

CHEESE & CHARCUTERIE BOARDS

L'AUTHENTIQUE BOARD (mixed cheese & charcuterie) £35

- 150g of Comté (hard cheese)
- 150g of Fourme d'Ambert (blue cheese)
- 1 X Saint-Félicien (soft cheese)
- 1 X Half Saucisson (select plain, hazelnut or comté saucisson)
- 100g Duck & Olive Terrine
- Thyme Honey (30g)
- Red Onion Chutney (30g)
- Cornichons (40g)
- Salted Butter with Salt Cristals (250g)
- 1 X half-baked baguette (cook for 5 minutes at 180° in the oven)

LA CHEESY £29

- 150g of Comté (hard cheese)
- 150g of Brie de Meaux (soft cheese)
- 150g of Roquefort (blue cheese)
- 1 X Goat Crottin
- 1 X Saint-Marcellin (soft cheese)
- Thyme Honey (30g)
- Red Onion Chutney (30g)
- Salted Butter with Salt Cristals (250g)
- 1 X half-baked baguette (cook for 5 minutes at 180° in the oven)

LA MEAT BOARD

- 1 X Half Saucisson (select plain, hazelnut or comté saucisson)
- 100g of Sliced Rosette (pork saucisson with black peppercorn)
- 100g Duck & Olive Terrine
- 100g Duck Rillettes
- Cornichons (40g)
- 1 X half-baked baguette (cook for 5 minutes at 180° in the oven)

ADD ONS

BAGUETTE (half baked – cook 5 minutes at 180° in the oven) £2.50

BUTTER WITH SALT CRISTALS (250g) £3.50

THYME HONEY (30g) £2.50

RED ONION CHUTNEY (30g) £2

CORNICHONS (40g) £2