



## Cheese Menu

**Ginett Restaurant & Wine Bar**  
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**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