



CHEESE

1 cheese \$14 : 2 cheese \$22 : 3 cheese \$28

Edel de Cleron - soft cow's milk wrapped in spruce bark, Franche-Comte

Mothais sur Feuille - soft goat's milk, Deux-Sevres

Roquefort Papillon - ewe's milk blue, Roquefort

Pont l'Eveque - cow's milk soft, washed rind, Basse-Normandie

P'tit Basque - hard ewe's milk, Pyrenees

Fourme d'Ambert - cow's milk semi hard blue, Auvergne

Munster - cow's milk washed rind, Alsace

Fougerus - cow's milk soft, mould ripened, Tournan en Brie

Le Caviste de Scey - cow's milk and ash, Bourgogne