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How to improve your vocabulary quickly
\ 1> Listen and read 目 at the same time
v > 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.
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## 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 al 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

