

# COMPTOIR GASCON

## THE BEST OF DUCK...

Rillettes & sourdough toast	6.50
Foie Gras du Comptoir en terrine & brioches	13.75
Foie gras & Truffle burger "Signature" <i>Brioche, pan-fried foie gras, lettuce &amp; truffle cream</i>	9.75
"Classic" Burger <i>Brioche, duck patty, salad, confit onions &amp; Basque sauce</i>	9.75
"Deluxe" Burger <i>Classic burger topped with a slice of pan-fried foie gras</i>	14.75
Duck confit, potato cake & bitter leaves (20 min cooking time)	15.50
Traditional cassoulet Toulousain (20 min cooking time)	16.00

## HUMBLE BEGINNINGS

"Piggy treats" – <i>Bayonne ham, confit sausage, black pudding, dry sausage &amp; pâté</i>	8.50
Veal tongue, gribiche & crispy capers	6.50
Sea Bream tartare, crispy skin & orange vinaigrette	6.50
"Escabeche" Sardines, aromatic potato salad & crackers	6.00
Crackling slow-cooked duck egg, red onion confit & pesto	6.50
Juicy ravioli with mushrooms	7.00/11.00

## CHARCOAL GRILL SELECTION

<i>Sauces: Red wine, Béarnaise or Basque</i>	1.00
<b>Côte de Boeuf</b>	27oz -65.00
<b>Sirloin steak</b>	17.50
<b>Rib eye steak</b>	19.50
<b>Toulouse sausages</b>	10.50
<b>Whole grilled Sea Bass</b>	13.00
<b>Organic salmon</b>	16.00
<b>Cuttlefish</b>	11.50

## SIDES

Bread & butter	2.50
French fries cooked in duck fat & crazy salt	3.75
Curly leaves & French dressing	3.75
Sautéed greens & verbena sauce	5.00
Stuffed confit tomato, herbs & xipister	3.75
Summer corn persillade	3.75
Padron peppers	3.75

*A discretionary 12.5% service charge will be added. All service charge & tips go directly to our staff.  
If you have an allergy or food intolerance, please let your waiter know.*