



GASCON CONNECTION

RESTAURANTS & BARS
BY PASCAL AUSSIGNAC & VINCENT LABEYRIE



GASCON CONNECTION

Gascon connection is a partnership between Michelin-starred chef Pascal Aussignac and his business partner Vincent Labeyrie. Their flagship restaurant, Club Gascon opened in 1998 and was awarded a Michelin Star in 2002 that it has kept since. In 2007 it was awarded the Ultimate Peer Group accolade of Restaurant of the Year by Caterer Magazine. In 2017, both Le Bar and Club Gascon have undertaken major refurbishment.

Over the years, Pascal Aussignac and Vincent Labeyrie have opened a number of different locations; each celebrating the fine cuisine of France.



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CLUB GASCON

Imaginative cuisine from the South West of France. Michelin starred.



LE BAR

A bar of Club Gascon showcasing Gascony style cocktails, all-day frapas & wines. Michelin recommended.



COMPTOIR GASCON

Gourmet bistro & delicatessen serving food & wines from the South West of France. Michelin Bib Gourmand.



Restaurant serving authentic Provençal cuisine & holding specials monthly wine events. AA Rosette & Michelin recommended.

BARANIS

Provençal cocktails, dishes & Pétanque – specialist flavours from the South of France.



Club Gascon is a Michelin-starred restaurant specialising in imaginative cuisine from South West of France. Club Gascon offers a menu of mouth-watering selections, all ingredients are seasonal, superlative quality and are sourced from small artisan producers from South West of France. Club Gascon has an extensive wine list displaying all French viticultural areas with a strong focus on South West of France containing over 250 bins.

Opening times*
Lunch: Tuesday to Friday 12pm-2pm
Dinner: Tuesday to Thursday 6pm-9.30pm
Friday & Saturday 6pm-10pm

*please note that opening times may vary



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PRIVATE HIRE

Semi private dining room for up to 12 persons. No minimum spend is required.

Large group bookings for private and corporate events.

Full venue hire for up to 50 seated is available with minimum spend, bespoke menus & optional wine pairing from our sommelier.



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London
**Evening
Standard**

"An absolute gift." - Fay Maschler

CHEF PASCAL AUSSIGNAC

Pascal Aussignac was born in Toulouse. Aged of 14 years old, he started studying in a cooking school in Bordeaux. Gerard Vie, a respected chef at Les Trois Marches, in Versailles, believed in him. He was persuaded his parents to let him leave school at 17 to pursue a culinary career.



At the age of 25, after training with Gerard Vie and French masters Alain Dutournier and Guy Savoy, Pascal Aussignac wanted to open his own restaurant. He brought the Gascon cuisine of South West France to London when he opened his first restaurant Club Gascon in 1998.

Pascal Aussignac is now a member of Great British Chef. He was awarded Restaurant Chef of the Year in 2013 at the Craft Guild of Chefs Awards.

In 2009, his book "Cuisinier Gascon: Meals from a Gascon Chef" was awarded Best French cookbook by Gourmand Award.

He won three Best in Taste® awards at Taste of London. He cooks at Club Gascon every day and, in addition to his role as Executive Chef, he looks after the floral arrangements across all of his other award-winning restaurants situated in London: Le Bar, Comptoir Gascon, Cigalon & Baranis.



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Adjacent lounge bar of Club Gascon. Destination by itself, Le Bar aims to take guests on a journey to the charming and elegant South West of France. Le Bar serves a variety of hand-crafted cocktails with a Gascony twist and shares its wine list with Club Gascon. Food menu is focused on finest ingredients and specialities of Gascony. Serving Frapas dishes (french tapas) including Marmite Royale, Piggy Rolls and Duck Doughnut with spicy sauce.

Opening times*
Tuesday to Friday 11.45am-12 midnight
Saturday 5pm-12 midnight

*please note that opening times may vary

PRIVATE HIRE

Mezzanine 1 for up to 10 persons seating or 15 standing.

Mezzanine 2 for up to 16 persons seating or 20 standing.

Full venue hire for up to 60 standing with minimum spend required.

Ideal for a private event, wine-tasting or drinks reception.



The  INDEPENDENT

“Cosy little sibling to the Michelin-starred Club Gascon next door, this is the perfect place to expand your knowledge of the wines and food of southern France.” - The Independent





Comptoir Gascon is a fine French bistro who was awarded Michelin Bib Gourmand in 2006 which it has been holding since. Comptoir Gascon is renowned for taking guests on a journey to the South West of France. Menu is inspired by the classic dishes of Gascony with a strong focus on duck, charcoal grill selection and seasonal dishes. The wine list has been specially chosen to enrich the seasonal and regional dishes. Carefully selected by our Head Sommelier, wines showcase lesser-known Gascony producers.

