

# COMPTOIR GASCON

## DESSERTS

Café gourmand	6.50
Le Colonel	5.50
Apple Boom Boom	8.00
Gascon mess	6.50
Crème brûlée	6.00
Nectarine Parfait on chest	6.00
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 » 2015 (37.5cl)	7.5	27
Muscat De Rivesaltes « Chez Jau » 2016 (75cl)	8.5	39
Banyuls « Domaine de Valcos, Rimage » 2016 (50cl)	9.5	39
Port – Taylor's 10 Year Old Tawn , NV	9	62
Domaine De Souch « Jurancon » 2013 (37.5cl)	18.5	67

## 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
Flat white	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
Poire Williams - Miclo	5.50
Baileys (50ml)	6.50
Amaretto Disaronno (50ml)	6.50
Cointreau. (50ml)	6.50
Manzana Verde (50ml)	6.50