

## FRESH FOIE GRAS

<b>Nature</b> – plain foie gras terrine. (4 days pre-order)	per 100g – 16.50
<b>Gascon</b> – smoked with pine needle. (Available just for Christmas)	per 100g – 18.50
<b>Sauternes</b> – flavoured with sauternes. (Available just for Christmas)	per 100g – 20.00
<b>Fresh Foie Gras Lobe</b> – uncooked (2 weeks pre-order).	per 1kg – 50.00

## COMPTOIR PRODUCTS

<b>Duck Cassoulet</b> (780g) – Duck confit, bacon & Toulouse sausage in a white bean stew.	11.50
<b>Duck Leg Confit with Guerande Salt</b> (765g)	15.00
<b>Lentils cooked in duck fat</b> (770g)	6.50
<b>Haricots Beans cooked in duck fat</b> (770g)	6.50
<b>Duck fat</b> (500g)	10.50
<b>Pate de Campagne</b> (180g)	4.25
<b>Pate Basque (with Piment D'Espelette)</b> (180g)	6.50
<b>Duck Rillettes</b> (180g) – Shredded duck confit.	4.50
<b>Duck Foie Gras jar</b> (130g) – plain	28.00
<b>Goose Foie Gras jar</b> (180g) – plain	30.00

## OILS & VINEGARS

<b>Olibizia</b> (375ml) – Olive oil with garlic, red pepper and thyme.	8.95
<b>Xipister Vinegar</b> (375ml) – Pepper flavoured alcohol vinegar with garlic, Espelette peppers and thyme.	8.95

## SEASONINGS & CONDIMENTS

<b>Cornichons</b> (345g) - Baby gherkins in vinegar	3.15
<b>Espelette Pepper Powder</b> (45g)	7.50
<b>Confit d'Oignon</b> (220g)	4.50
<b>Truffle Honey</b> (250g)	12.00

## CHEESE

<b>Brillat Savarin</b> – Soft and mild creamy cow's cheese (UP, 500g)	9.10
<b>Langres</b> – Strong, pungent and soft cow's cheese (UP, 180g)	4.00
<b>Chaource</b> – Soft and creamy cow's cheese (UP, 250g)	4.75
<b>Brique</b> – Soft, woody and creamy ewe's cheese (UP, 200g)	5.50
<b>Ossau Iraty</b> – Hard, woody ewe's cheese (P, 500g)	12.10
<b>Valencay</b> – Soft and crumbly goat's cheese (UP, 250g)	6.80

## CHOCOLATES

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