



The French Quarter @ Home

ÉPICERIE

Olives Petites (200g) / Grandes (300g) Mixed olives marinated in Provençal herbs	£3.95 / £5,50
Tapenade noire (210g) Homemade black tapenade. Made of crushed black olives, garlic, parsley & a hint of chilli	£4,95
Tête d'ail Garlic Globe. TFQ's Ail rôti cooking instructions are included. Delicious when purchased and dressed with our homemade huile de Persillade	£1,50
Artichaut A whole Artichaut. TFQ's Artichaut cooking instructions are included. Delicious when purchased and dressed with our homemade vinaigrette	£2,50
Vinaigrette à la moutarde de Dijon (500ml) Homemade French vinaigrette	£7,95
Huile de Persillade (500ml) Homemade garlic & parsley dressing	£7,95
L'huile d'olive Fruité Noir (1L) 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'	£29,95
Huile de Noisette (250ml) Huilerie Beaujolaise is an artisanal oil presser in the heart of Beaujolais since 1982. Our favourite of their oils is this incredible virgin hazelnut oil	£7,95
Chutney d'oignons rouges (210g) TFQ's homemade red onion chutney, the perfect accompaniment to our charcuterie selection	£4,95
Confiture de figes (225g) TFQ's homemade fig jam. Delicious when paired with our French cheeses	£5,95
La Perruche sucre blanc (1kg) La Perruche rough cut white sugar is made from 100% pure cane sugar sourced in the reunion islands	£4,95
La Perruche sucre ambré (1kg) La Perruche rough cut brown sugar gives a delicious caramelised flavour & is made from 100% pure cane sugar sourced in the reunion islands	£4,95
Fleur de sel de Camargue (125g) A flavourful sea salt, hand raked & harvested in the region of Camargue, in the South of France	£6,95
Carambar (15 piece / 25 piece) A classic chewy flavoured French candy	£1,95 / £2,95
Farine de blé noir (1kg) A buckwheat flour, ideal for making authentic Breton crêpes. Our recipe is included	£4,95
Aïoli Marine Gourmet (90g) This traditional garlic sauce (emulsion of garlic & olive oil) from the Mediterranean coast goes superbly with fish dishes & soups	£2,95
Cornichons (190g) Premium quality extra fine pickled gherkins	£4,95
Croûtons (100g) Marine gourmet garlic croutons are a delicious addition to soups & salads	£2,50



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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	£5,95
Moutarde au basilic (205g) A Dijon mustard infused with basil. Excellent with fish or when added to	£3,50
Moutarde en grains (305g) This rustic, hearty grain mustard, made in Beaune France has a mild smooth flavour with just a little spice	£5,95
Moutarde de Dijon (310g) 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	£5,95
Petit beurre au chocolat (150g) Organic butter biscuit with organic dark chocolate	£3,95
Galet de Quimper (115g) Traditional shortbread with fresh French butter	£3,50
Les 2 Marmottes thés & infusions Concocted in the Haute-Savoie region. These teas & infusions are 100% plant based & are created with a focus on mind and body	£8,95
<ul style="list-style-type: none">▪ 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	
TFQ French roast café (250g) 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	£6,50

BOULANGERIE

Pain Sourdough loaf from the local FAB bakery. Delicious when purchased and dipped into our homemade huile de persillade.	£3,95
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CHARCUTERIE

Saucisson (approx 125g piece) Dry cured wild boar sausage	£4,95
Saucisson Targe au Beaujolais (approx 280g piece) Pure pork cured sausage from the Targe family, marinated for three days in Beaujolais wine. A very addictive product for saucisson lovers!	£7,95
Rillettes de canard (100g) Traditional pâté of shredded duck leg, herbs & spices	£6,50
Magret de canard fumé (12 slice approx 45g) French duck breast, smoked with rosemary & bay leaf	£5,50
Terrine de Canard (100g) A terrine of smoked duck breast, hazelnut & mushroom	£6,50
Jambon de Bayonne (approx 100g) 12 months dry-aged ham from the Basque country	£4,95



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FROMAGERIE

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	£9,95
Brie de Meaux (250g) A creamy cows cheese from the town of Meaux in the Brie region	£6,50
Reblochon Petite (250g) / Grande (500g) A nutty & slightly fruity cheese made from raw cow's milk. From the alpine region of Savoie	£5.50/ £10,50
Camembert prêt à rôtir (145g) A ready to roast Camembert, stuffed with garlic & rosemary	£5,50

