

Bon Voyage 2: Chapter 6

Vocabulary

U U A E N G A ' L F U E O B E L K U X T
N D C U N F I L E T D E S O L E N Z E O
P U N C R A B E D E S P Â T E S J L T V
A T I T Ô R N U R Q J E N I S I U C A L
M H G Z E T W U N E P O Ê L E O I Z U R
P Y O P P E D C L C N E O Q M U À U N U
L M Â F I T N U I Q I G L E K N F N F N
E R Q U D T T P S Y E T N X G E E E R E
M S I O F E O V R A C U R A Y S U O U H
O B W M A C G R E P U O C O W A V R I U
U O À I I E I B P O A M R X N U I A T Î
S U F E R R G U U C S U O U T C F N P T
S I E B E E N N D R E N R N I I G G C R
E L U R C N U M G O N F E L A S S E S E
R L D E U U T O O P U R H É J S O Q R U
D A O H I V E R S E R I C G O E P E E A
Y N U E R C C C T L B G A U U M M W H E
D T X N E H F E V Q S O H M T U L A G V
G E G U A D R A M O H N U E E O X T L E
U N P L A T Q U G T T L R R R A G B E L

BEEF
LAMB
TO ADD
A CRAB
TO POUR
A FRUIT
A SAUCE
A MUSSEL
AN OYSTER
A LOBSTER
BOILING (F)
A GRAPEFRUIT
TO COOK SOMETHING
HIGH TEMPERATURE (ON A
STOVE)

PORK
PASTA
SALMON
A DISH
TO STIR
A LEMON
PARSLEY
TO GRIND
A SAUSAGE
THE KITCHEN
A VEGETABLE
A SOLE FILET
A REFRIGERATOR (3)

VEAL
THYME
TO CUT
AN HERB
A PIECE
A ROAST
TO SHRED
A RECIPE
AN ORANGE
BOILING (M)
A FRYING PAN
A LEG OF LAMB
LOW TEMPERATURE (ON A STOVE)

Solution

UUAENGA'LFUEOBELKUXT
NDCUNFILETDESOLENZÉO
PUNCRABEDES PÂTESJLTV
ATITÔRNÛRQJENISIUCAL
MHGZETWUNEPOÉLEOIZUR
PYOPPEDCLCNEOQMUAUNU
LMÁFITNUIQIGLEKNFNFN
ERQUDDTTPSYETNXGEEERE
MSIOFEOVRACURAYSUOUUH
OBWMACGREPUOCOWAVRIU
UOÀIIIEIBPOAMRXNUIATÎ
SUFERRGUUCSUOUTCFNPT
SIEBEENNNDRENRNII GGCR
ELURCNUMGONFELASSESE
RLDEUUTOOPURHÉJSOQRU
DAOHIVERSEERICGOEPEEA
YNUERCCTLBGAUUMMWHE
DTXNEHFVQSOHMTU LAGV
GEGUADRAMOHNUEE OXTLE
UNPLATQUGTTLR R RAGBEL