

# SUMMER CHEESE SELECTION

NAME OF CHEESE	TYPE	REGION	DESCRIPTION	PRICE
Pouligny		INDRE, BERRY, CENTRE	A stylish pyramid shaped, thinly grained goat's cheese with unique character and earthy aromas.	\$24/PC
Crottin de Chavignol		SANCERRE ( <i>Loire Valley</i> )	A small sized goat cheese, but sumptuous by its intensity, softness and temper.	\$10/PC
Buchette de Manon		SIMIANE-LA-ROTONDE ( <i>Provence</i> )	A Provençal style silky and classy Rove log coming from a unique natural environment.	\$18/PC
Mistralou		SIMIANE-LA-ROTONDE ( <i>Provence</i> )	A rare Rove cheese with distinguished herbaceous and nutty character.	\$14/PC
Mothais a la Feuille		NOUVELLE AQUITAINE ( <i>Poitou-Charentes</i> )	A smooth goat cheese, with delicate lemony vegetal, woody and chestnut notes.	\$18/PC
Ovalie Cendree	   <i>P</i>	NOUVELLE AQUITAINE ( <i>Poitou-Charentes</i> )	A gorgeous oval-shaped ashed goat cheese hides a powerful creaminess and typical taste in it.	\$18/PC
Cabécou		LOT ( <i>Occitanie</i> )	A great creamy goat's cheese in an individual puck shape, called "jewel of Périgord"	\$5/PC
Picodon		RHONE-ALPES	A perfect snacking style, disc shaped soft goat cheese from the mountainous region of Ardeche.	\$10/PC
Le Montesquieu		HAUTE-GARONNE	A farmstead production of spectacular smoky goat and caprine cheese which bears coat of arms of the region	\$24/PC
Tomme De Pebre D'Ai		LA ROQUE D'ANTHERON ( <i>Provence</i> )	A Provençal style Rove cheese with nice botanic and savoury note s.	\$12/100GM
Bi Caillou		NOUVELLE AQUITAINE ( <i>Limousin mountains</i> )	A cobblestone resemblance to this goat cheese with subtle, floral and caprine finale.	\$14/PC
Banon De Provence		SIMIANE-LA-ROTONDE ( <i>Provence</i> )	A creamy and flavourful little bomb with the Provençal accent and woody notes.	\$20/PC
Plancherin d'Arêches		AUVERGNE-RHÔNE-ALPES ( <i>Savoie</i> )	A tradition ally production nutty goat cheese at the farmstead level with hints of spruce wood aroma.	\$35/BOX
Bethmale	   <i>P</i>	OCCITANIE ( <i>Comté de Foix</i> )	A beautiful goat cheese with defined suave and peppered hazelnut taste.	\$8/100GM
Coeur Du Berger		PROVENCE	A pronounced finesse and a subtle thyme flower fragrance in this little shepherd's heart.	\$16/PC
Fromage Du Maqui	   <i>P</i>	HAUTE CORSE	A softness of sheep's milk, surrounded by delicate fragrance of Corsican herbs and spice.	\$10/100GM
Ossau Iraty	   <i>P</i>	AQUITAINE	A true identity of Basque in this dense sheep's cheese which just melts in a mouth.	\$11/100GM
Lingot St. Nicolas		HERAULT ( <i>Languedoc-Rousillon</i> )	A treasure made of sheep's milk in the with prominent impression thyme.	\$18/PC
Castillon Fraise		LUBERON MOUTAINS ( <i>Provence</i> )	A vibrant sheep's cheese with hints of freshly pressed grape must, fenugreek and an intriguing celery finish.	\$12/PC
Petit Héletar	   <i>P</i>	AQUITAINE ( <i>French Basque</i> )	A taste of tradition in this sheep's cheese, which is an exclusivity of the Maison Mons.	\$12/PC
Brocciu		HAUTE CORSE	A "Corsican Ricotta" with a unique and delicate texture related with the cultural history of the region.	\$28/PC
Brebis Fougères	   <i>P</i>	HAUTE CORSE	A true mark of Corsican gustatory sensations in this multi-faceted sheep's cheese with creaminess and herbaceous notes.	\$12/100GM
Roquefort		AVEYRON	A savoury blue veined gem recognised as a French monument, a true landmark and one of the most historic sheep's cheese.	\$12/100GM