ACCESSOIRES

Savon de Marseille (300ml) 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	£5,95
French press cafetière 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.	£10,99
Tiamo Burr hand coffee grinder 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	£39,95
Utopia Champagne stopper Don't let your bubbly lose it's bubble keep it tasting fresh with this elegant metal champagne stopper	£4,95
Stainless steel double walled wine cooler 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.	£11,95
Savisto wine aerator 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	£21,95
Vacu vin wine saver 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	£15,95
Vacu vin wine stopper A box of 2 stoppers for use with the vacu vin wine saver	£4,50
Carafe à decanter Wine decanter with drying stand	£19,95
Peugeot pepper grinder 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	£25,95

APÉRITIFS / LIQUEURS

Boudier, Crème de Cassis de Dijon 50cl, 20% This crème has an intense Blackcurrant fruit flavour, with a long velvety texture	£15,95
Boudier, Crème de Pêches 50cl, 18% This crème has flavours of jammy peach with a hint of citrus & slight herbal notes	£15,95
Boudier, Crème de Framboises 50cl, 20% This crème is hugely aromatic & fruity, bursting with raspberry notes	£15,95
Chambord, 16,5% Chambord is a rich framboise-style liqueur based on neutral spirit with blackberries and raspberries flavoured with herbs and honey	£27,95
Manzana Giffard Green Apple, 18% High quality crisp green apple liqueur, made by the Giffard family in the Loire valley	£17,95
Suze, 20% Liqueur made with wild gentian harvested from the Alps. Bittersweet and complex, with floral & citrus notes	£26,95
Lillet Blanc, 17% With a history dating back to the 19th century, this is one of the world's favourite apéritif wines. A blend of 85% Bordeaux wines and 15% macerated liqueurs, mostly citrus liqueurs from the peels of sweet oranges and the peels of bitter green oranges	£21,95
Byrrh, 18% Byrrh was founded in the 19th century in France and this Grand Quinquina is a wine-based aperitif, with no added sugar - all the sweetness comes from the muscat base wine. Other ingredients include coffee, bitter orange and cocoa, as well as as the finest cinchona (quinine) barks	£25,95
St Germain, 20% A gorgeous elderflower liqueur. Delicious chilled on the rocks and in cocktails	£29,95
Dolin Chambéry Dry Vermouth, 17,5% Dolin Vermouth de Chambéry is made of wine immersed in botanicals from the Alpine meadows above Chambéry. There's a gentle sweetness, with tropical, almost lychee, flavours. This gives way to drier, herbal notes, and a bitter clove finish	£21,95
Cointreau, 40% Classic crystal-clear liqueur - based on a blend of sweet and bitter orange peels	£25,95
Grand Marnier, 40% Possibly the best known and most prestigious French liqueur in the world. Grand Marnier Cordon Rouge is delicate blend of fine Cognac from the best growing areas, and distilled essence of wild tropical oranges	£29,95
Benedictine D.O.M Liqueur, 40% Bénédictine is a classic medium-bodied French herbal liqueur based on brandy & flavoured with 56 different herbs & spices	£33,95
Pernod, 40% A potent bittersweet flavour, with strong aniseed notes & a liquorice finish. Pernod was invented in France by Jules Pernod as a replacement for the banned absinthe	£22,95
Ricard, 45% This anise-flavoured liqueur is the world's favourite pastis: the ultimate refreshing apéritif!	£24,95
Genepi Grand Tetras, 40% Genepi is obtained from an infusion and distillation of Genepi Artemisia Mutuellina sprigs. This spirit has a rich aromatic intensity with a herbal palate. Bitterness is sweetened by fine anised and lemon notes to finish with a slightly peppery flavour	£32,95
Chartreuse Verte, 55% A remarkable & delicious liqueur made from 130 herbs and plants	£41,95
La Fee Absinthe Parisian, 68% La Fée Absinthe Parisienne is distilled in Paris based on a 19th Century recipe containing wormwood and is the only absinthe authenticated by Marie-Claude Delahaye, founder and curator of the absinthe museum	£49,95

ARMAGNACS

Castarède VSOP, 40% £38.95

Colombard, Ugni Blanc & folle blanche

The VSOP is aged for eight years, twice the legal minimum, and is fruity and lightly spiced with notes of coconut, walnut and honey

Castarède XO 20 Year Old, 40% £59.99

Colombard, Ugni Blanc & folle blanche

Florence Casterède's XO is aged for 20 years. This results in a full-bodied and powerful Armagnac with notes of plum, nutmeg and wood spice

