

DESSERTS

ICE CREAMS & SORBETS (ORGANIC) 2 balls
Roquefort / milk and our 4 other ice flavour, ask us!

CREME BRULEE sheep yogurt

CHOCOLATE CAKE milk ice cream or chips of aged Gouda

POACHED PEAR chocolate, crispy biscuit with praliné

CHEESECAKE stewed pears

6€

7€

7€

7€

8€

LIQUOR

Try to finish your meal with a liquor, it is ideal to REFRESH THE PALATE while REVIVING THE FLAVORS of cheese.

VINS MUTÉS

RIVESALTES AMBRÉ domaine singla (8cl)

PORTO blanc Andersen 10 ans (6cl)

JEREZ Fino Jarana (6cl)

MADÈRE Sercial 10 ans (6cl)

WHISKY (4cl)

ROZELIEURES Collection Origine

ROZELIEURES Tourbé Collection

BUNNAHABHAN TOITEACH A DHA single malt tourbé

RHUM (4cl)

CHAIRMAN'S SPICED RUM

MAISON LA MAUNY

HERBES ALPINES (4cl)

GÉNÉPI DES PÈRES CHARTREUX intense

CHARTREUSE VERTE

CHARTREUSE JAUNE MOF

AND ALSO...

LIQUEUR LACTÉE DU BERRY La Capricieuse (6cl)

APÉRITIF DOLIN Bitter/Vermouth rouge (6cl)

CALVADOS HORS D'ÂGE 10 ans domaine de de la Flaguerie (4cl)

BAS ARMAGNAC GELAS 12 ans décanté (4cl)

BAS ARMAGNAC GELAS 21 ans (4cl)

COGNAC HINE (4cl)

6€

7€

6€

8€

9€

13€

13€

8€

9€

7€

9€

11€

6€

6€

11€

11€

13€

12€

MONBLEU

FROMAGERIE • BON PRODUIT • BON ESPRIT

LUNCH MENU - 16,5€

Monday to Friday, from 12 to 3 pm

TODAY SPECIAL
or TRÈS TRÈS FRAIS
+ DESSERT

HAPPY CHEESE

Monday to Friday, from 5 to 8 pm

CHEESE of the day
+ APPLE JUICE 50 cl = 8,5€
+ BIÈRE PILS 50cl = 9,5€
+ MONDRINK COCKTAIL 14cl = 10,5€

SUNDAY BRUNCH

Sunday, from 11 am to 4 pm

Cheese, Delicatessen, Pancakes, Pasta
with cooked ham, Super Granola, Filter
Coffee, Champagne... Everything is
here! You just have to choose!

7J/7 • OPEN ALL DAY • HOMEMADE • SEASONAL

Pppsst : we are a restaurant but also a CHEESE SHOP! All the cheeses on the menu and even more are sold at the shop! We also have wonderful boxes for the cheese to offer to the people you love, or even yourself ...

APPETIZER / TO SHARE

3 CHEDDAR & EMMENTAL BUNS	5€
RED & BLACK tomatade & tapenade	7€
GREEN SALAD olive oil with lemon and gomasio	4,5€
ENDIVE & TREVISO SALAD nuts, cider vinager and nut oil	5,5€
LEEK & VINAIGRETTE coriander and peanuts	6€
BIG TRUFFLE BURRATA olive oil with rosemary, spicy quince and roasted nuts	19€

DELICATESSEN

RILLETTES OF DUCK from the maison Prunier	7€
RABBIT TERRINE from Bobosse	8€
BOAR SAUSAGE from Nemrod	8€
DUCK PÂTÉ EN CROÛTE Richelieu	8€
HALF DRY SAUSAGE Roquefort, Walnut or Chorizo	8€
IBERIAN HAM 30 months	9€
CECINA of beef maturated during 8 months	10€

CHOOSE 3 DELICATESSEN AND WE OFFER YOU FREE RILLETTES!

MAIN COURSES

MEAL OF THE DAY lunch only - ask us for the recipe of the day!	14€
TRÈS TRÈS FRAIS lentils, shallot, roasted pumpkin, feta, poached egg	14€
"MON BLEU" puff pastry garnished with vegetables, Bleu de Laqueuille cheese, salade, nuts oil	15€
MONPOISSON raw salmon tartare with lemon, salad and potatoes	15€
MÉGA FONDANT coquillettes pasta, cooked ham and a lot of 12 months old Comté +++ Moliterno with truffle : 1€/10 grams (the best is 40 or 50 grams!)	15€
CHEESEBURGER steak, caramelized onions, mushrooms soy sauce and parsley, Fourme d'Ambert dressing, Bacon, potatoes	17€

GOOD THINGS COME TO THOSE WHO WAIT (20 minutes prep time)

TARTIFLETTE potatoes, onions, Reblochon, smoked pig's breast	16€
HIGH FIVE 5 cheeses, very hot and melting over potatoes (only on evenings)	19€
BAKED MONT D'OR melting & with hot potatoes to dip in (only on evenings)	23€

CHEESES

Cheese is our SPECIALTY, you got it!
Here is the WEEK SELECTION, right from the shop!

MUST EAT

5 TRADITIONAL cheeses that make the LEGEND of french cheese!

BLEU DE GEX AOP* [buttery blue] cow - Haut-Jura - Maison Arnaud	6€
PAVÉ D'AUGE FERMIER* [soft] cow - Calvados - Ferme de la Moissonnière	7€
SELLES-SUR-CHER AOP* [fresh/ashes] goat - Berry - Moreau	9€
COMTÉ 36 MONTHS AOP* [intense] cow - Jura - Maison Arnaud	9€
BRIE WITH TRUFFLES [creamy] cow - Seine-et-Marne - Rouzaire	9€

AVEYRON

A DEPARTMENT, a RIVER... And YUMMY CHEESES : welcome in AVEYRON!

TOMMETTE DES HAUTS PLATEAUX* [flowery] goat - Larzac - La Cavalerie	9€
PAVÉ DU LARZAC* [yummy] sheep - Aveyron - La Cavalerie	9€

SWITZERLAND

We love our french cheeses, but there are also GREAT cheeses OVERSEAS!

LA ROSE DES ALPES* [hard cheese / fruity] cow - Switzerland - Vom Chäser	8€
LINSEED CHEESE* [creamy] cow Switzerland - Hohgant Schangnau	9€

PERFECT MATCH

ESPELETTE CANDIED CHILLI 6€

FRUIT PASTE: apricot, raspberry, blueberries, verbena or pear 1€

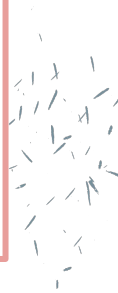


CHEESE MARKET

CHOOSE 3 CHEESES,
and get a 4TH SURPRISE CHEESE!

CHOOSE 5 CHEESES,
and get a 6TH SURPRISE CHEESE and a GREEN SALAD!

CHOOSE 7 CHEESES,
and get 8TH AND 9TH SURPRISE CHEESES and a GREEN SALAD!



THE BIG BOARD - 72€

9 CHEESES up there + 2 SURPRISE CHEESES + 2 GREEN SALAD

* RAW MILK CHEESES