













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.	\$30/PC
Crottin de Chavignol		SANCERRE (<i>Loire Valley</i>)	A small sized goat cheese, but sumptuous by its intensity, softness and temper.	\$14/PC
Buchette de Manon		SIMIANE-LA-ROTONDE (<i>Provence</i>)	A Provençal style silky and classy Rove log coming from a unique natural environment..	\$25/PC
Mistralou		SIMIANE-LA-ROTONDE (<i>Provence</i>)	A rare Rove cheese with distinguished herbaceous and nutty character.	\$16/PC
Mothais sur Feuille		NOUVELLE AQUITAINE (<i>Poitou-Charentes</i>)	A smooth goat cheese, with delicate lemony vegetal, woody and chestnut notes.	\$26/PC
Ovalie Cendrée	 <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.	\$25/PC
Chabichou		POITOU-CHARENTES	A gentle & pleasing Alpine goat's cheese in with light hints of hazelnut.	\$16/PC
Picodon		RHONE-ALPES	A perfect snacking style, disc shaped soft goat cheese from the mountainous region of Ardeche.	\$10/PC
Charolais		AUVERGNE-RHÔNE-ALPES	A raw goat's milk cheese heir to a tradition with smooth and silky white paste	\$24/PC
Bethmale	 <i>P</i>	OCCITANIE (<i>Comté de Foix</i>)	A beautiful goat cheese with defined suave and peppered hazelnut taste.	\$10/100GM
Cosne de Port Aubry		SANCERRE	A fluffy textured goat cheese with indigenous, natural floral and complex flavour.	\$12/100GM
Fleur Du Maquis	 <i>P</i>	HAUTE CORSE	A softness of sheep's milk, surrounded by delicate fragrance of Corsican herbs and spice.	\$15/100GM
Ossau Iraty	 <i>P</i>	AQUITAINE	A true identity of Basque in this dense sheep's cheese which just melts in a mouth.	\$12/100GM
Lingot St. Nicolas		HERAULT (<i>Languedoc-Roussillon</i>)	A treasure made of sheep's milk in the with prominent impression thyme.	\$18/PC
Castillon Frais		MASSIF DU LUBERON (<i>Provence</i>)	A vibrant sheep's cheese with hints of freshly pressed grape must, fenugreek and an intriguing celery finish.	\$15/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
Brebis Fougere	 <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.	\$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

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.	\$12/100GM
Tête de Moine		CANTON DU JURA (<i>SUISSE</i>)	A unique, airy and melting Swiss cow's cheese shaved into the shape of a little flower.	\$10/100GM
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.	\$32/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.	\$24/PC
Soumaintrain		BOURGOGNE-FRANCHE -COMTÉ	A silky brine washed cow's cheese that triggers the taste bud with creamy texture and complex aroma.	\$35/PC
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 Félicien		ST FELICIEN (<i>Rhone-Alpes</i>)	A soft cow's cheese with a creamy texture that is fruity, nutty, and buttery.	\$22/PC
Pont l'Evêque		CALVADOS (<i>Normandie</i>)	A brine washed subtle and elegant cow's cheese that exudes an exquisite aroma of hazelnuts.	\$37/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.	\$10/100GM
Livarot		NORMANDIE	A pungent, supple and washed rind cow's cheese with five strips of raffia, giving it its nickname "The Colonel."	\$40/PC
Chaource		BOURGOGNE-FRANCHE -COMTÉ	A bloomy rind soft artisanal oozing cow's cheese in miniature wheels give it an elegant pairing with champagne.	\$30/PC
Camembert		NORMANDIE	A classic soft ripened cow's cheese "prestige of Normandy" in creamy texture and velvety rind.	\$30/PC
Fourme D'Ambert		AUVERGNE	A vintage blue veined cow's cheese produced at cooperative level with even marbling that never dominates the flavour.	\$10/100GM
St. Maure-De-Touraine		TOURAINÉ, 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 SETS

SET OF 5 CHEESE • \$55

SET OF 7 CHEESE • \$75

SET OF 10 CHEESE • \$95

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

prices stated are subjected to prevailing government taxes and service charge