Coffee in France

- **Espresso (Café)**:
  - **Description**: A small, strong shot of coffee. This is the most basic and common type of coffee in France.
  - **Serving**: Served in a small cup, usually 30-50ml.
- **Café Allongé**:
  - **Description**: An espresso with added hot water, similar to an Americano but typically weaker.
  - **Serving**: Served in a larger cup than an espresso, with a volume of about 100-150ml.
- **Café Noisette**:
  - **Description**: An espresso with a dash of hot milk, similar to a macchiato. The name “noisette” (hazelnut) refers to the color rather than the flavor.
  - **Serving**: Served in a small cup.
- **Café Crème**:
  - **Description**: Similar to a cappuccino, this is an espresso with hot milk and a little foam.
  - **Serving**: Served in a large cup, often around 150-200ml.
- **Café au Lait**:
  - **Description**: Coffee with hot milk, usually prepared with a brewed coffee rather than an espresso. Commonly enjoyed at home for breakfast.
  - **Serving**: Served in a large cup or bowl.
- **Café Americain**:
  - **Description**: Similar to an Americano, this is an espresso with a lot of hot water, making it weaker and more similar to traditional American drip coffee.
  - **Serving**: Served in a large cup, around 150-200ml.
- **Café Décaféiné (Déca)**:
  - **Description**: Decaffeinated coffee, available in various forms such as espresso, café crème, or café allongé.
  - **Serving**: The serving size depends on the type of decaffeinated coffee ordered.
- **Café au Lait**:
  - **Description**: Coffee with hot milk, typically made with brewed coffee rather than espresso. Often consumed at breakfast.
  - **Serving**: Served in a large cup or bowl.
- **Café Viennois**:
  - **Description**: An espresso topped with whipped cream, similar to a Viennese coffee.
  - **Serving**: Served in a medium to large cup.
- **Cappuccino**:
  - **Description**: Although Italian, cappuccino is popular in France and consists of equal parts espresso, steamed milk, and milk foam, often topped with cocoa powder or cinnamon.
  - **Serving**: Served in a large cup.
- **Café Serré**:
  - **Description**: A very short and strong espresso, with less water than a regular espresso.
  - **Serving**: Served in a small cup, typically 15-20ml.

Understanding these different types of coffee can enhance your experience when ordering coffee in France and help you choose the perfect option to suit your taste.

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