

FRESH FOIE GRAS

Nature – plain foie gras terrine.	per 100g – 11.52
Gascon – smoked with pine needle. (Available just for Christmas)	per 100g – 12.67
Sauternes – flavoured with sauternes. (Available just for Christmas)	per 100g – 12.96
Fresh Foie Gras Lobe – uncooked (2 weeks pre-order).	per 1kg – 50.00

COMPTOIR PRODUCTS

Duck Cassoulet (780g) – Duck confit, bacon & Toulouse sausage in a white bean stew.	10.50
Duck Leg Confit with Guerande Salt (765g)	15.00
Spicy Basque Chicken (720g) – Basque speciality of tender chicken in a tomato, onion and garlic sauce with spicy Espelette peppers	13.50
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 Pate (180g)	3.95
Spicy Pork Pate (180g)	3.95
“Delice” Duck Liver Mousse (130g) – Foie Gras and liver mousse	4.75
Duck Rillettes (180g) – Shredded duck confit.	4.25
Duck Foie Gras jar (130g) – plain	20.00
Goose Foie Gras jar (130g) – plain	28.00

OILS & VINEGARS

Porcini Oil (250ml) - Cep mushroom Oil	11.00
White truffle aroma oil (250ml)	11.00
Olibizia (375ml) – Olive oil with garlic, red pepper and thyme.	8.95
Xipister Vinegar (375ml) – Pepper flavoured alcohol vinegar with garlic, Espelette peppers and thyme.	8.95

SEASONINGS & CONDIMENTS

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
Espelette Pepper Jelly (100g)	3.50
Espelette Pepper Powder (45g)	7.50
Crazy Salt – 25% Basque spicy pepper powder and 75% Fleur de sel de Camargue	per 100g - 5.50
Confit d’Oignon au Piment d’Espelette (220g)	4.50
Fleur de Sel (90g)	6.85
Sel a la Truffle d’été (50g)	4.75
Truffle Honey (250g)	12.00

OTHER

Caviar d’Aquitaine (30g)	42.00
Violet Syrup (250ml) – used in drinks, salads, cooking and pastries.	11.50
Violet Jelly – violet petals jelly	7.25

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
Chaource – Soft and creamy cow’s cheese (UP, 250g)	4.75
Brique – Soft, woody and creamy ewe’s cheese (UP, 200g)	5.50
Ossau Iraty – Hard, woody ewe’s cheese (P, 500g)	12.10
St. Maure – Soft and crumbly goat’s cheese (UP, 250g)	6.80

CHOCOLATES

Pimandes – Almonds coated in chocolate and piment d’espelette.	per 100g - 5.00
Raisin Dore – Golden raisin macerated with sauternes and peach then coated with 70% cacao.	per 100g - 5.00