

# Menu: concept, types, characteristics.



# How correctly to make the menu?

How correctly to make the folder menu Café menu, the restaurant must contain a diverse assortment of dishes offered. So much so that the professional chef is always in stock couple of original recipes for instructions, which are made from the same ingredients. For example, from meat can be cooked puddings, cutlets, rolls, etc. In the folder menu of club, pub, the bar must be present from the dairy (milk, vegetable oil) and natural (vegetables and fruits) products. Also a variety of sauces.



**In percentage terms , the product ratio will look something like this:**

- **MEAT AND SAUSAGE PRODUCTS ABOUT 8%**
- **SWEETS 11%**
- **VEGETABLES AND FRUITS NOT LESS THAN 20%**
- **DAIRY DISHES 20%**
- **CEREAL AND BREAD 30%**



# Folder menu

- Recipes for pizza, bistro, disco must be tailored to the capabilities of your kitchen equipment, number of workers and the time of year. We should not forget about the design of the folder itself menu for the café, restaurant. It should be placed comfortably in the hand client font size should be the optimum size, dishes must be selected separately for breakfast, lunch and dinner and every dish under a smaller font must specify its composition.
- Names of dishes should be well perceived by the ear and cause pleasant associations to have a desire to enjoy guest dish.





# The unusual design of the café menu is always interested in new visitors!

- There are laws to be followed by all restaurateurs. It is advisable to switch to the breakfast of fish and meat dishes. But at the dinner must include at least two vegetable dishes as well as pasta and other flour products. For lunch hour can be selected more severe and high-calorie foods. And do not forget that every day chef can invent and develop a special dish- “Dish of the day”. It should also clarify one important rule- at least 90 percent of all courses described in the folder menu for the café, for the bar must be submitted by the client at any time of the institution.



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**THANKS FOR ATTENTION!**

