

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.

WHITE STILTON CHEESE WITH CRANBERRIES ~ ENGLAND ~ New!

Sweet tangy cranberries mingle with the fresh milky flavor and creamy background of this amazing cheese - an incredible sweet finish on the palate!

ROSEMARY & OLIVE OIL ASIAGO ~ WISCONSIN, USA ~ New!

A World cheese award winner! Heralded as the "dew of the sea" Rosmarinus Officinalis provides the perfect savory high note for this rich, nutty and fruity taste sensation.

MERLOT RESERVE ~ USA ~

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~

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.