

The French Quarter @ Home

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ÉPICERIE

Olives Petites (200g) / Grandes (300g)

£3.95 / £5,50

Mixed olives marinated in Provencal herbs

Tapenade noire (210g)

£4.95

Homemade black tapenade. Made of crushed black olives, garlic, parsley & a hint of chilli

Tête d'ail £1.50

Garlic Globe. TFQ's Ail rôti cooking instructions are included. Delicious when purchased and dressed with our homemade huile de Persillade

£2,50 Artichaut

A whole Artichaut. TFQ's Artichaut cooking instructions are included. Delicious when purchased and dressed with our homemade vinaigrette

Vinaigrette à la moutarde de Dijon (500ml) £7,95

Homemade French vinaigrette

Huile de Persillade (500ml) £7,95

Homemade garlic & parsley dressing

L'huile d'olive Fruité Noir (1L) £29,95

AOC "HUILE D'OLIVE VALLÉE DES BAUX DE PROVENCE" Moulin Cornille has held the specific AOP* quality label since 1997, guaranteeing the characteristic flavours of olive oils from 'Vallée des Baux de Provence'

Huile de Noisette (250ml)

Huilerie Beaujolaise is an artisanal oilpresser in the heart of Beaujolais since 1982. Our favourite of their oils is this incredible virgin hazelnut oil

Chutney d'oignons rouges (210g)

TFO's homemade red onion chutney, the perfect accompaniment to our charcuterie selection

Confiture de figues (225g) £5.95

TFO's homemade fig jam. Delicious when paired with our French cheeses

La Perruche sucre blanc (1kg)

La Perruche rough cut white sugar is made from 100% pure cane sugar sourced in the reunion islands

La Perruche sucre ambré (1kg) £4,95

La Perruche rough cut brown sugar gives a delicious caramelised flavour & is made from 100% pure cane sugar sourced in the reunion islands

Fleur de sel de Camargue (125g) £6.95

A flavourful sea salt, hand raked & harvested in the region of Camargue, in the South of France

£1,95 / £2,95 Carambar (15 piece / 25 piece)

A classic chewy flavoured French candy

Farine de blé noir (1kg) £4,95 A buckwheat flour, ideal for making authentic Breton crêpes. Our recipe

is included

Aïoli Marine Gourmet (90g) £2,95

This traditional garlic sauce (emulsion of garlic & olive oil) from the Mediterranean coast goes superbly with fish dishes & soups

Cornichons (190g) £4,95

Premium quality extra fine pickled gherkins

£2,50 Croûtons (100g)

Marine gourmet garlic croutons are a delicious addition to soups & salads

Moutarde à l'estragon (310g)

Vibrant green in colour & full of the wonderful flavour of tarragon. Try tarragon mustard with chicken dishes or as a marinade

Moutarde au basilic (205g)

A Dijon mustard infused with basil. Excellent with fish or when added to

Moutarde en grains (305g)

£5,95

This rustic, hearty grain mustard, made in Beaune France has a mild smooth flavour with just a little spice

Moutarde de Dijon (310g)

£5,95

Made following the recipe & methods made law in Dijon in 1634, this is a real Dijon mustard with an intense robust taste not found in commercially produced "Dijon style" mustards. A must have in all kitchens

Sablé au Caramel (150g)

£3,95

Organic butter biscuit with caramel chips and Guérande salt

Galet de Ouimper (115g)

£3.50

Traditional shortbread with fresh French butter

Les 2 Marmottes thés & infusions

£8,95

Concocted in the Haute-Savoie region. These teas & infusions are 100% plant based & are created with a focus on mind and body

Camomile: Chamomile matricaria

Menthe Tilleul Verveine: Lemon verbena, Linden, Spearmint

Thé vert de chine : Green tea from china

Cocktail Digest: Anise, Fennel, Spearmint, Sage, Rosemary

Infusion des marmottes: Linden, Lemon verbena, Peppermint, Chamomile matricaria, Orange blossom

TFO French roast café (250g)

£6.50

This French coffee is roasted exclusively for The French Quarter by local coffee producers Pumphrey's Coffee. It is a rich complex blend with a sensuous aroma, these coffee beans are deep brown and glossy, with a full-bodied taste

BOULANGERIE

Pain

£3,95

Sourdough loaf from the local FAB bakery. Delicious when purchased and dipped into our homemade huile de persillade.

