

Brunch Around the World!



Did you know that brunch is different in every country?

This unique meal with anglosaxon origins, that is between breakfast and lunch, has different culinary customs in each country around the world – even within European countries there are differences.

Some countries serve sweeter brunches, for example in the mediterranean they always include some pastry; in France it is croissants, in Italy it's brioche, and here in Spain you might find some churros.

The British brunch is the most decadent on the continent, it's made up of three complete plates. In Sweden, central and eastern Europe and in the Netherlands, the principal component is bread, whether it's with jams or cold cuts¹ or cheese, they love a mix of sweet and savory.

And if we head over to Asia we find new ideas like soups, broths², fish and rice as a fundamental part of their brunches.

Even the drinks vary, in the US it's coffee, in the UK it's tea and in eastern Europe you can't have brunch without milk. Some later brunches might even include sweet wines, reds and whites, and our beloved cava³, a must at brunch that rivals the star cocktail, the Bloody Mary.

What is certain though, culinary distinctions apart, is that brunch is a worldwide activity that is for socializing, enjoying good company and good food.

<http://brunchelectronik.com>, May 2014

¹ Cold cuts : charcuterie

² Broth : bouillon

³ Cava : vin pétillant/mousseux catalan

ORAL SECTION EUROPÉENNE : ANGLAIS					
HÔTELLERIE					
SESSION	Sujet n°	Préparation	Durée	Coefficient	Page
2015	2	0h20	0h10	1	1 sur 1