

COMPTOIR GASCON

DESSERT MENU – SEPTEMBER 2016

DESSERTS

Gascon mess	4.00
Triple chocolate cake, apple and verbena sorbet	6.00
Café gourmand	6.50
Vanilla crème brûlée	4.50
Lemon and meringue tart, lime sorbet	6.50
Selection of ice-creams & sorbets	1 scoop - 1.75, 3 scoops - 4.50
Cheese board with confiture de “Ma Grand Mère” & bread (5 cheeses)	9.00

SWEET & FORTIFIED WINES

100 ml Bottle

Monbazillac, Jour de Fruit 2012 (37.5cl)	5.00 / 26.50
Jurançon, Costat Darrèr 2013 (75cl)	5.90 / 43.50
Maury ‘Mas Amiel » 2013 (75cl)	7.40 / 55.00

COFFEES & TEAS

Americano	2.10
Espresso (double – add 50p)	1.70
Macchiato (double – add 50p)	1.90
Cappuccino	2.60
Latte	2.60
Liqueur Coffee – Gascon, Baileys, Irish, Italian, Normand	7.50
Mocha	2.80
Hot chocolate	2.60
Teas – English breakfast, Earl Grey, Peppermint, Camomile, Green, Fresh Mint,	2.10

CHOCOLATES

Pimandes – Almonds coated in chocolate & piment d’espelette	2.70
Raisin Doré – Golden raisin macerated with sauternes & peach then coated with 70% cocoa	2.70

DIGESTIFS

25 ml

Bas Armagnac VS, Baron de Sigognac	4.50
Cognac VS, Martell	4.50
Bas Armagnac, 10 ans d’âge, Baron de Sigognac	7.00
Grand Marnier	3.50
Calvados - Henri de Querville	3.50
Poire Williams - Miclo	4.00
Baileys (50ml)	5.00
Disaronno (50ml)	5.00
Cointreau (50ml)	5.00
Manzana Verde – Edmond Briottet (50ml)	5.00