Cheese

Cheese party platter

12.75 € / pers.

For a minimum of 6 persons (200 g per pers.)

Brie with truffles
Saint Félicien “La Mère Richard”
Fourme d'Ambert AOP
Comté 18 months AOP
Saint Nectaire farm-made
Veined goat’s cheese
Tomme d'Estaing
Camembert with walnuts
Fresh goat’s cheese nature
Brillat Savarin
Garnish of grapes and dried fruits

Our master cheesemaker, Carine Dalcq,
is there to help you
if you wish to create a specific platter.
Tel: 02/761.01.40