

**Семестрова контрольна робота**  
**(1 курс, 2 семестр)**  
**Диктант**

The legend of the restaurant Maxim's began in 1893 when *Maxim Gaillard*, a simple waiter, opened a snack bar in one of quite streets in Paris. He could have simply remained there with his limited menu of boiled buckwheat, noodles combined with salmon or plaice, if on a lucky day Coco Chanel hadn't passed his way. She came back again and again with many of her friends and her admirers, and soon Maxim found his eatery filled with the clientele, rich, sophisticated, trendy. But, unfortunately the bills often remained unpaid and Maxim Gaillard eventually handed the keys over to his chef who then went on to create the legend that Maxim's is today. 13

When the restaurant was renovated at the end of the decade, workmen discovered a treasure of lost coins and accessories that had been trapped between the cushions of the settees because they had slipped out of the wealthy clients wearing azure, lilac or crimson backless evening dresses matched superbly by high-heeled or stiletto shoes. Whatever the weather or the season it might be – spring with its drizzles, boiling summer with its rare thunderstorms, autumn with its sleet, and winter with its blizzards and thaws – men used to come to dine wearing tuxedo suits, white shirts with a turtle neck and pin-striped bow-ties. 21

The menu of the renovated restaurant became savory and delicious. Since then, clients have been able to order stewed prawns, grouse pate, poached eggs, and strawberries milkshakes. 6

40 активних моментів  
1387 друкованих знаків