# ✓ 1 > Listen → and read at the same time ✓ 2 > Listen → without reading ✓ . ✓ 3 > Test your comprehension: listen the vocabulary alone to remember the meaning and repeat each word If necessary, you have the translation at the end.

# AT THE TABLE: THE CUSTOMERS AT RESTAURANT

### **FIRST PART**

- Booking: I made a booking for a table at our favorite restaurant this Saturday.
- **Guests**: Our guests were impressed by the elegant decor of the dining room.
- **Welcome**: The hostess gave us a warm welcome as we entered the restaurant.
- **Table**: We requested a table by the window to enjoy the view.
- **Seating**: The seating arrangement was perfect for our large party.
- Host: The host managed the busy dining room with efficiency.
- Hostess: The hostess checked our reservation and led us to our table.
- Busser: The busser quickly cleared the table as soon as we finished our meal.
- Line cook: The line cook prepared our meals with great skill and speed.
- Wait to be seated: We had to wait to be seated because the restaurant was full.
- Party: Our party of six enjoyed a variety of dishes from the menu.
- **Highchair**: They provided a highchair for our toddler, making dinner much easier.
- **Booth**: We requested a booth for more privacy during our dinner.
- Patio: Dining on the patio on a warm night was a delightful experience.

- Dining room: The dining room was beautifully decorated with flowers and candles.
- Occupied: All tables were occupied, indicating the restaurant's popularity.
- **Available**: They quickly found an available table for us despite the crowd.
- **Menu**: The menu offered an impressive range of vegetarian options.
- Specials: Tonight's specials include a freshly caught seafood platter.
- Order: We placed our order with the server, who was very knowledgeable.
- Appetizer: For my appetizer, I chose a bowl of the chef's special soup.
- Entrée: My entrée was a perfectly cooked steak with seasonal vegetables.
- **Dessert**: We couldn't resist ordering the chocolate lava cake for dessert.
- Beverage: I opted for a refreshing herbal tea as my beverage choice.
- Wine list: The wine list featured an excellent selection of local and imported wines.
- **Recommendation**: The server's recommendation for the wine pairing was spot on.
- Chef's choice: I decided to go with the chef's choice, and it did not disappoint.
- **Daily special**: The daily special was a delicious, innovative take on traditional pasta.
- Tasting Menu: We chose the tasting menu to sample a bit of everything.
- Chef's Special: The chef's special tonight is a unique dish inspired by his recent travels.
- **Signature Dish**: The restaurant's signature dish is a must-try for new visitors.
- **Seasonal**: The menu focuses on seasonal ingredients for freshness and flavor.
- Out of stock: Unfortunately, the lobster is out of stock tonight.
- Substitute: They were happy to substitute the side dish to accommodate my allergy.
- Allergy: Please inform the server if you have any food allergies.
- Preferences: The chef is willing to adjust dishes based on guests' preferences.
- Dietary restrictions: The menu includes options for various dietary restrictions.
- **Service**: The service at this restaurant is always impeccable and attentive.
- Waiter/Waitress: Our waitress was very helpful in explaining the menu items.
- Server: Our server made sure our glasses were always full.
- Busser: The busser efficiently kept our table clean throughout the evening.
- Bartender: The bartender mixed a fantastic cocktail that was exactly to my taste.
- Chef: The chef personally came out to ask how we enjoyed our meal.
- Order taken: Our order was taken promptly after we were seated.
- **Serving**: The serving size of the entrée was generous and satisfying.
- Plate: Each plate was artfully arranged, making the food even more appealing.

