

P'tit Louis

BISTRO

~ LES FROMAGES ~

International Cheese Selections

Trois - 3 cheeses \$8.50

Cinq - 5 cheeses \$12.50

Sept - 7 cheeses \$16.50

HAVARTI ~ DENMARK ~

A semi-soft cheese with a buttery and semi-sweet to very sweet flavor. Typically aged 3 months.

SMOKED GOUDA ~ HOLLAND ~

One of the most popular cheeses in the world. This cheese is smoked with hickory chip embers and has a rich, creamy, buttery flavor with a caramel sweetness on the finish.

BRIE ~ FRANCE ~

A soft ripened double creme French cheese. Mild and buttery tasting with a super smooth silky texture.

CAMPO De MONTABAN ~ SPAIN ~

A mixed milk Spanish cheese consisting of sheep, goat and cow. Flavor is mild, salty and sweet with a subtle hint of pepper.

COMTE ~ FRANCE ~

This hard mountain cow cheese is considered one of the finest cheeses in the world. Flavor is a balance of brown butter and roasted nut with a sweet finish.

MINI DRUNKEN GOAT CHEESE ~ SPAIN ~

A wine and goat milk blended cheese. Has a pronounced aroma of red wine along with some floral notes. It has a mellow and milky flavor with a creamy texture.

GORGONZOLA ~ ITALY ~

A soft blue veined cheese. Texture is crumbly to firm with a pale yellow color. Flavor is mild to sharp with a nutty aroma.

MERLOT RESERVE ~ USA ~ New!

An award winning rich and creamy USA cow cheese with berry and plum notes of Merlot blended in to create the perfect marriage of magnificent flavors.

MANGO DALE ~ ENGLAND ~ New!

This magnificent tasting cow cheese is a combination of Wensleydale cheese, interlaced with Mango and Papaya pieces. The creamy sweet flavor is exceptional!