

MONBLEU

FROMAGERIE • BON PRODUIT • BON ESPRIT



LUNCH MENU

Monday to Friday from 12 to 3 pm

TODAY SPECIAL or TRÈS TRÈS FRAIS + DESSERT
16,50 €



HAPPY CHEESE

Monday to Friday from 5 to 8 pm

4 MINI-CHEESES + PILS BEER or APPLE JUICE (50cl)
9 €



RACLETTE

on Monday & Tuesday evenings - bookings only



SUNDAY BRUNCH

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

APPETIZERS / STARTERS *starting your meal with panache*

 GREEN SALAD <i>olive oil with lemon and gomasio</i>	4,5€
 4 CHEDDAR & EMMENTAL BUNS	5€
 ENDIVE & TREVISO SALAD <i>nuts, cider vinager and nut oil</i>	5,5€
 LEEK & VINAIGRETTE <i>coriander and peanuts</i>	6€
 GARLIC CREAM CHEESE <i>house-made with Brillat-Savarin!</i>	7€
RILLETTES OF MACKEREL <i>cream cheese, shallot & chives</i>	9€
 BIG TRUFFLE BURRATA <i>olive oil with rosemary, spicy quince and roasted nuts</i>	19€



MAIN COURSES *now we're talking*

MEAL OF THE DAY <i>lunch only - ask us for the recipe of the day!</i>	14€
 TRÈS TRÈS FRAIS <i>bulgur, marinated fennel, carrots, raddish, Jerusalem artichoke, feta, poached egg</i>	14€
 "MONBLEU" <i>puff pastry garnished with vegetables, Bleu de Laqueuille cheese, salade, nuts oil</i>	15€
MONPOISSON <i>raw salmon tartare with lemon, salad and potatoes</i>	15€
MÉGA FONDANT <i>coquillettes pasta, cooked ham and a lot of 12-month-old Comté +++ Moliterno with truffle: 1€/10 grams (the best is 40 or 50 grams!)</i>	15€
 GRATIN OF THE WEEK <i>Gnocchis, butternut & ricotta with grilled Emmental cheese on top</i>	16€
CHEESEBURGER <i>steak, caramelized onions, mushrooms soy sauce, Cheddar dressing, Bacon, potatoes</i>	17€

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

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

CHEESES *and this week's winners are...*

Pasteurised milk cheeses 

Strength index ★★★★★

MORBIER AOP [<i>rustic</i>] COW - Jura - Maison Arnaud ★	6€
CAMEMBERT DE NORMANDIE AOP [<i>fruity</i>] COW - Cotentin - Le Gaslonde ★★	7€
SAINT-NECTAIRE FERMIER AOP [<i>soft</i>] COW - Auvergne - Maison Guiral ★	7€
FOURME D'AMBERT AOP [<i>blue</i>] COW - Auvergne - L'Empereur ★★★	8€
PAVÉ DU LARZAC [<i>yummy</i>] SHEEP - Aveyron - La Cavalerie ★★	9€
COMTÉ 30 MONTHS AOP [<i>roasted</i>] COW - Jura - Maison Arnaud ★★ ★	9€
SAINT-MARCELLIN IGP [<i>soft</i>] COW - Isère - Maison Rochas ★★	9€
SAINTE-MAURE DE TOURAINE AOP [<i>fresh / ashes</i>] GOAT - Berry - Maison Moreau ★	9€
 MOLITERNO WITH TRUFFLES [<i>flowery</i>] SHEEP - Italy - Central ★★	10€

CHEESE PLATTERS *pick 3 and get 1 extra for free !*

SMALL SIZE.....pick 3, get 4 !

MEDIUM SIZE.....pick 6, get 8 !

LARGE SIZE.....pick 9, get 12 !

...something to go with?

+6€ ESPELETTE CANDIED CHILLI



DELICATESSEN

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

CHOOSE 3 DELICATESSEN AND WE OFFER YOU FREE RILLETTES!

ALL IS WELL THAT ENDS WELL...

DESSERTS

ICE CREAMS & SORBETS (ORGANIC) 2 balls : Roquefort / milk... ask us for more flavours!	6€
TILOMISU Tiramisu with Lomi coffee & mascarpone	7€
CHOCOLATE CAKE milk ice cream or chips of aged Gouda	7€
POACHED PEAR chocolate, crispy biscuit with praliné	7€
CHEESECAKE roasted apples & cinnamon	8€



LIQUOR

FORTIFIED WHINES

RIVESALTES AMBRÉ domaine singla (8cl)	6€
PORTO blanc Andersen 10 ans (6cl)	7€
JEREZ Fino Jarana (6cl)	6€
MADÈRE Sercial 10 ans (6cl)	8€

WHISKY (4cl)

ROZELIEURES Collection Origine	9€
ROZELIEURES Tourbé Collection	13€
BUNNAHABHAN TOITEACH A DHA single malt tourbé	13€

RHUM (4cl)

CHAIRMAN'S SPICED RUM	8€
MAISON LA MAUNY	9€

ALPINE HERBS (4cl)

GÉNÉPI DES PÈRES CHARTREUX intense	7€
CHARTREUSE VERTE	9€
CHARTREUSE JAUNE MOF	11€

AND ALSO...

LIQUEUR LACTÉE DU BERRY La Capricieuse (6cl)	6€
APÉRITIF DOLIN Bitter/Vermouth rouge (6cl)	6€
CALVADOS HORS D'ÂGE 10 ans domaine de de la Flaguerie (4cl)	11€
BAS ARMAGNAC GELAS 12 ans décanté (4cl)	11€
BAS ARMAGNAC GELAS 21 ans (4cl)	13€
COGNAC HINE (4cl)	12€