- Bowl: My soup was served in a beautifully crafted ceramic bowl.
- Glass: Our wine glasses were never empty, thanks to the attentive staff.
- Napkin: The cloth napkin added a touch of elegance to the table setting.
- **Cutlery**: The cutlery was polished and perfectly aligned on the table.
- Fork: I used a small fork for my appetizer and a larger one for the entrée.
- **Knife**: The steak knife was sharp, easily cutting through my meal.
- Spoon: I was given a large spoon for the soup, which was perfect.
- Refill: My coffee cup was refilled without having to ask.
- To-go: We asked for our leftovers to be packed to-go.
- **Box**: The to-go box they provided was sturdy and leak-proof.
- Check/Bill: The check was presented in a discreet leather folder.
- Tip: We left a generous tip for the excellent service.
- Service Charge: A service charge was included in the bill for our large group.
- Payment: Payment was quick and easy, with options for cash or credit card.
- Cash: We decided to pay in cash to make splitting the bill easier.
- Credit card: I paid with my credit card, which they processed promptly.
- **Debit card**: They accepted my debit card without any issues.
- Change: The server returned my change in a small, elegant tray.
- Receipt: I asked for a receipt for my expense report.
- Splitting the bill: Splitting the bill was no problem for our group.
- Gratuity: Gratuity was automatically added for parties of six or more.
- Pay: We paid at the front desk on our way out.
- Charge: My card was charged the exact amount shown on the receipt.
- Total: The total for our meal was very reasonable for the quality of food and service.
- **Steak**: The steak was cooked to perfection, just as I ordered.
- **Seafood**: The seafood platter was fresh and flavorful, a highlight of the meal.
- Vegetarian: The vegetarian options were creative and satisfying.
- Vegan: The vegan dessert was surprisingly rich and delicious.
- **Gluten-free**: They offered a variety of gluten-free dishes, which was appreciated.
- **Organic**: Most of the ingredients used in the dishes are organic and locally sourced.
- **Beverages**: The range of beverages catered to all tastes and preferences.
- **Cocktail**: The signature cocktail was a refreshing start to our meal.
- **Beer**: They had an excellent selection of craft beers on tap.

- Wine: We chose a bottle of wine from their extensive wine list.
- **Soda**: They offered a variety of sodas, including some artisanal brands.
- Water: Bottled water was available, but we opted for the complimentary filtered water.
- **Coffee**: The coffee was rich and aromatic, a perfect end to the meal.
- **Tea**: A selection of teas was available, from classic black to exotic blends.
- Pie: The apple pie was homemade and served with vanilla ice cream.
- Cake: The chocolate cake was decadent and moist, with a rich ganache topping.
- **Sorbet**: The lemon sorbet was light and refreshing, cleansing the palate.
- **Juice**: Freshly squeezed orange juice was a vibrant start to our brunch.
- **Bread**: The bread basket included an assortment of freshly baked breads.
- Butter: The butter was soft and spread easily on the warm bread.
- Salad: The salad was crisp and dressed with a light, flavorful vinaigrette.
- Soup: The soup of the day was a comforting, creamy tomato basil.
- Cheese: A selection of fine cheeses was the perfect complement to our wine.
- Pasta: The pasta was all dente, tossed in a rich and savory sauce.
- Dressing: The dressing on the salad was tangy and complemented the greens perfectly.
- Sauce: The sauce on the chicken dish was divine, rich and full of flavor.
- **Grilled**: The grilled vegetables were a colorful and tasty side dish.
- **Fried**: The fried calamari was crispy on the outside and tender on the inside.
- Baked: The baked lasagna was layers of pasta, cheese, and sauce, bubbling hot.
- **Roasted**: The roasted duck was succulent, with a crispy, flavorful skin.
- Feedback: We left positive feedback for the exceptional service and dining experience.
- **Compliment**: We complimented the chef on the exquisite flavors and presentation.
- Complaint: They handled our complaint about the delay with professionalism and courtesy.
- Problem: There was a problem with the wine chiller, but they offered a suitable alternative.
- Concern: They addressed our concern about the noise level by moving us to a
  quieter table.

