



GASCON CONNECTION

A collection of restaurants & bars from Pascal Aussignac & Vincent Labeyrie

www.gasconconnection.com

ABOUT US

Gascon Connection Restaurants is a partnership between Michelin-starred Chef Pascal Aussignac and business partner Vincent Labeyrie.

Flagship restaurant, Club Gascon first opened in 1998 and was awarded a Michelin Star in 2002 that it has retained since.

In 2007 it was awarded the ultimate peer group accolade of “Restaurateur of the Year” by Caterer Magazine.

Pascal & Vincent have since opened a number of different locations; each celebrating the cuisine of France.

- **Club Gascon** (1998) – Restaurant, 1 Michelin Star (first awarded 2002)
- **Cellar Gascon** (2000) – Specialist Wine Bar, Michelin Recommended
- **Comptoir Gascon** (2001) – Bistro, Michelin *Bib Gourmand* (first awarded 2008)
- **Cigalon** (2010)– Provencal & Corsican Restaurant, AA Rosette
- **Baranis** (2010)– Specialist cocktail bar & indoor pétanque venue
- **Chip + Fish** (2008) – 3 locations serving sustainable British seafood.
- **Duck’N Roll** (2015) – Street Food operator incorporating flavours of the world.
- **Le Cercle** (2004-2013) – Fine dining restaurant located near Sloane Square, Chelsea.



CLUB GASCON (1998)

57 West Smithfield, London, EC1A 9DS | www.clubgascon.com

Club Gascon is a French restaurant first opened in 1998. The restaurant is located on the site of a former Lyon's Tea House in London's historic Smithfield area, retaining many of its original features.

- Executive Chef Pascal Aussignac aims to take diners on a discovery of South West France. Taking inspiration from the regions' classics, Club Gascon offers a menu of smaller-plates encouraging a serendipitous approach to dining.
- Awarded a Michelin-star in 2002 which it has retained each year since.

Head Chef: Konstantinos Rampis

Restaurant Manager: Thomas Rabuel

"At last a restaurant that lives up to the hype"

Marina O'Laughlin

"I left the restaurant with that rare, soaring sense of having been given a truly memorable lunch that was culturally rooted, cooked with honesty & élan, and presented with a relaxed pride. Frankly I cannot think of a higher recommendation."

AA Gill

"An absolute gift."

Fay Maschler



CELLAR GASCON (2000)

59 West Smithfield, London, EC1A 9DS | www.cellargascon.com

Cellar Gascon is a specialist wine bar showcasing high-quality producers from South West France.

- Cellar stocks over 200 wines, many exclusive to GC Restaurants in the UK.
- A full menu of "*petits plats*" focusing on the flavours of South West France.
- Host of monthly wine dinners and events

Head Chef: Katie Skinner

Restaurant Manager: Elodie Guillard

"London's finest bar nosh and knockout Gascon wines."

Square Meal

"In the age of fusion foods and international wines, this can be hard to find. But it comes back to a simple rule: pair local wines with the regional cuisine. It works time and time again."

The Telegraph



COMPTOIR GASCON (2001)

63 Charterhouse Street, London, EC1M 6HJ | www.comptoirgascon.com

Comptoir Gascon is a gourmet bistro and delicatessen specialising in the food and wine of South West France.

First opened in 2001 as a bakery & specialist delicatessen, the Comptoir became a bistro in 2008 and serves dishes including home-made charcuteries, Duck confit, Traditional Cassoulet Toulousain and whole duck Magret.

Previously home to the *Maisons des Vins de Sud-Oeust*.

Head Chef: Valentin Verdenet

Restaurant Manager: Paolo Castellini

Awards: *Michelin Bib Gourmand (since 2008) | Time Out London Top 100 dishes | Official Embassy of "Cassoulet" in the UK*

"My companion took one bite of his main course, then called over the waiter and booked a table for the following week. Which is all you need to know."

Jay Rayner

"Comptoir Gascon is now bistro and what a wonderful bistro it is. I wish somewhere exactly like this would open near to where I live."

Fay Maschler



CIGALON (2010)

115 Chancery Lane, London, WC2A 1PP | www.cigalon.co.uk

Cigalon serves authentic *Provençal* cuisine inspired by the beautiful flavours of the South of France. The restaurant is housed in a former auction house on London's Chancery Lane.

Menus adapt and change each month according to what is in season with daily fish and meat specials prepared on a large grill in the open-plan kitchen.

Known for its interesting wine list, Cigalon specialises in the wines of Corsica and the South of France

Head Chef: Julien Carlon

Restaurant Manager: Jocelyn Brétignière

Awards: AA Rosette

"Truly delicious... the impact of ingredients treated empathetically and lovingly. "
Fay Maschler

"This provencal cum Corsican restaurant is one of the most beautiful dining rooms in London, and I don't say this lightly."
Adam Hyman



BARANIS (2010)

115 Chancery Lane, London, WC2A 1PP | www.baranis.co.uk

Baranis is a chic London cocktail bar that transports you effortlessly to the South of France.

The bar is located in the same magnificent building as Cigalon and is known for its signature herb-infused cocktails, extensive range of *Pastis & Absinthe*, Corsican wine-list and the UK's first indoor *pétanque* court.