CHARCUTERIE

Saucisson Targe (approx 280g piece)

100% pure pork cured sausage from the Targe family. A very addictive product for saucisson lovers!

Rillette de canard (100g)

£6,50

Traditional pâté of shredded duck leg, herbs & spices

Magret de canard fumé (12 slice approx 45g) French duck breast, smoked with rosemary & bay leaf

£5,50

Terrine de Canard (100g)

£6,50

A terrine of smoked duck breast, hazelnut & mushroom

Jambon de Bayonne (approx 100g) 12 months dry-aged ham from the Basque country £4,95



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FROMAGERIE

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Comté vieille réserve (250g) 18 months matured cheese, from the Jura, made of cows milk	£9,95
Chabichou (approx 150g piece) A goat's cheese from Poitou-Charentes	£6,95
Roquefort (250g) A blue cheese from the South of France, made with sheep milk	£6,95
Ossau Iraty (250g) A sheep's milk cheese from the Basque country	£6,95
Brie de Meaux (250g) A creamy cows cheese from the town of Meaux in the Brie region	£6,95

A nutty & slightly fruity cheese made from raw cow's milk. From the alpine region of Savoie

Camembert prêt à rôtir (145g)
A ready to roast Camembert, stuffed with garlic & rosemary

Reblochon Petite (250g) / Grande (500g)

ACCESSOIRES

Savon de Marseille (300ml)

£5.95

£5,50

£5.50/£10,50

Saponified with olive oil, then cooked in a cauldron, this liquid soap is prepared according to the know-how of the Master Savonniers de Marseille. Thanks to it it's nourishing & softening olive oil, this soap is very gentle on skin

French press cafetière

£10.99

The 'french press' cafetiere is quick and easy to use. Just add water just off the boil, to freshly ground coffee and depress halfway. Allow to brew for 2/3 minutes then depress all the way and you are ready to serve.

Tiamo Burr hand coffee grinder

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Hand coffee grinder with ceramic burrs in stylish stainless steel. This grinder is easy to use & the grind can be changed with ease to suit your brewing choice

Utopia Champagne stopper

£ΛC

Don't let your bubbly lose it's bubble keep it tasting fresh with this elegant metal champagne stopper

Stainless steel double walled wine cooler

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Helping to keep your pre-chilled bottle cooler for longer, while preventing condensation marks on your table top this cooler is ideal for your bottle of wine or champagne.

Savisto wine aerator

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Allowing wine to breathe far more rapidly, this aerator breaks down the tannins within the wine, resulting in a better bouquet, enhanced flavour & smoother finish

Vacu vin wine saver

15.9

This pump creates a vacuum removing air from the bottle after opening enabling non-sparking wines to be kept for up to 5 days. Includes 2 stoppers

Vacu vin wine stopper

£4,50

A box of 2 stoppers for use with the vacu vin wine saver

Carafe à decanter

£19,95

Wine decanter with drying stand

Peugeot pepper grinder

£25.95

Produced entirely in acrylic, it highlights and enhance the peppers that it holds, to be very pleasing to the eye. These pepper mills are equipped with an adjustment knob on the head to adjust the grind to suit you



RETAIL WINE & ALCOHOL LIST AVAILABLE

Vin de la Maison

Our house red and white are all available to takeaway for £9 a bottle

Buy a reusable wine bottle from us for £2.50 and we will clean and replace it every time you come back and refill it!

Vin du Moment

Our famous "Wines of the Moment" are always available at £16 to takeaway. Feel free to ask us what makes them a little bit special.