

AUTUMN 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's cheese, but sumptuous by its intensity, softness and temper.	\$10/PC
Mothais a la Feuille		NOUVELLE AQUITAINE (<i>Poitou-Charentes</i>)	A smooth goat's cheese, with delicate lemony vegetal, woody and chestnut notes.	\$16/PC
Ovalie Cendree	 <i>P</i>	NOUVELLE AQUITAINE (<i>Poitou-Charentes</i>)	A gorgeous oval-shaped ashed goat's cheese hides a powerful creaminess and typical smoky notes.	\$15/PC
Bethmale	 <i>P</i>	OCCITANIE (<i>Comté de Foix</i>)	A beautiful goat's cheese with defined suave and peppered hazelnut taste.	\$8/100GM
Fromage Du Maqui	 <i>P</i>	HAUTE CORSE	A softness of sheep's milk, surrounded by delicate fragrance of Corsican herbs and spice.	\$8/100GM
Ossau Iraty	 <i>P</i>	AQUITAINE	A true identity of Basque in this dense sheep's cheese which just melts in the mouth.	\$8/100GM
Petit Héletar	 <i>P</i>	AQUITAINE (<i>French Basque</i>)	A taste of tradition in this sheep's cheese, which is an exclusive cheese of the Maison Mons.	\$12/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.	\$10/100GM
Roquefort		AVEYRON	A savoury blue veined gem recognised as a French monument, a true landmark and one of the most historic sheep's cheese.	\$8/100GM
Perail		AVEYRON	A meltingly rich cheese with pronounced earthiness of sheep's milk balanced with its natural sweetness.	\$8/100GM
Gabietou	 	PYRENEES	A rich, dense & mellow cheese with fruity notes that are balanced by earthy, mushroomy notes.	\$8/100GM
Comté (<i>48 months</i>)	 <i>P</i>	FRANCHE-COMTE	A special produce and pride of the zone with prominent crunch of dried milk crystals and roasted nutty character.	\$14/100GM
Comté (<i>36 months</i>)	 <i>P</i>	FRANCHE-COMTE	A special produce and pride of the zone with notable dried milk crystals and roasted nutty character.	\$14/100GM
Comté (<i>26 months</i>)	 <i>P</i>	FRANCHE-COMTE	A special produce and pride of the zone with progressing mellowness of dried milk crystals and nutty character.	\$12/100GM
Comté (<i>22 months</i>)	 <i>P</i>	FRANCHE-COMTE	A special produce and pride of the zone with subtle lusciousness & developing nutty character.	\$10/100GM
Comté (<i>14 months</i>)	 <i>P</i>	FRANCHE-COMTE	A special produce and pride of the zone with delicate creaminess.	\$8/100GM
Vacherin Mont d'Or		FRANCHE-COMTE	A rich, earthy, sweet & sprucey cheese which is well enjoyed when baked in the oven.	\$35/PC
Carre de val de meuse		CHAMPAGNE	A calm washed-rind cheese with a fine richness and distinctive fruity notes.	\$22/PC

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

Prices stated are for takeaway only and are subjected to prevailing government taxes

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Mimolette	 <i>P</i>	BASSE-NORMANDIE <i>(Calvados)</i>	A popular snack with a glass of beer, a round orange cow's cheese with fruity, nutty, caramel and savoury notes.	\$8/100GM
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.	\$16/PC
Soumaintrain		BOURGOGNE-FRANCHE -COMTÉ	A silky brine washed cow's cheese that triggers the taste buds with creamy texture and complex aroma.	\$35/PC
Munster		VOSGES <i>(Alsace)</i>	A powerful cow's cheese with bestial notes and smoky character.	\$8/100GM
Reblochon		HAUTE-SAVOIE <i>(Rhône-Alpes)</i>	A popular creamy alpine cow's cheese which intensifies the beauty of every French table and cheese board.	\$7/100GM
Pont l'Evêque		CALVADOS <i>(Normandie)</i>	A subtle and elegant brine-washed cow's cheese that exudes an exquisite aroma of hazelnuts.	\$32/BOX
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.	\$8/100GM
Livarot		NORMANDY	A pungent, supple and washed rind cow's cheese with five strips of raffia, giving it its nickname "The Colonel."	\$32/PC
St Felician		ISERE (RHONE-ALPES)	A double cream cheese with bloomy rind & rich creamy flavours to thrive alongside a lactic freshness.	\$20/PC
Brillat Savarin		BOURGOGNE	A soft, blooming rind, oozing artisanal cow's cheese in an elegant triple cream texture.	\$35/PC
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.	\$6/100GM
Tomme De Savoie		SAVOIE	A wheel-shaped cow's cheese with nutty-earthy character and rustic simplicity.	\$6/100GM
Camembert		NORMANDIE	A classic soft ripened cow's cheese "prestige of Normandy" in creamy texture and velvety rind.	\$25/BOX
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		TURAIN, LOIRE	A classic log shaped goat's cheese in smoky and lemony finish with a straw running horizontally through its middle.	\$25/PC

BORDIERE

CHEESE MASTER SELECTIONS

A selection of cheeses curated to your preferences by our cheese master.

SET OF 5 CHEESES • \$45

SET OF 7 CHEESES • \$65

SET OF 10 CHEESES • \$85

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