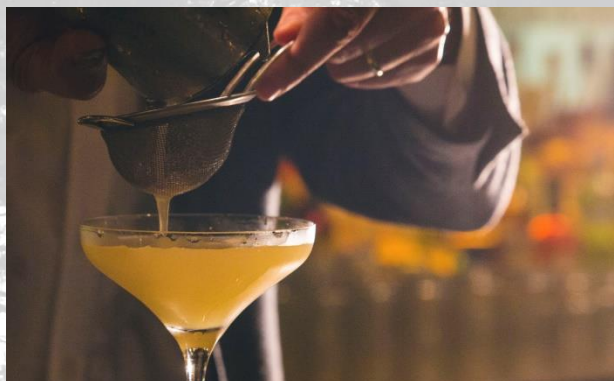
Bar Manager: Enkeled Pllumbaj

"Experience the glamour and opulence of Southern France...the perfect London bar"

Design My Night

"A popular game in France, Baranis can boast the only indoor Pétanque court in the UK. It's much more exciting than it might sound, especially after a cocktail or two when things (speaking from experience) can start to get a bit competitive."

Londonist.com,



DUCK'N ROLL (2015)

London & Leeds | www.ducknroll.net

Duck'N Roll serves innovative street-food centred on one key ingredient – duck.

Born out of Club Gascon's successes with TASTE festivals (3 times winner) Duck'N Roll brings Pascal's cooking to the street with an array of quality and inventive dishes at an affordable price, all whilst staying true to the flavours of South West France.

Locations: London #Dinerama & Leeds

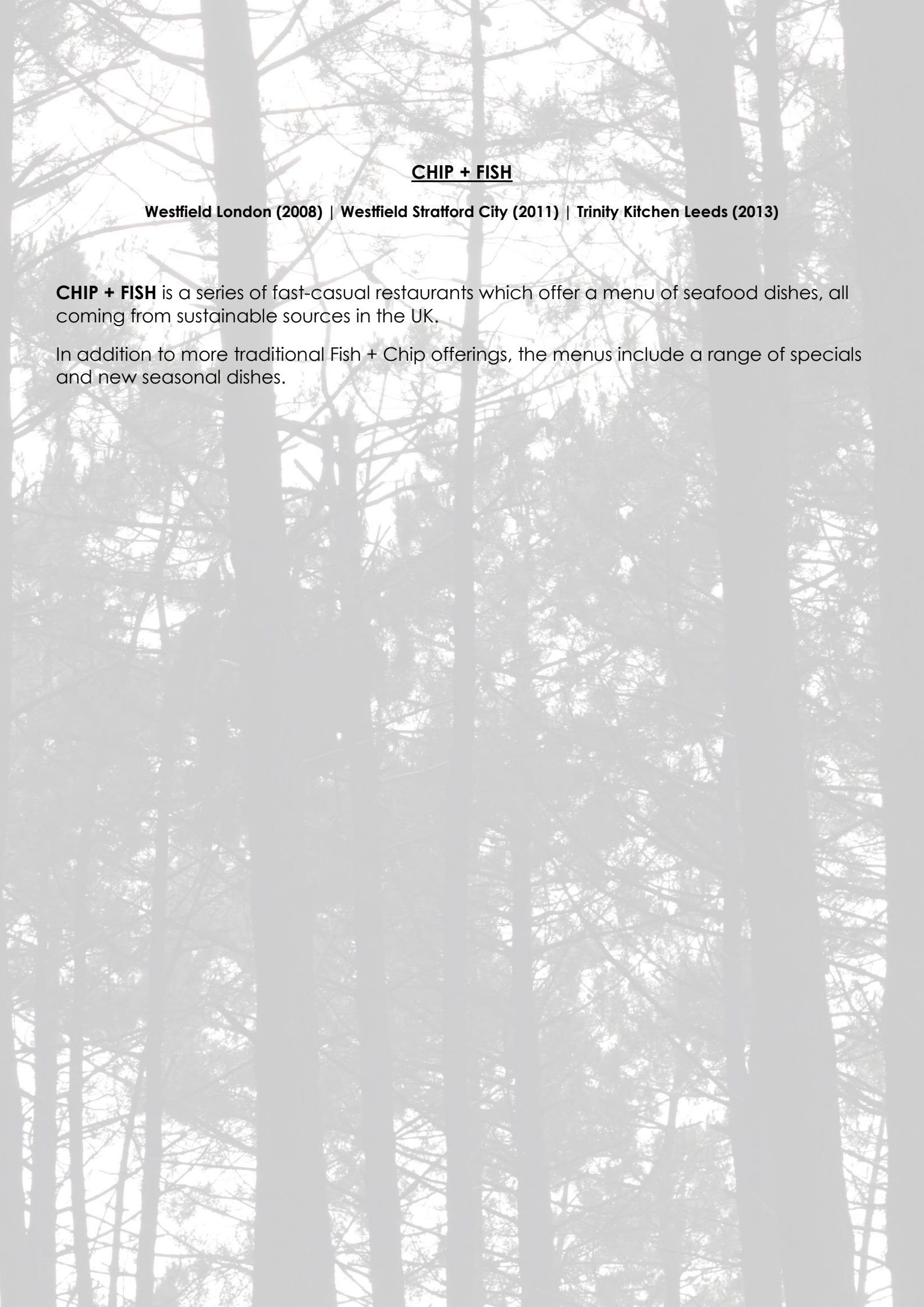
Chef: Allan Lalevee

Manager: Tim Sutton

"...these duck-centric street food dishes are very much Michelin morsels"

Great British Chefs





CHIP + FISH

Westfield London (2008) | Westfield Stratford City (2011) | Trinity Kitchen Leeds (2013)

CHIP + FISH is a series of fast-casual restaurants which offer a menu of seafood dishes, all coming from sustainable sources in the UK.

In addition to more traditional Fish + Chip offerings, the menus include a range of specials and new seasonal dishes.



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