



Cheese Menu

Selection is based on seasonality and availability

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Cheese & Cold Cuts

Selection of 2 Cheese	18
Selection of 3 Cheese	24
Selection of 5 Cheese	34
Cold Cut Selection	26
Selection of 3	
G-Board	35
3 cheese, 3 cold cuts	
1 Meter Board	58
5 cheese, 5 cold cuts, 1 pâté	

Hard

Comté

Cow's Milk; Franche-Comté region

A semi-hard cheese, Comté has a firm, grainy and dense texture with floral and nutty flavours with aroma of dried fruits

Mimolette

Cow's Milk; Hauts de France region

With a bright orange interior, Mimolette has a firm texture with a nutty flavour and a thick brown-grey crust

Blue

Bleu d'Auvergne

Cow's Milk; Auvergne region

A perfect introduction to blue cheese, Bleu d'Auvergne is mellow and meaty with well-balanced flavours of salt and spice

Fourme d'Ambert

Cow's Milk; Auvergne region

More supple and dense than most blue cheese, Fourme d'Ambert is a smooth and well-balanced semi-firm cheese with distinct notes of butter and cream that complements the spicy blue mold

Goat/Sheep

Ossau-Iraty

Sheeps Milk; Basque region

Medium-firm AOC cheese, smooth and dense with earthy and nutty notes and a hint of gaminess

Sainte-Maure de Touraine

Goat's Milk; Loire Valley region

Buttery and smooth cheese, an acidic taste lending to a denser texture and with a fine grey-blue edible rind

Soft

Brie de Meaux

Cow's Milk; North-eastern France region

A milky and rich taste underlined by sweet and buttery flavours of mushrooms or truffles and almonds

Brillat-Savarin

Cow's Milk; Burgundy region

A soft-ripened triple cream cheese with fruity flavours & creamy texture

Camembert

Cow's Milk; Normandy region

This soft, moist, creamy cheese has a white bloomy rind and a slight aroma of mushrooms

Époisses

Cow's Milk; Burgundy region

Époisses is categorized as a smear-ripened cheese washed in Marc de Bourgogne. Pungent with a soft and oozy texture

Livarot

Cow's Milk; Normandy region

Easily distinguished by its orange washed-rind and pungent aroma, between nutty and citrusy flavours

Morbier

Cow's Milk; Franche-Comté region

The Morbier cheese has a thin line of vegetable ash that separates the cheese. A mild semi-soft cheese with a nutty aftertaste

Murol

Cow's Milk; Auvergne region

Washed with beer & chillies during production, this donut-shaped soft cheese is mild, savoury and slightly sweet

Neufchâtel

Cow's Milk; Normandy region

A heart shaped AOC cheese, rich in history, with a soft and slightly crumbly texture and a rich and earthy flavour

Reblochon

Cow's Milk; Rhône-Alpes region

Reblochon offers earthy & nutty flavours, with a smooth & compact texture

Saint-Félicien

Cow's Milk; Rhône-Alpes region

A delicate soft cheese with bloomy rind & mousse texture. Saint-Félicien offers a earthy, buttery and nutty flavour

Saint-Nectaire

Cow's Milk; Auvergne region

Matured on rye straw mats for at least 6 weeks, this cheese has a creamy taste and earthy taste

Tomme de Savoie

Cow's Milk; Rhône-Alpes region

Soft, fruity and slightly salty flavours, with a distinct, thick grey rind with yellow or red moulding