

COMPTOIR GASCON

DESSERTS

Café gourmand	6.50
Le Colonel	5.50
Gascon mess	6.50
Crème brûlée	5.50
Chocolate fondant, pistachio ice cream (15 mins cooking time)	6.50
Selection of ice-creams & sorbets	1 scoop – 2.00, 3 scoops – 5.25
Cheese board with prunes chutney & bread	9.50

SWEET & FORTIFIED WINES

	<u>100 ml</u>	<u>Bottle</u>
Monbazillac « Jour de Fruit » 2014 (37.5cl)	7.5	27.00
Banyuls « Les Clos de Paulilles » 2015 (50cl)	8.00	36.00
Muscat De Rivesaltes « Chez Jau » 2015 (75cl)	8.5	39.00
Port – Taylor's 10 Year Old Tawn , NV	9.00	62.00
Domaine De Souch « Jurancon » 2013 (37.5cl)	18.5	67.00

COFFEES & TEAS

Americano	2.30
Affogato with coffee	5.00
Espresso (double – add 50p)	2.00
Macchiato (double – add 50p)	2.20
Cappuccino	2.80
Latte	3.00
Liqueur Coffee – Gascon, Baileys, Italian, Normandy, Irish	9.00
Teas – English breakfast, Earl Grey, Peppermint, Camomile, Green,	2.50

CHOCOLATES – Why not have some chocolates with your coffee?

Pimandes – Almonds coated in chocolate & piment d'espelette	3.30
Raisin Doré – Golden raisin macerated with sauternes & peach then coated with 70% cocoa	3.30

DIGESTIFS

	<u>25 ml</u>
Bas Armagnac VS, Baron de Sigognac	5.50
Bas Armagnac, 10 ans d'âge, Baron de Sigognac	9.00
Cognac VS, Martell	5.50
Calvados Pays d'Auge – Père Magloire	4.50
Talisker, 10y single malt	7.00
Chivas 12y	8.50
Poire Williams - Miclo	5.50
Baileys (50ml)	6.50
Amaretto Disaronno (50ml)	6.50
Cointreau. (50ml)	6.50
Manzana Verde – Edmond Briottet (50ml)	6.50