LEGEND:  GOAT'S MILK  SHEEP'S MILK  COW'S MILK | *P* PASTEURIZED

prices stated are subjected to prevailing government taxes and service charge

# SUMMER CHEESE SELECTION

NAME OF CHEESE	TYPE	REGION	DESCRIPTION	PRICE
Comté ( <i>36 months</i> )	   <i>P</i>	FRANCHE-COMTE	A special produce and pride of the zone with colour cow's cheese with fruity, nutty, caramel and savoury notes.	\$14/100GM
Mimolette	   <i>P</i>	BASSE-NORMANDIE ( <i>Calvados</i> )	A popular snack with a glass of beer, the round orange by its intensity, softness and temper.	\$10/100GM
Tête de Moine		SWISS JURA CANTON	A unique, airy and melting Swiss cow's cheese shaved into the shape of a little flower.	\$8/100GM
Delice de St Cyr	   <i>P</i>	ILE DE FRANCE	A real triple cream explosion in every bite of this round, fluffy and mellow cow's cheese.	\$25/PC
Langres		HAUTE-MARNE ( <i>Champagne Ardenne</i> )	A little creamy washed rind treat in this cow's cheese with robust texture and intense lingering taste profile.	\$20/PC
Soumaintrain		BOURGOGNE-FRANCHE-COMTÉ	A silky brine washed cow's cheese that triggers the taste bud with creamy texture and complex aroma.	\$28/BOX
Munster		VOSGES ( <i>Alsace</i> )	A powerful cow's cheese that hits your sensation with bestial notes and smoky character.	\$10/100GM
Reblochon		HAUTE-SAVOIE ( <i>Rhone-Alpes</i> )	A popular creamy alpine cow's cheese which intensifies the beauty of every French table and cheese board.	\$7/100GM
St Marcellin		ISERE ( <i>Rhone-Alpes</i> )	A soft and runny cow's cheese with velvety rind, iconic to Lyon and called "A la Lyonnaise".	\$12/PC
Pont l'Evêque		CALVADOS ( <i>Normandie</i> )	A brine washed subtle and elegant cow's cheese that exudes an exquisite aroma of hazelnuts.	\$8/100GM
Saint Nectaire ( <i>Salers</i> )		PUY-DE-DOME, AUVERGNE	A cheese of great tradition, made only with Salers cow's milk and exhibit hints of cellar, mushroom, nuts and hay.	\$10/100GM
Livarot		NORMANDY	A pungent, supple and washed rind cow's cheese with five strips of raffia, giving it its nickname "The Colonel."	\$11/100GM
Chaource		BOURGOGNE-FRANCHE-COMTÉ	A bloomy rind soft artisanal oozing cow's cheese in miniature wheels give it an elegant pairing with champagne.	\$8/100GM
Morbier		DOUBS, FRANCHE-COMTE	A rich, creamy and nutty cow's cheese with dark vein of vegetable ash streaking through the centre of the wheel.	\$8/100GM
Tomme De Savoie		SAVOIE	A wheel-shaped cow's cheese with nutty-earthly character and rustic simplicity.	\$6/100GM
Camembert		NORMANDIE	A classic soft ripened cow's cheese "prestige of Normandy" in creamy texture and velvety rind.	\$20/PC
Fourme D'Ambert		AUVERGNE	A vintage blue veined cow's cheese produced at cooperative level with even marbling that never dominates the flavour.	\$8/100GM
St. Maure	   <i>P</i>	TURAIN, LOIRE	A classic log shaped goat's cheese in smoky and lemony finish with a straw running horizontally through its middle.	\$26/PC

BORDIERE

## CHEESE SETS

- SET OF 5 CHEESE • \$45 Cabecou • Fromage Du Maquis • Comté (*36months*) • Delice de St Cyr • Fourme D'Ambert
- SET OF 7 CHEESE • \$65 Crottin de Chavignol • Buchette De Manon • Lingot St. Nicolas • Chaource • Comté (*36months*) • Pont l'Evêque • Roquefort
- SET OF 10 CHEESE • \$85 Ovalie Cendree • Bi Caillou • Mothais a la Feuille • Fromage Du Maquis • Ossau Iraty • Delice de St Cyr • Tomme De Savoie • Comté (*36months*) • Fourme D'Ambert • Langres

LEGEND:  GOAT'S MILK  SHEEP'S MILK  COW'S MILK | *P* PASTEURIZED

prices stated are subjected to prevailing government taxes and service charge