sauce)
7	Meat	Roignons de Veau Flambés (Veal Kidneys Flamed in Brandy - Cream and Mushroom Sauce)
7	Meat	Farce aux Olives (Olives and Ground Lamb Stuffing)
7	Meat	Civet de Mouton (Lamb or Mutton Stew with Red Wine, Onions, Mushrooms and Bacon)
7	Meat	Bitteck Sauté Bercy (Pan-broiled Steak with Shallot and White Wine Sauce)
8	Vegetables	Concombres aux Champignons et à la Crème (Creamed Cucumbers with Mushrooms)
8	Vegetables	Choux de Bruxelles aux Marons (Brussels Sprouts Braised with Chestnuts)
8	Vegetables	Gratin de Pommes de Terre Crêvy (Scalloped Potatoes and Carrots with Cream)
8	Vegetables	Purée de Navets Parmentier (Turnip and Potato Puree)
8	Vegetables	Fonds d'Artichauts à la Crème (Creamed Artichoke Bottoms)
8	Vegetables	Épinards Étuvés au Beurre (Spinach Braised in Butter - Buttered Spinach)
8	Vegetables	Épinards à la Mornay, Gratinés (Lettuce Braised with Cheese Sauce)
8	Vegetables	Petits Pois Étuvés au Beurre (Buttered Peas II - for large but tender fresh green peas)
8	Vegetables	Concombres à la Crème (Creamed Cucumbers)
8	Vegetables	Endives Gratinées (Endives Gratinée with Cheese)
8	Vegetables	Concombres à la Mornay (Cucumbers with Cheese Sauce)
8	Vegetables	Gratin Jurasien (Scalloped Potatoes with Heavy Cream and Cheese)
8	Vegetables	Sauce à la Crème (Fresh Cream Sauce)
8	Vegetables	Choux de Bruxelles à la Milanaise (Brussels Sprouts Braised with Cheese)
8	Vegetables	Épinards Gratinés au Fromage (Spinach Gratinée with Cheese)
8	Vegetables	Champignons Sautés à la Bordaise (Mushrooms Sautéed with Shallots, Garlic and Herbs)
8	Vegetables	Champignons Sautés, Sauce Madare (Sautéed Mushrooms in Brown Madeira Sauce)
8	Vegetables	(Frozen Green or Wax Beans)
8	Vegetables	Canapés aux Épinards, Spinach and Cheese Canapés)
8	Vegetables	Riz en Couronne (Rice Ring)
8	Vegetables	Pommes de Terre Sautées en Dés (Diced Potatoes Sautéed in Butter)
8	Vegetables	Épinards à la Mornay, Gratinés (Spinach Gratinée with Cheese Sauce)
8	Vegetables	Épinards à la Crème (Spinach Braised in Cream - Creamed Spinach)
8	Vegetables	Quartiers de fonds d'Artichauts au Beurre (Buttered Artichoke Bottoms, Quartered)
8	Vegetables	Navets Persillés, Parslief Turnips)
8	Vegetables	Carottes à la Crème (Creamed Carrots)
8	Vegetables	Choux de Bruxelles étuves à la Crème (Creamed Brussels Sprouts)
8	Vegetables	Gratin de Pommes de Terre Provençale (Scalloped Potatoes with Onions, Tomatoes, Anchovies, Haricots Vert à la Crème (Creamed Green Beans I)
8	Vegetables	Carottes à la Forestière (Braised Carrots with Artichoke Bottoms and Mushrooms)
8	Vegetables	Haricots Vert à la Maître de Hôtel (Buttered Green Beans II - with Lemon Juice and Parsley)
8	Vegetables	Artichauts Prêtés (Artichokes Braised with Carrots, Onions, Turnips and Mushrooms)
8	Vegetables	Petits Oignons Persillés (Parslief Onions)
8	Vegetables	Carottes aux Fines Herbes (Braised Carrots with Herbs)
8	Vegetables	Fonds d'Artichauts Mirois (Buttered Artichoke Bottoms with Diced Vegetables)
8	Vegetables	Épinards au Jus (Spinach Braised in Stock)
8	Vegetables	Pommes de Terre Parisiennes (Potato Balls Sautéed in Butter)
8	Vegetables	Épinards en Surprise (Spinach Hidden under a Giant Crêpe)
8	Vegetables	Choux de Bruxelles à la Mornay, Gratinés (Brussels Sprouts Gratinée with Cheese Sauce)
8	Vegetables	Gratin Sauvayard (Scalloped Potatoes with Meat Stock and Cheese)
8	Vegetables	Fonds d'Artichauts Mornay (Artichoke Bottoms Gratinée with Cheese Sauce)
8	Vegetables	(Frozen Artichoke Hearts)

8	Vegetables	Pois frais en Brasage (Buttered Peas III - for large, rather tough, fresh green peas)			
8	Vegetables	Haricots Verts à l'Anglaise (Buttered Green Beans I)			
8	Vegetables	Haricots Vert Sauce Crème (Creamed Green Beans II)			
8	Vegetables	Poireaux Grillés au Fromage (Leeks Brownd with Cheese)			
8	Vegetables	Epinards au Jambon (Spinach with Ham)			
8	Vegetables	Petits Oignons à la Crème (Creamed Onions)			
8	Vegetables	Petits Oignons en Garniture (Vegetable Mixture)			
