

Graduation Feast

29.95pp

for a minimum of 2 people

MEZZE PLATTER

to share

Hommos, Baba Ghanuj, Tabbouleh, Falafel, Natural Labné,
Warm Flatbread & Pickles

LARGE PLATES

please choose one pp

Chicken Taouk Grill / GFA

marinated grilled chicken breast with
garlic & fresh thyme

Lamb Kofta Burger

grilled lamb kofta burger, Comptoir
sauce, tomato, pickled cucumber,
lettuce served in a sesame bun

Mixed Grill +3.00 / GFA

selection of lamb & chicken kofta,
chicken taouk with Comptoir Salad &
vermicelli rice

Chicken & Green Olive Tagine

slow-cooked chicken, carrots, lemon
confit & green olives served with
couscous, vermicelli rice, or quinoa

Aubergine & Chickpea Tagine / V, GFA

slow-cooked aubergine, tomato, onion &
chickpeas served with couscous,
vermicelli rice, or quinoa

with

Le Altane Prosecco Extra Dry

crisp, mouth-filling fizz with green apples and citrus notes

non-alcoholic version available

Due to the layout & operation of our kitchens we cannot guarantee that any of our dishes are allergen free; in particular sesame seeds & nuts. Please ask your server for our full allergen table highlighting allergens directly present in our dishes.

SYMBOL GUIDE: (V) Vegetarian - (VG) Vegan

An optional gratuity of 12.5% will be added to your bill which is paid directly to our team members. Prices include VAT.



A FESTIVE SPREAD
FOR YOUR BIG DAY

GRADUATION FEAST

COMPTOIR
LIBANAIS