- Private Dining: The private dining room provided an intimate setting for our anniversary dinner.
- **Cover Charge**: There was a cover charge due to the live music entertainment provided.
- Happy Hour: We took advantage of the happy hour specials on cocktails and appetizers.
- No-show: To avoid a no-show fee, we called ahead to cancel our reservation when our plans changed.
- Wine List: The wine list was extensive, featuring selections from around the world.
- No-show Fee: A no-show fee is applied to reservations not canceled 24 hours in advance.
- Apology: The manager offered a sincere apology and a discount on our next visit.
- **Compensation**: As compensation for the mix-up, dessert was on the house.
- Satisfaction: Our satisfaction with the dining experience was evident in our smiles.
- **Expectation**: The restaurant exceeded our expectations in every way.
- **Improvement**: We suggested a minor improvement to the lighting in the dining area.
- Quality: The quality of the ingredients and the skill of the chef were apparent.
- **Taste**: The taste of the fresh seafood was unparalleled.
- **Service**: The service was attentive without being intrusive.
- Ambiance: The ambiance of the restaurant made for a memorable evening.
- Clean: The restaurant was clean and well-maintained, from the dining area to the restrooms.
- **Dirty**: Our table was a bit dirty when we arrived, but it was quickly cleaned.
- Sanitize: They made a point to sanitize the tables and menus between guests.
- Wash: We appreciated the option to wash our hands with the provided sanitizer.
- Restroom: The restroom was clean and stocked with necessities.
- **First aid**: The staff was trained in first aid, which was reassuring.
- Safety: The restaurant prioritized safety with clear fire exits and emergency instructions.
- Fire exit: The fire exit was clearly marked, ensuring a quick evacuation if necessary.
- Allergic reaction: The staff was knowledgeable about ingredients to prevent allergic reactions.
- Opening hours: The opening hours were convenient for both lunch and dinner.

- Closing hours: We were informed of the closing hours upon arrival to manage our time.
- Peak hours: During peak hours, the restaurant was bustling but the service remained efficient.
- Reservation required: For weekend dinners, a reservation was required due to high demand.
- Walk-ins welcome: Walk-ins were welcome, but there might be a wait during busy times.
- Wait time: The wait time was minimal, as the restaurant managed its bookings well.
- **Dress code**: The dress code was casual, making us feel comfortable and relaxed.
- Parking: Complimentary parking was provided, which was a nice touch.
- Valet service: The valet service was efficient, adding a level of convenience.
- Accessibility: The restaurant was fully accessible, accommodating all guests comfortably.
- **High traffic**: The restaurant was located in a high traffic area, yet it felt like an oasis.
- Quiet: We requested a quiet table and were seated in a peaceful corner.
- **Lively**: The lively atmosphere was energizing, with vibrant music and laughter.
- **Atmosphere**: The atmosphere was cozy and inviting, perfect for a chilly evening.
- **Decor**: The decor was tasteful and added to the overall dining experience.
- **Theme**: The restaurant's theme was reflected in its menu and decor, providing a unique experience.
- View: The view from the restaurant was breathtaking, overlooking the city lights.
- Location: The location was central, making it easy for everyone in our group to get there.
- Signature dish: The signature dish was a culinary masterpiece, showcasing the chef's talent.
- **Gourmet**: The gourmet options were indulgent, elevating the dining experience.
- Cuisine: The cuisine was a fusion of traditional and modern flavors, beautifully executed.
- **Trendy**: The restaurant was trendy, attracting a chic crowd with its innovative dishes.
- Classic: The classic dishes were executed with a modern twist, delighting traditionalists and foodies alike.
- **Casual**: The casual dining environment was relaxed, making us feel at home.

- Fine dining: The fine dining experience was impeccable, from the service to the plating.
- **Buffet**: The buffet offered an array of choices, catering to all tastes.
- Takeout: The takeout service was quick and convenient, without compromising on quality.
- **Delivery**: The delivery was prompt, bringing the restaurant's flavors to our doorstep.
- Seasoning: The seasoning was perfectly balanced, enhancing the natural flavors of the food.
- Spicy: The spicy dish had just the right amount of heat, tantalizing our taste buds.
- Mild: The mild sauce was flavorful without being overpowering, perfect for those who
  prefer less spice.
- Sweet: The sweet dessert was a delightful end to our meal, satisfying our sugar cravings.
- **Sour**: The sour elements in the dish added a refreshing contrast to the rich flavors.
- Bitter: The bitter greens in the salad provided a nice balance to the sweet dressing.
- **Umami**: The umami flavor was prominent in the mushroom dish, adding depth and richness.
- **Aromatic**: The aromatic spices in the curry filled the room with enticing scents.
- **Texture**: The texture of the crispy skin contrasted beautifully with the tender meat.
- **Crunchy**: The crunchy topping added an enjoyable texture to the creamy dessert.
- **Soft**: The soft, fluffy bread was the perfect vehicle for the savory spread.
- Creamy: The creamy sauce was a luxurious addition to the pasta, coating each strand perfectly.
- Rich: The rich chocolate cake was dense and indulgent, a chocolate lover's dream.
- **Light**: The light salad was a refreshing start to the meal, full of crisp vegetables.
- Heavy: The heavy stew was comforting and satisfying, perfect for a cold night.
- Refreshing: The refreshing cocktail was the perfect antidote to the summer heat.
- Filling: The filling breakfast kept us satisfied until lunchtime.
- **Portion size**: The portion size was generous, giving us great value for our money.
- Plating: The plating was artistic, making each dish a visual feast.
- Garnish: The garnish not only added color but also enhanced the flavors of the dish.
- Pairing: The wine pairing was expertly chosen to complement our meal.

