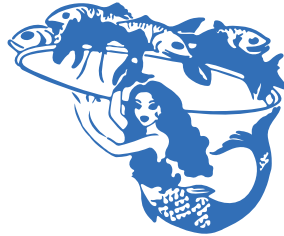


# Brunch

35€



**Shrimp rillettes**  
with curry

or

**Eggplant caviar**  
with tandoori

or

**Tzatziki**  
with wakame

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**Fish accras**  
sweet and sour chipotle sauce

or

**Arancini dusle seaweed**  
grilled bell pepper coulis

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**Pad thaï gambas Black Tiger**  
tamarind sauce

or

**Salmon poke, avocado  
mango, cucumber**  
Hawaiian sauce

or

**Shellfish risotto**  
parmesan reggiano 30 months

**Rice pudding**  
stracciatella

or

**Fruits salad**  
thyme syrup

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**Minis pastries**  
croissant, pain au chocolat  
pain au raisin

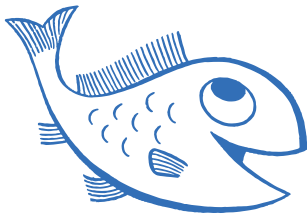
**Jam, honey**  
sourdough bread

**Hot drink :**  
Tea / Espresso / Long / Cream  
Hot Chocolate / Cappuccino

**Fruit juice :**  
Orange / Organic Apple / Mango

# Kid Brunch

**16€**  
(Under 12 years old)



Fish & Chips  
or  
Accras & Chips

Basil risotto

Rice pudding  
stracciatella  
or  
Fruit salad  
thyme syrup

Hot chocolate

Minis viennoiseries  
pain au chocolat  
& mini croissant

Fruit juice:

Orange / Organic Apple / Mango

*Tuesday to Friday*

*Bar and Restaurant*

from 6pm

*Saturday and Sunday*

*Brunch*

from 11am

*Bar*

from 4pm

*Restaurant*

from 6pm

Access without reservation, except for the brunch Saturday and Sunday:  
[www.lecomptoirgeneral.com](http://www.lecomptoirgeneral.com)

For groups of 10 people and more please send an email:  
[reservation@lecomptoirgeneral.com](mailto:reservation@lecomptoirgeneral.com)

The Comptoir Général can also be privatized:  
[commercialisation@lecomptoirgeneral.com](mailto:commercialisation@lecomptoirgeneral.com)

# *The Drinks*

## for Brunch

### Cocktails

#### **Planteur** - 10€ (1L: 38€)

Rum Saint James Royal Dark,  
Caraïbos juice pineapple, guava,  
orange, mango, spices

#### **Bloody Mary** - 12€

Vodka Ketel One, fresh lemon juice,  
tomato juice, spices

#### **Rhum Gingembre** - 10€ (1L: 38€)

Rum Saint James Royal Dark,  
Caraïbos juice ginger, vanilla syrup,  
fresh lime juice

#### **Mimosa** - 12€

Champagne Veuve Clicquot brut,  
fresh orange juice

### Wines

#### **White Wines**

(15cL) (25cL) (75cL)

Harmattan, AOP Duché D'Uzès  
Domaine Deleuze-Rochetin  
Vallée du Rhône **7€ 12€ 32€**

Tradition AOC Blaye côtes de Bordeaux  
Château Cailleteau Bergeron  
Côte de Blaye, Bordeaux **6€ 10€ 30€**

Bourgogne "Chardonnay"  
Romuald Petit **7€ 12€ 32€**

#### **Red Wines**

(15cL) (25cL) (75cL)

Cuvée Taparas  
Vignerons d'Estézargues  
Côtes du Rhône Bio **6€ 10€ 30€**

Les Terrasses  
Domaine P. et B. Lambert  
Chinon en Biodynamie, Loire **8€ 14€ 40€**

#### **Rosés**

(15cL) (25cL) (75cL)

Château La Valetanne  
Provence **8€ 14€ 40€**

Domaine des Marchandises  
Provence **7€ 12€ 32€**

#### **Champagnes**

(12cL) (75cL)

Veuve Clicquot brut  
Carte Jaune **14€ 85€**

Veuve Clicquot rosé **16€ 96€**

#### **Wine of the Day**

(15cL) (25cL) (75cL)

**5€ 8€ 28€**

# *The Tea Time*

Saturday and Sunday  
3:30pm - 7:00pm



**Savoury pieces : 8€ (pce)**

**Rillettes**  
shrimp and curry

**Tapenade**  
with Kalamata olives

**Eggplant caviar**  
with tandoori

**Tzatziki**  
with wakamé

**Sweet pieces : 3€ (pce)**

**Ganache with Gianduja**  
wild strawberry brownie

**Crème brûlée**  
passion

**Rum Baba**  
vanilla whipped cream  
from Madagascar

**Tiramisu**  
with amaretto and organic  
coffee

**Roasted apricot compote**  
**honey and rosemary**  
thyme sorbet

**Peach Melba**  
whipped cream with lavender

**Lemon meringue cream**  
Breton shortbread

**Rice pudding**  
stracciatella

**Strawberry marinade**  
and gin fizz emulsion