



**ACADÉMIE
DE NANTES**

*Liberté
Égalité
Fraternité*

SESSION 2022

**BACCALAURÉAT PROFESSIONNEL
ÉPREUVE ORALE SPÉCIFIQUE « SECTION EUROPÉENNE »
SPÉCIALITÉ COMMERCIALISATION ET SERVICES EN RESTAURATION
LANGUE : ANGLAIS**

SUJET N°3

Durée de l'épreuve : 40 minutes

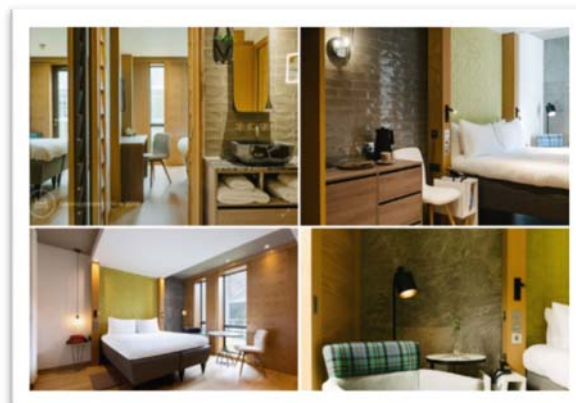
- Préparation	- 20 minutes
- Présentation de la situation	- 10 minutes
- Entretien sur les activités et travaux effectués dans la discipline non linguistique	- 10 minutes

SITUATION :

You are the new assistant manager of the **Market Street Hotel in Edinburgh, Scotland.**

The manager wants to broaden the range of services for female business travellers in order to develop this segment. He would like to present a room service menu specifically for women (available from 2.00 pm to 11 pm).

Create a room service menu dedicated to women by selecting 4 courses, 2 desserts and 4 drinks (hot and cold) from the menus already available in the hotel and explain your choice.



DOCUMENTS :

- **N° 1 : Nor'loft Brunch & Festive Menu (Lunch & Dinner)**
- **N° 2 : Drinks Menu**

Nor'loft

Opening times
Every dayBRUNCH: 9:00 am – 3:00 pm
LUNCH: 11:00 am – 3:00 pm
DINNER: 6:00 pm – 8:00 pm (last orders taken)

BRUNCH MENU

Hot Drink and Breakfast Roll · (m, g) £ 7.00
 Breakfast Roll · (m, g) £ 4.00
 Choose from bacon, pork & herb sausage or egg (add extra item for £1.00)

The Scottish · (g, m, e, s) £12.00
 Pork & Herb sausage, bacon, Stomoway black pudding, mushrooms, baked beans, egg, roast tomato, toast

Crushed avocado on toast · V (e, g) £9.00
 Poached eggs, red pepper pesto
 - add Serrano ham +£1.50
 - add hot smoked salmon · (f) +£1.50

Smoked Salmon and Cream Cheese Bagel · (g, f, e) £8.50
 Cucumber, little gem lettuce

FESTIVE MENU (Lunch & Dinner)

Starters

Soup of the Day · (g) £5.00
 Farmhouse bread

Hot Smoked Salmon · (f, g, s, e, mu) £7.00
 Wholegrain mustard, pickled shallots, rye bread

Scallop and Pork Cheek · (mo, m, n) £9.00
 Cauliflower, wild apple

Goats Cheese Tartines · (m, g, n) £7.00
 Walnuts, pomegranate

MAINS

Seabass Fillets · (f, m, n) £12.50
 Lemongrass and spinach leaf cream

Boz Gilmours Ribeye Steak · (m, mu) £22.00
 Roast vine cherry tomatoes, peppercorn sauce

Nor' Loft Turkey Dinner · (g) £16.00
 Turkey roulade, roast duck fat potatoes, seasonal root vegetables, chipolatas, turkey jus, cranberry sauce

Flat Iron Steak Sandwich · (m, g, mu, s) £12.00
 Served in ciabatta roll

Turkey Breast Sandwich · (g, e, mu) £10.00
 Mustard, mayonnaise, little gem lettuce, stuffing and cranberry

Coconut and Lentil Curry · (g) £12.50
 Flatbread

Charcuterie & Cheese · (m, s) £20.00
 House pickled shallots, chutney, oatcakes

ALLERGEN KEY

gluten – g / milk – m / egg – e / mollusc – mo / crustacean – c /
 fish – f / celery – ce / soya – so / sulphites – s / mustard – mu /
 peanuts – p / nuts – n / lupin – l / sesame – se

Nor'loft

CHEF SPECIALS

Haggis £10.50
 neeps and tatties or vegetarian haggis, neeps and tatties
 with whisky sauce

SIDES

Duck Fat Roast Potatoes £4.50

Roasted Sweet Potato Disks £4.00
 Pomegranate seeds

Rumbledethumps £4.50
 fry-up of vegetables made with shredded cabbage and
 onions, sautéed and mixed with mashed potatoes

Skirlie £4.50
 toasted oatmeal and chopped onions, sautéed in suet, lard,
 drippings, butter

Parsnip, Carrots, Sprouts £4.00
 Honey and bacon

Bulgur Wheat £3.50

Bread Selection & Oils £4.50

DESSERTS

Christmas Pudding Cheesecake · (g, m, su, n) £6.00

Scottish Cheese Selection · (m, g) £7.00

Scottish Ice Cream Boules · (m) £2.00 PER SCOOP

Chocolate & hazelnut roulade with raspberry coulis £5.50

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WINE

	£ BTL	£ GLS 175ML
WHITE		
Mâcon Villages Les Rosiers, Chrdonnay, 2017	£28.00	£7.00
Palliser Estate, Riesling, New Zealand, 2019	£42.00	£10.50
Gavi, La Compresso, Italy	£34.00	£8.50
Sancerre, Lucien Crochet, 2017	£52.00	£12.50

RED

Nero D'Avola, Asmodeus, Sicily	£28.00	£7.00
Crozes Hermitage, Jean Chave, Rhône, 2013	£40.00	£9.50
Rioja Reserva, Dominio Alto, Spain	£42.00	£10.50
Château Teyssier Saint Emilion Grand Cru, 2012	£52.00	£13.00

ROSÉ

Domaine Montrose Prestige Rosé Côtes de Thongue, 2017	£34.00	£8.50
Whispering Angel Côtes du Provence	£55.00	£13.50

BEER

	£ PINT	£ ½PINT
DRAUGHT		
Menabrea 4.8% <i>A lager made exclusively with barley from the Champagne region.</i>	£6.50	£3.50



NON-ALCOHOLIC BEERS

Becks Blue <i>Lager, Germany</i>	275ml	£4.00
Heineken 0.0 <i>Lager, Netherlands</i>	330ml	£4.50
Punk AF <i>IPA, Aberdeenshire</i>	330ml	£5.00

SOFT DRINKS

Fruit Juices <i>Orange / Apple / Pineapple / Cranberry</i>	glass	£2.00
Fevertree <i>Tonic / Soda / Aromatic / Elderflower Mediterranean / Ginger Ale / Ginger Beer</i>	200ml	£2.50

HOT DRINKS

Americano	£3.40
Latte	£3.40
Cappuccino	£3.50
Flat White	£3.30
Espresso	£3.00
Double Espresso	£3.50
Macchiato	£3.10
Double Macchiato	£3.60
Hot Chocolate	£3.50

Please note that we apply a discretionary 8% service charge to all bills.