

## Cheese menu

**CÎTEAUX** 7,20  
COW'S MILK, WASHED-RIND CHEESE 30 grams



Region Bourgogne-Franche-Comté

The nose is animalistic and intense, yet it softens with aging and regular washing. The flavor starts mild, evolves to fruity during mid-ripening, and becomes noticeably stronger toward the end.

**LE BIDALOT** 7,20  
SHEEP & GOAT, MIXED MILK CHEESE 30 grams



Region Nouvelle-Aquitaine

This ivory-colored paste, streaked with yellow, has a delicate, buttery texture. Its flavor is as tender and fragrant as its texture, melting on the tongue and lingering pleasantly on the palate.

### **ANTONY ELEVEUR DE FROMAGES**

Pierre Androuët introduced Bernard Antony to the secrets of affinage. In 1981, the first aging cellar was established on the family's old farmhouse. This marked the beginning of a small selection of farmhouse cheeses in Sundgau, a quaint region in southern Alsace, nestled in the tri-border area where France, Germany, and Switzerland meet — a place where their true potential could flourish.



**CHAOURCE FERMIER** 7,20  
*COW'S MILK, WHITE MOLD CHEESE* 30 grams



Region Champagne

The lactic acid creates a tangy, mildly sharp flavor, while the cow's milk lends a creamy texture. Characteristic is its distinctive "pleasant" bitterness, which defines its character.

**FOURME D'AMBERT** 7,20  
*COW'S MILK, BLUE MOLD CHEESE* 30 grams



Region Auvergne-Rhône-Alpes

The Fourme d'Ambert fermière by the Vergnol brothers features a beautiful granite-like appearance with ochre-colored speckles that develop during aging. On the palate, mushroom aromas are present, accompanied by vegetal notes of undergrowth and humus, all balanced by a mild, sweet creaminess.

**COMTÉ RÉSERVE** 7,20  
*COW'S MILK, HARD CHEESE* 30 grams



Region Bourgogne-Franche-Comté

Our Comté Réserve matures for 18–26 months and mostly comes from spring or summer production. Its aroma evokes sunny meadows. On the palate, it transitions from firm to soft and slightly brioche-like, with buttery and floral notes alongside hints of cream and hazelnut.

**TOMME DE SAVOIE** 7,20  
*COW'S MILK, SEMI HARD CHEESE* 30 grams



Region Auvergne-Rhône-Alpes

The flavor ranges from fresh butter to mushroom notes. Often mild with an inviting freshness reminiscent of alpine meadows. In later stages of ripening, earthy notes emerge, reflecting a terroir that can also express ruggedness.