

COMPTOIR GASCON

FOODHALL

July & August 2016

Available every Tuesday to Saturday from 9am – close. Simply phone ahead, or email us your order.

info@comptoirgascon.com | 020 7608 0851

BREAD

Campaillou -	2.20
Grain Sunflower -	2.50
Multiseed sourdough -	2.90
White Levain -	3.10
Baguette Paysanne -	1.20
Organic Wholemeal -	2.20

VIENNOISERIE

Fresh croissants, pain au raisin and pain au chocolat are baked each morning.

HOME MADE FOIE GRAS TERRINES

Nature per 100g -	9.80
Gascon per 100g -	10.50
Sauternes per 100g -	11.30

CHEESE

Brillat Savarin – Soft and mild creamy cow’s cheese (UP, 500g)	9.10
Langres – Strong, pungent and soft cow’s cheese (UP, 180g)	4.00
Brique – Soft, woody and creamy ewe’s cheese (UP, 200g)	5.50
Ossau Iraty – Hard, woody ewe’s cheese (UP, 500g)	12.10
St. Maure – Soft and crumbly goat’s cheese (UP, 250g)	7.50

COMPTOIR PRODUCTS

Duck Cassoulet (780g) <i>Duck confit, bacon & Toulouse sausage in a white bean stem.</i>	10.50
Duck Leg Confit with Guerande Salt (765g)	15.00
Spicy Basque Chicken (720g)	14.00
<i>Basque speciality of tender chicken in a tomato, onion and garlic sauce with spicy Espelette peppers.</i>	
Lentils cooked in duck fat (770g)	6.50
Tarbais Lingot Beans cooked in duck fat (770g)	6.50
Duck fat (500g)	5.90

Country Pork Pâté (180g)	3.95
Spicy Pork Pâté (180g)	3.95
Duck Rillettes (180g) – Shredded duck confit.	4.25
Delice duck mousse (130g)	4.75
Duck terrine (130g)	20.00
Goose terrine (180g)	39.00

OILS & VINEGARS

Porcini Oil (250ml)	11.00
White truffle aroma oil (250ml)	11.00
Olibizia (375ml)	
<i>Olive oil with garlic, red pepper and thyme.</i>	8.95
Xipister Vinegar (375ml)	
<i>Pepper flavoured alcohol vinegar with garlic, Espelette peppers and thyme.</i>	8.95

SEASONINGS & CONDIMENTES

Piquillos (290g) – Sliced Espelette peppers and garlic	2.95
Cornichons (345g) - baby gherkins in vinegar	3.15
Guindillas (300g) - pickled green jalapeno chilli peppers	8.60
Mustard with Espelette Pepper (180g)	3.95
Espelette Pepper Jelly (100g)	3.50
Piment d'Espelette (45g)	7.50
Crazy Salt (100g)	5.50
<i>25% Basque spicy pepper powder and 75% Fleur de sel</i>	
Camargue Confit d'Oignon (220g)	4.50
Fleur de Sel (90g)	6.85
Sel à la Truffle d'été (50g)	4.75

OTHER

Caviar d'Aquitaine (30g)	42.00
Violet Syrup (250ml) – used in drinks, salads, cooking and pastries.	10.50
Violet Jelly – violet petals jelly	6.50
Christine Ferber confiture (Fraises, Mirabelles or Oranges)	9.50

CHOCOLATES

Pimandes (100g)	5.00
<i>Almonds coated in chocolate and piment d'Espelette.</i>	
Raisin Dore (100g)	5.00
<i>Golden raisin macerated with sauternes and peach then coated with 70% cacao.</i>	



BOOKS

‘South-West France – The Wines and Winemakers’ 35.00

‘Cuisinier Gascon – Meals from a Gascon Chef’ by Pascal Aussignac 25.00

APERITIFS

Lillet Blanc – blend of wine & fruit liqueurs. (70cl, 17%) 18.50