

# 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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