8	Vegetables	Petits Pois Frais à l'Anglaise (Buttered Peas I - for very tender, sweet, fresh, green peas)			
8	Vegetables	Riz Auxelles (Buttered Rice with Mushrooms)			
9	Cold Buffet	Champignons à la Grecque (Mushrooms à la Grecque)			
9	Cold Buffet	Poivrons à la Grecque (Red or Green Bell Peppers à la Grecque)			
9	Cold Buffet	Céleri à la Grecque (Celery à la Grecque)			
9	Cold Buffet	Endives à la Grecque (Endive à la Grecque)			
9	Cold Buffet	Pâté de Veau et Porc avec Gibier (Game Pâté)			
9	Cold Buffet	Poireaux à la Grecque (Leeks à la Grecque)			
9	Cold Buffet	Fonds D'artichauts à la Grecque (Artichoke Bottoms à la Grecque)			
9	Cold Buffet	Aubergines à la Grecque (Eggplant à la Grecque)			
9	Cold Buffet	Crabe ou Homard en Chaud-froid, Blanche Neige (Crab or Lobster in Chaud-froid)			
9	Cold Buffet	Oignons à la Grecque (Onions à la Grecque)			
9	Cold Buffet	Concombres à la Grecque (Cucumbers à la Grecque)			
9	Cold Buffet	Mousse de Jambon (Ham Mousse)			
9	Cold Buffet	Homard, Crabe, ou Crevettes en Aspic (Lobster, Crab, or Shrimp in Aspic)			
9	Cold Buffet	Fennel à la Grecque (Fennel à la Grecque)			
10	Desserts and Cakes	Souffle Rothschild (Souffle with Glacéed Fruits and Kirsch)			
10	Desserts and Cakes	Clafouti à la Liqueur (Cherry Flan with Liqueur)			
10	Desserts and Cakes	Clafouti aux Pommes (Apple Flan)			
10	Desserts and Cakes	Charlotte Malakoff aux Framboises (Almond Cream with Raspberries)			
10	Desserts and Cakes	Bavarois aux Fruits (Strawberry or Raspberry Bavarian Cream - and other fruits)			
10	Desserts and Cakes	Savarin Chantilly (Savarin with Whipped Cream)			
10	Desserts and Cakes	Clafouti aux Mûres/Myrtilles (Blackberry or Blueberry Flan)			
10	Desserts and Cakes	Bavarois Praliné (Almond Bavarian Cream)			
10	Desserts and Cakes	Crème Piombières aux Fruits (Piombières with Fresh Strawberries or Raspberries)			
10	Desserts and Cakes	Clafouti aux Poires (Pear Flan)			
10	Desserts and Cakes	Lin Moule Caramélisé (A Caramel-lined Mold)			
10	Desserts and Cakes	Glacage à l'Abricot (Apricot Glaze with Almonds or Glacéed Fruits)			
10	Desserts and Cakes	Souffle au Café (Coffee Souffle)			
10	Desserts and Cakes	Crème Piombières à l'Ananas (Piombières with Pineapple)			
10	Desserts and Cakes	Pâte Sablée (Sugar Crust)			
10	Desserts and Cakes	Souffle Praliné/Souffle aux Macarons (Souffle with Caramelized Almonds or Macarons)			
10	Desserts and Cakes	Charlotte Basque (Almond Custard with Chocolate)			
10	Desserts and Cakes	Souffle Panaché (Half-and-half Souffle)			
10	Desserts and Cakes	Pâte à Baba et Babas (Baba Paste and Babas)			
10	Desserts and Cakes	Glacage à la Crème ou au Chocolat (Butter-cream or Chocolate Icing)			
10	Desserts and Cakes	Babas au Rhum, Classique (Rum Babas)			
10	Desserts and Cakes	(Orange and Almond Spongecake)			
10	Desserts and Cakes	Galettes Sablées (Sugar Cookies)			
10	Desserts and Cakes	Caramel (Caramel)			
10	Desserts and Cakes	Crème Sainte-Anne au Caramel (Macaroon Cup Custards, Unmolded)			
10	Desserts and Cakes	Petits Savarins (Small Savarins)			
10	Desserts and Cakes	Clafouti aux Pruneaux (Rum Flan)			
10	Desserts and Cakes	(Mound of Crêpes with Apples, Flambé)			
10	Desserts and Cakes	Clafouti à la Bourdaloue (Cherry or Pear Flan with Almonds)			
10	Desserts and Cakes	Bavarois au Chocolat (Chocolate Bavarian Cream)			
10	Desserts and Cakes	Souffle aux Amandes (Almond Souffle)			
10	Desserts and Cakes	Babas aux Fruits (Rum Babas with Fruit)			
10	Desserts and Cakes	Petits Pots de Crème (Cup Custards, Unmolded)			
10	Desserts and Cakes	Pâte Brûlée Saucée (Sweet Short Pastry)			
10	Desserts and Cakes	Crème Chantilly (Lightly Beaten Cream)			
10	Desserts and Cakes	Charlotte Malakoff au Chocolat (Almond Cream with Chocolate)			
10	Desserts and Cakes	Crème Piombières au Chocolat (Chocolate Cream)			
10	Desserts and Cakes	Gelée de Grosselles (Fru Red Currant Glaze)			
10	Desserts and Cakes	Crème au Beurre à l'Orange (Orange Butter-cream Icing)			