- **Experience**: The dining experience was unforgettable, from the ambiance to the exquisite food.
- **Hospitality**: The hospitality was warm and welcoming, making us feel valued.
- **Courtesy**: The staff's courtesy was evident in their polite and attentive service.
- Patience: The server's patience was appreciated as we navigated the extensive menu.
- **Efficiency**: The efficiency of the service meant that our meals arrived promptly without any rush.
- **Promptness**: The promptness of the staff ensured that our needs were met quickly.
- Attention to detail: The attention to detail in every aspect of our visit was impressive.
- Creativity: The creativity of the chef was evident in the unique combinations and presentations.
- **Innovation**: The innovation in the kitchen resulted in dishes that were both surprising and delightful.
- **Tradition**: The tradition of the cuisine was honored while still incorporating modern twists.
- Local: The emphasis on local ingredients supported nearby farmers and ensured freshness.
- **Imported**: The imported cheeses added an international flair to the cheeseboard.
- **Exported**: The restaurant proudly exported its homemade sauces, sharing their flavors worldwide.
- Sustainable: The sustainable practices of the restaurant were important to us as conscious consumers.
- Eco-friendly: The eco-friendly packaging for takeout orders aligned with our environmental values.
- **Renewable**: The use of renewable resources in the restaurant's design was both innovative and responsible.
- **Ethical**: The ethical sourcing of ingredients was a testament to the restaurant's commitment to quality.
- Fair trade: The fair trade coffee offered was not only delicious but also socially responsible.
- Organic: The organic produce tasted fresher and was a healthier option for us.

- Non-GMO: The commitment to non-GMO ingredients was important for our dietary choices.
- Preservative-free: The preservative-free baked goods were a healthier alternative to other options.
- Discount: The discount offered on early bird dinners was a great incentive to dine early.
- **Coupon**: Using a coupon, we enjoyed a complimentary appetizer with our meal.
- Voucher: The voucher we received as a gift allowed us to indulge in the tasting menu.
- **Deal**: The special deal for a three-course meal was too good to pass up.
- Outdoor / indoor Seating: We chose outdoor seating to enjoy the beautiful weather and scenic views.
- Artisan: The artisan breads were a highlight, each loaf baked to perfection.
- Craft: The craft cocktails were innovative, featuring unique ingredients and bold flavors.
- **Brew**: The locally brewed beers offered a taste of the region's brewing talent.
- **Distill**: The distillery's spirits were smooth and perfect for sipping or cocktail making.
- **Ferment**: The fermented foods added healthy probiotics to our meals.
- Cure: The cured meats were flavorful and a great addition to our charcuterie board.
- Scenery: The scenery around the restaurant added to the overall enjoyment of our meal.

# **SECOND PART: test your comprehension**

Listen the vocabulary alone to remember the meaning and repeat each word

- Booking
- Guests
- Welcome
- Table
- Seating
- Host

- Hostess
- Busser
- Line cook
- Wait to be seated
- Party
- Highchair
- Booth
- Patio
- Dining room
- Occupied
- Available
- Menu
- Specials
- Order
- Appetizer
- Entrée
- Dessert
- Beverage
- Wine list
- Recommendation
- Chef's choice
- Daily special
- Tasting Menu
- Chef's Special
- Signature Dish
- Seasonal
- Out of stock
- Substitute
- Allergy
- Preferences
- Dietary restrictions
- Service
- Waiter/Waitress

