

# COMPTOIR GASCON

## DESSERTS

Café gourmand	6.50
Le Colonel	5.50
Gascon mess	6.50
Crème brûlée	5.50
Gâteau Basque, ice cream	6.50
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