

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.

LE GRUYÈRE ~ SWITZERLAND ~ New!

Amazingly nutty and full of flavor. With its subtle and sophisticated taste this cheese is much appreciated by connoisseurs around the world. Produced since 1115 in the region surrounding the small town of Gruyere, it is still made today in the local village cheese factories based on the traditional recipe and aged a minimum of 150 days.

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.

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.

MANCHEGO ~ SPAIN ~ New!

Spain's most famous cheese! This semi-soft sheep's milk delight has a firm and supple texture combined with a fruity, nutty, sweet and tangy flavor.