

PINOT



BRASSERIE

Cheese Selection

Assortment of five cheeses accompanied with honey comb,
raisin walnut bread, grape, fig compote.

(All our cheeses are made with pasteurized milk)

19.

Brillat Savarin “France “

Cow, A semi-soft texture with thick soft velvet white crust

Banon (Le Vache de Chalais) “Dauphine, France AOC”

Cow, A soft cow’s milk cheese wrapped in chestnut leave

Pave D’Affinois “France “

Cow, A soft white creamy cheese similar to the brie

Morbier “France AOC”

Cow, A semi-soft cheese with a pungent, yeasty aroma with a fruity taste

Saint Andre “France”

Cow, A mild buttery and sweet flavor in a very soft white mold rind

Pierre Robert “France”

Cow, A rich buttery texture with a tangy aftertaste, similar to Brillat Savarin

Amish Cheddar Noble “PA, USA“

Cow, Semi-hard organic. A rich, tangy flavor and slightly crumbly texture

Humboldt Fog Goat cheese “CA, USA“

Goat, A center layer of ash with a spicy peppery flavor in white ash rind

Bucherondin Goat cheese “France“

Goat, A flavorful semi-hard aged goat milk cheese

P’tit Basque “France, Basque”

Sheep, A semi-hard cheese with a nutty caramel flavor and a dry texture

Saga Blue cheese “USA ”

Cow, A mild creamy and soft texture blue cheese

Roquefort Societe “France “

Sheep, Combination of tingly pungent, sweet caramel taste and a metallic tang of the blue

Fourme D’Ambert “France AOC ”

Cow, A creamy and firm texture, is the mildest of all the blue cheese