- Server
- Bartender
- Chef
- Order taken
- Serving
- Plate
- Bowl
- Glass
- Napkin
- Cutlery
- Fork
- Knife
- Spoon
- Refill
- To-go
- Box
- Check/Bill
- Tip
- Service charge
- Payment
- Cash
- Credit card
- Debit card
- Change
- Receipt
- Splitting the bill
- Gratuity
- Pay
- Charge
- Total
- Steak
- Seafood
- Vegetarian

- Vegan
- Gluten-free
- Organic
- Beverages
- Cocktail
- Beer
- Wine
- Soda
- Water
- Coffee
- Tea
- Pie
- Cake
- Sorbet
- Juice
- Bread
- Butter
- Salad
- Soup
- Cheese
- Pasta
- Dressing
- Sauce
- Grilled
- Fried
- Baked
- Roasted
- Feedback
- Compliment
- Complaint
- Problem
- Concern
- Private Dining

- Cover Charge
- Happy Hour
- No-show
- Wine List
- No-show Fee
- Apology
- Compensation
- Satisfaction
- Expectation
- Improvement
- Quality
- Taste
- Service
- Ambiance
- Clean
- Dirty
- Sanitize
- Wash
- Restroom
- First aid
- Safety
- Fire exit
- Allergic reaction
- Opening hours
- Closing hours
- Peak hours
- Reservation required
- Walk-ins welcome
- Wait time
- Dress code
- Parking
- Valet service
- Accessibility

- High traffic
- Quiet
- Lively
- Atmosphere
- Decor
- Theme
- View
- Location
- Signature dish
- Gourmet
- Cuisine
- Trendy
- Classic
- Casual
- Fine dining
- Buffet
- Takeout
- Delivery
- Seasoning
- Spicy
- Mild
- Sweet
- Sour
- Bitter
- Umami
- Aromatic
- Texture
- Crunchy
- Soft
- Creamy
- Rich
- Light
- Heavy

- Refreshing
- Filling
- Portion size
- Plating
- Garnish
- Pairing
- Experience
- Hospitality
- Courtesy
- Patience
- Efficiency
- Promptness
- Attention to detail
- Creativity
- Innovation
- Tradition
- Local
- Imported
- Exported
- Sustainable
- Eco-friendly
- Renewable
- Ethical
- Fair trade
- Organic
- Non-GMO
- Preservative-free
- Discount
- Coupon
- Voucher
- Deal
- Outdoor / indoor Seating
- Artisan

