

BACCALaurÉAT PROFESSIONNEL

ÉPREUVE ORALE SPÉCIFIQUE – ANGLAIS

**COMMERCIALISATION ET
SERVICES EN RESTAURATION**

**SECTION EUROPÉENNE
DURÉE DE L'ÉPREUVE : 20 minutes**

La calculatrice et le dictionnaire ne sont pas autorisés.

COMPTOIR GASCON IN LONDON

Situation

You've been engaged as a head waiter assistant in "Le Comptoir Gascon" restaurant, in London. This restaurant is dedicated to the promotion of food & wines from south west of France. This is your first service alone, with a full English staff.

Tasks

You have to suggest a suitable wine for:

Table N°5: the customer has ordered a Cassoulet Toulousain.

Table N°8. The guest has ordered a "Crème Catalane" as a dessert.

Justify your suggestion.

A group of English business men ask you to elaborate a typical menu from the South West, with a pairing of wine for each course. Justify your suggestion.

Vocabulary:

- **drizzled:** arrosé de ...
- **a zing:** une touche de ...

COMPTOIR GASCON

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HUMBLE BEGINNINGS

Piggy Treats – Bayonne ham, confit sausage, black pudding & saucisson	9.95
Foie Gras ‘Catalane’, port sauce, brioche & cristallised ginger	10.5
Foie gras du Comptoir en terrine & brioche	15.5
Duck salad, pine Kernels	9.5

SIGNATURE

Foie gras & truffle burger “Signature”	10.95
Duck burger – Brioche, duck patty, salad, confit onions & Basque sauce	10.5
Deluxe burger – Duck burger with a slice of pan-fried foie gras	15.75
Duck confit, “pomme persillade” & Salad (20 min cooking time)	17.5
Traditional cassoulet Toulousain (20 min cooking time)	18.5
Roast Duck Magret, “pomme persillade” & Salad	19.5

A COTE

Bread & butter	3
Curly leaves & French dressing (v)	4.5
French fries cooked in duck fat & crazy salt	4.5
Smoky greens (v)	6
“Piperade”, Basque light ratatouille (v)	5.5

DESSERTS

Apple Boom Boom Gascon mess (<i>Apple sorbet drizzled with Armagnac</i>)	9
Crème Catalane (<i>orange flavored custard topped with a crackly toffee</i>)	8
South west Cheese board with homemade chutney	11

3.5% discretionary service will be added to your bill
If you have an allergy or food intolerance, please let your waiter know

WINE LIST

WHITE

Côtes de Gascogne	<u>Le Lesc 2017</u>	25
<i>(Colombard, Ugni Blanc) Aromatic and crisp with a refreshing zing of fresh green apple</i>		
Gaillac	<u>Château Clément Termes 2017</u>	32
<i>(Mauzac, Loin de l'œi) Apple blossom, white flowers with notes of green herbs</i>		
Pacherenc du Vic Bihl Sec	<u>Domaine Labranche Laffont 2014</u>	38
<i>(Gros et Petit manseng) Acacia and candied citrus-fruit with lime. Floral and spicy.</i>		
Jurançon sec	<u>Camin Larredya 'La Part Davant' 2014</u>	28
<i>(Gros Manseng, Petit Manseng) Apple skin and citrus tang with a touch of saline and white truffle</i>		

RED

Côtes de Gascogne	<u>Château d'Aydie - Aramis 2016 25</u>	
<i>(Tannat, Syrah) Raspberry, plum and morello cherry with a velvety mouthfeel</i>		
Madiran	<u>Domaine Berthoumieu – Constance 2015</u>	38
<i>(Tannat, Cabernet Sauvignon, Pinenc) Tarry black fruit and oak flavours of dark cherries, figs and pepper</i>		
Fronton	<u>Château Plaisance - Classique 2017</u>	32
<i>(Négrette - Cabernet Franc – Gamay) Figs and dry red berries, notes of tobacco, spicy and warm</i>		
Cahors	<u>Clos La Coutale 2017</u>	34
<i>(Malbec) Blackcurrant, blackberry and prune, fresh finish with mint and vanilla</i>		
Gaillac	<u>Domaine Plageoles - Braucol 2018</u>	32
<i>(Braucol) Loads of vibrant red fruit and a crunchy, juicy fresh personality</i>		

SWEET & FORTIFIED WINES

Jurançon Cave des producteurs	« L'or d'hiver » 2014 (Gold award in Bordeaux contest)	48
Floc de Gascogne White & Rosé	Domaine de Gaturlon (by the glass)	8

DIGESTIFS

Bas Armagnac VS	Baron de Sigognac (by the glass)	12
Bas Armagnac XO	Baron de Sigognac (by the glass)	15

