

Cheese



SOFT CHEESE

GRUYÈRE AOP (SWITZERLAND) 470/100 g.
Firm, Floral, Fruity

BRIE TRUFFLE (THAILAND) 330/ 100 g.
Delicate, Really creamy & tasty cheese

SEMIHARD CHEESE

MORBIER (FRANCE) 430/ 100 g.
Thin black layer in the middle / Fruity

HARD CHEESE

MANCHEGO À LA TRUFFE (SPAIN) 420/100 g.
Greatest Spanish from Madrid / Aged 1 yr in grass mold

PECORINO ROMANO (ITALY) 370/ 100g.
Famous Italian cheese / Crumbly, Firm, Slightly spice

COMTÉ (FRANCE) 360/ 100 g.
Matured 6 months, giving it sweet flavor with an unctuous texture.

PETIT PLATTER 890

MIX PLATTER 1,300

CRACKER 80

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Cold Cut

MORTADELLA SANGLIER TRUFFLE (ITALY) 410/ 100 g.
Excellent combination from Bologna

JAMON SERRANO (SPAIN) 390/ 100 g.
Average 12 Months air dry cured

SALAMI SPIANATA PICCANTE (ITALY) 380/ 100 g.
Calabrian salami, air cured naturally for months

SAUCISSON PERCHE (FRANCE) 360/ 100 g.
French sausage with natural flavor

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