Castarède Vintage 1984, 40% £67.95

Colombard, Ugni Blanc & folle blanche

This combines notes of fruity peach and prune with pepper, vanilla, and a hint of nuttiness

Castarède Vintage 1979, 40% £74.95

Colombard, Ugni Blanc & folle blanche

Delicate nose with aromas of fruits like peach and prune. It is extremely long in the mouth with lots of fruit character and a hint of spice

COGNACS

Martell VS, 40% £29.95

One of the most recognisable brands in the world, this is the foundation of Martell's enormous international success and works well on its own or in cocktails. A dry flavour with nutty, fruity & oak notes

Hine Rare VSOP, 40% £53.95

A Fine Champagne cognac created in 1989 blends over 25 eaux-de-vie from Grande & Petite Champagne. Heavy vanilla & jasmine character, with light & sweet oaky tones

Delamain XO Pale & Dry, 40% £99.95

Aged for 25 years, Pale and Dry is a unique blend of Cognacs that showcase the Delamain style. Blended separately the two Cognacs are then joined together and married for a further two years, to create a stunning Cognac, resulting in a beautifully smooth roundness and flavour integration on the palate

CALVADOS

Dupont, Pays d'Auge VSOP, 42% £54.95

Calvados is an apple-based brandy which hails from Normandy. An elegant VSOP calvados from Dupont, aged for a minimum of 4 years in both new and old casks to give a balance of richness and mature spirit flavours

GIN

Hepple Gin, 45% £39.95

An award-winning gin from the Northumbrian hills. Through using a unique tripple distillation technique, this gin offers strong juniper flavours with hints of pine

Saffron Gin, Boudier, 40% £39.95

An extraordinary gin, which gains its marvellous tawny-orange hue from the presence of its saffron!

Citadelle, Gin de France, 44% £37.95

A dry, full bodied but floral gin made in South West France using a copper pot still & 19 botanicals

G'Vine Floraison, 40% £39.95

Produced in the French region of Cognac, this gin is infused with the Ugni Blanc grape, as well as ginger root, liquorice, lime & juniper

Pink Pepper, Audemus, 44% £45.95

A favourite of ours, this gin is made with hand-picked pink peppercorns & a handful of other tasty botanicals such as honey & vanilla

Old Ma's II Port Barrel Age, Audemus, 47,50% £59.95

Limited edition of Pink Pepper Gin that has rested in a vintage port barrel for 22 months maturing & evolving the spirit

RUM

Trois Rivières Blanc, 50% £38.95

From the French West Indies, Trois Rivières is the only rum awarded the prestigious French "appellation d'origine contrôlée". The palate is intense in flavours offering notes of freshly-cut-grass, juniper berries, mint, jasmine and sweet herbs

BIÈRES

PRESSIONS

750ml Growler

French Quarter Pilsner, 4%

Castle Eden

£3.00 £2.50

Hickey the Rake, Pale ale 4.2%

Wylam Brewery

£5.00 £2.50

Panaché

Pilsner & Lemonade

£3.50 £2.50

Monaco

Grenadine, Lemonade and Pilsner

£3.95 £2.50

Picon bière

Pilsner with Picon bitter orange liqueur

£5.00 £2.50

BOUTEILLES

Kronenbourg 1664, France, 275ml, 5%

£1.50

Bellerose, France, 330ml, 6.5%

£3.00

A top-fermented beer brewed with three different hops. Described as a mix between the French 'Biere de Garde' style & an IPA

Pietra, France, 330ml, 6%

£3.00

Pietra is an amber lager from the island of Corsica. The malts are blended with chestnut flour to achieve a malty & nutty flavour

Trois Monts, France, 750ml, 8.5%

£7.50

3 Monts is a traditional French blonde lager, which features a tight, rich body full of aromatic, fruity notes

Jakehead, Wylam brewery England, 440ml, 6.3%

£5.00

CIDRES

Vixin Cidre, Apple or Pear 375ml, 4,5%

£3.50

Made with 100% natural pressed apple & pear juices

Cidre Brut, Eric Bordelet 750ml, 5,5%

£8.95

A traditional thirst-quenching cider. Offering perfectly balanced flavours of bitter fruit & a crisp dry finish

BOISSONS FROIDES

Sodas

Orangina 250ml

£1,75

La Mortuacienne cloudy lemonade 330ml

£1,95

La Mortuacienne grapefruit lemonade 330ml

£1,95

Jus de Fruits

Oasis Tropical 330ml

£1,75

Granini Apricot 250ml

£1,95