- Craft
- Brew
- Distill
- Ferment
- Cure
- Scenery

## **TRANSLATION**

• Booking : réservation

• Guests : invités

• Welcome : bienvenue

• Table : table

• Seating : placement

• Host : hôte

• Hostess : hôtesse

• Busser : débarrasseur

• Line cook : cuisinier de ligne

• Wait to be seated : attendez d'être placé

• Party: groupe

• Highchair : chaise haute

• Booth : cabine

• Patio: terrasse

• **Dining room** : salle à manger

• Occupied : occupé

• Available : disponible

• Menu: menu

• Specials : spécialités

• Order : commande

• Appetizer : entrée

• Entrée : plat principal

• **Dessert**: dessert

• Beverage : boisson

• Wine list : carte des vins

• **Recommendation**: recommandation

• Chef's choice : choix du chef

• **Daily special** : plat du jour

• Tasting Menu : menu dégustation

• Chef's Special : spécialité du chef

• Signature Dish : plat signature

• Seasonal : de saison

• Out of stock : en rupture de stock

• **Substitute**: substitut

• Allergy : allergie

• **Preferences** : préférences

• **Dietary restrictions**: restrictions alimentaires

• Service : service

• Waiter/Waitress : serveur/serveuse

• **Server** : serveur

• Busser : débarrasseur

• Bartender : barman

• Chef: chef

• Order taken : commande prise

• Serving : service

• Plate: assiette

• Bowl : bol

• Glass : verre

Napkin : serviette

• Cutlery : couverts

• Fork : fourchette

• Knife : couteau

• **Spoon** : cuillère

• Refill : recharge

• To-go: à emporter

• Box : boîte

• Check/Bill: addition

• **Tip** : pourboire

• Service charge : frais de service

• Payment : paiement

• Cash: espèces

• Credit card : carte de crédit

• **Debit card** : carte de débit

• Change : monnaie

• Receipt : reçu

• Splitting the bill : partager l'addition

• **Gratuity**: pourboire

• Pay: payer

• Charge : facturer

• **Total** : total

• Steak : steak

• Seafood : fruits de mer

• Vegetarian : végétarien

• **Vegan** : végétalien

• Gluten-free : sans gluten

• Organic : bio

• **Beverages** : boissons

Cocktail : cocktail

• **Beer** : bière

• Wine : vin

• Soda : soda

• Water : eau

• Coffee : café

• Tea: thé

• Pie: tarte

• Cake : gâteau

• Sorbet : sorbet

• Juice : jus

• Bread : pain

• Butter : beurre

• Salad: salade

• **Soup** : soupe

• Cheese : fromage

• Pasta : pâtes

• **Dressing** : vinaigrette

• Sauce : sauce

• Grilled : grillé

• Fried : frit

• Baked : cuit au four

• Roasted : rôti

• Feedback : retour

• Compliment : compliment

• Complaint : plainte

• **Problem** : problème

• Concern : préoccupation

• Private Dining : salle privée

• Cover Charge : droit d'entrée

• **Happy Hour**: heure heureuse

• **No-show**: absence sans annulation

• Wine List : carte des vins

• **No-show Fee** : frais pour non-présentation

• Apology : excuse

• **Compensation** : compensation

• Satisfaction : satisfaction

• **Expectation**: attente

• **Improvement** : amélioration

• Quality : qualité

• Taste : goût

• Service : service

• **Ambiance** : ambiance

• Clean : propre

• **Dirty**: sale

• Sanitize : désinfecter

• Wash : laver

• **Restroom** : toilettes

• First aid : premiers secours

• Safety : sécurité

• Fire exit : sortie de secours

• Allergic reaction : réaction allergique

• Opening hours : heures d'ouverture

• Closing hours : heures de fermeture

• Peak hours : heures de pointe

• Reservation required : réservation nécessaire

• Walk-ins welcome : sans rendez-vous bienvenus

• Wait time : temps d'attente

• **Dress code** : code vestimentaire

• Parking : parking

• Valet service : service de voiturier

• Accessibility : accessibilité

• **High traffic**: fort trafic

• Quiet : calme

• **Lively** : animé

• Atmosphere : atmosphère

• **Decor** : décor

• **Theme**: thème

• View : vue

• Location : emplacement

Signature dish : plat signature

• Gourmet : gourmet

• Cuisine : cuisine

• **Trendy**: tendance

• Classic : classique

• Casual : décontracté

• Fine dining : gastronomie

• **Buffet** : buffet

• Takeout : à emporter

• **Delivery** : livraison

• Seasoning : assaisonnement

• Spicy : épicé

• Mild : doux

• Sweet : sucré

• Sour : aigre

• Bitter: amer

• **Umami** : umami

• Aromatic : aromatique

• **Texture**: texture

• **Crunchy** : croustillant

• Soft : mou

• Creamy : crémeux

• Rich: riche

• Light : léger

• **Heavy**: lourd

• Refreshing : rafraîchissant

• **Filling** : nourrissant

• **Portion size** : taille de la portion

• Plating : dressage

• Garnish : garniture

• Pairing: accord

• **Experience** : expérience

• Hospitality: hospitalité

• Courtesy: courtoisie

• Patience : patience

• Efficiency : efficacité

• **Promptness** : promptitude

• Attention to detail: attention aux détails

• Creativity : créativité

• **Innovation**: innovation

• **Tradition**: tradition

• Local : local

• **Imported** : importé

• **Exported** : exporté

• Sustainable : durable

• Eco-friendly : écologique

• Renewable : renouvelable

• Ethical: éthique

• Fair trade : commerce équitable

• Organic : bio

• Non-GMO : sans OGM

• **Preservative-free**: sans conservateurs

• **Discount** : réduction

• Coupon : coupon

• Voucher: bon

• **Deal** : offre

• Outdoor / indoor Seating : places assises en extérieur/intérieur

• **Artisan** : artisan

• Craft: artisanat

• **Brew**: brasser

• **Distill** : distiller

• **Ferment** : fermenter

• **Cure**: fumer (pour les aliments)

• Scenery: paysage