Opening times*
Tuesday to Saturday
11.45am-2.30pm and 5.45pm-9.45pm

*please note that opening times may vary

PRIVATE HIRE & SET MENU PACKAGES

Large group bookings for private and corporate events. Full venue hire for up to 45 seated with minimum spend required, bespoke menu & optional wine-pairing. Individual dining menus are developed by Michelin-starred Chef Pascal Aussignac at £35, £45 and £55 per person catering all special requirements.



COMPTOIR GASCON'S SHOP

The shop stocks a wide selection of products and home-made delicacies. Comptoir Gascon provides duck confit, cured meats and terrines to a variety of fresh cheeses and chocolates. Oils, vinegars and condiments from the shop are cornerstone to authentic French cooking. Élite products such as sturgeon caviar and duck delicatessens are also available to order.

Comptoir Gascon's shop offers an extensive wine list and most of bottles are exclusive to Comptoir Gascon in the UK. Bottles are available for take-home on the off-licence price.



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**London
Evening
Standard**

"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



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Cigalon is named after the eponymous hero – a chef – in Marcel Pagnol’s 1935 film of the same name. Cigalon is one of London’s most romantic dining rooms with banquettes, individual tables and booths. The space is double height and glass ceilinged with an open kitchen focused around the grill. The restaurant serves authentic Provencal cuisine inspired by the beautiful flavours of the South of France. Menus are changing monthly according to what is in season. Signature dishes including Niçoise Salad, Cod pavé and Corsican charcuterie. Cigalon has a full French wine list focused on Provence and Corsica.

OPENING TIMES*
Monday to Friday
12pm–2.15pm and 5.45pm–9.45pm

*please note that opening times may vary

PRIVATE ROOM

Private dining room for up to 8 persons with minimum spend required.

PRIVATE HIRE

Full venue hire is available with minimum spend.

Up to 60 persons seated or 100 standing. Ideal for weddings, receptions and canape parties.



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“This provencal and Corsican restaurant is one of the most beautiful dining rooms in London, and I don’t say this lightly.” - Adam Hyman, Founder of CODE



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115 Chancery Lane, London, WC2A 1PP | 020 7242 8373 | info@cigalon.co.uk

f @cigalonLondon

t @cigalon_London

i @cigalon_london

www.cigalon.co.uk

BARANIS

Baranis is a casual Provencal cocktail bar. It takes advantage of the striking features of the grand vaulted cellar space it occupies with booths for up to 4 persons built into the arches. The most eye-catching feature of Baranis is the UK's only indoor petanque court which is free of charge. The bar is a specialist herb-infused cocktails, pastis, absinthe, and liqueurs. It serves Southern French finger foods including selection of cheese, panisses, and pissaladière (provençal pizza made with onions, olives and anchovies.) It also has his own wine cellar with a selection of South of France and Corsican wines.

OPENING TIMES
Tuesday to Friday 4pm-late
Saturday 5pm- late



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"A popular game in France, it's much more exciting than it might sound, especially after a cocktail or two when things can start to get a bit competitive." - Londonist

GROUP BOOKINGS

Standing area for up to 30 persons.
Semi private area on the Mezzanine, for up to 50 persons.

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PRIVATE HIRE

Full venue hire for up to 120 persons with minimum spend required. Ideal for corporate hire.

115 Chancery Lane, London, WC2A 1PP | 020 7242 8373 | info@baranis.co.uk

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AWARDS OF RESTAURANTS & BARS



CLUB GASCON

- Michelin Star
- Tatler Magazine - Test of Time
- Trophées des français de l'étranger
- Lauréat catégorie Art de Vivre
- Best in Taste Award at Taste of London
- Gastronomades France - Best French touch
- Catey Awards - Independent Restaurateur of the Year
- Français of the year - Meilleur Chef-Pascal Aussignac
- Hotel & Restaurant Awards - Best French Restaurant
- Tio Pepe ITV London Restaurant
- The Outstanding London Chef of the Year
- Harpers & Moët Restaurant Award
- Best Restaurant in London
- The Craft Guild of Chefs Awards
- Time Out Eating & Drinking Awards
- Caterer & Hotelkeeper Catey Awards



LE BAR

- Top ten London Wine Bars Gayot
- Aperitif Awards - Outstanding Contribution to the Aperitif Experience 2004
- Apéritif à la Française



COMPTOIR GASCON

- Bib Gourmand - Guide Michelin
- Time Out: 100 best dish in London
- Burgerac: 5 stars review for Comptoir Gascon Burgers
- Time Out: Best Chips in London
- Harden's: Best restaurant under »45
- The Independent: Best Romantic Restaurant



- Wine list highlighted as wine champion»
- AA Rosettes
- Best new comer for the Drinking out Excellence Awards Cuisinier Gascon



CLUB GASCON



LE BAR



COMPTOIR GASCON



BARANIS



GASCON CONNECTION
57 WEST SMITHFIELD
LONDON, EC1A 9DS
++44(0) 020 7600 3086
www.gasconconnection.com

