

JANUARY SPECIAL FOOD (2/2)

JANUARY CHEESE SPECIAL

- **THE VACHERIN MONT D'OR** 450g/750g £13.5/£19
A Jura speciality to melt in the oven and to serve with potatoes, charcuterie, pickles & salad, a real winter warmer and après-ski classic!
- **PAIR** Domaine de l'Idylle – Savoie Cruet Vieilles Vignes 2019 £16.5
A regional white wine that pairs perfectly with local food, dry and mineral!

THE JANUARY CHEESE BOARD

- 1 X VACHERIN MONT D'OR 450g (cow's cheese to melt in the oven)
 - 150g COMTÉ 24 MONTHS (hard cow's)
 - 150g MORBIER (cow's milk soft) £35
 - 150g BLEU DE GEX (mild cow's milk blue)
 - 1 X CROTTIN DE CHEVRE 80g (goat's milk semi-hard)
 - 1 X CARAMELISED RED ONION CHUTNEY (40g)
 - 1 X SALTED BUTTER WITH SALT CRYSTALS (250g)
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- **ADD** Half-Saucisson (approx 210g) & cornichons (pickles - 40g) £9
Perfect addition to your Vacherin Mont d'Or baked in the oven
 - **PAIR** Domaine Frederic Mochel – Alsace Pinot Blanc Klevner 2018 £16.5
Floral and refreshing dry white from Alsace

THE FONDUE KIT (for 2 people – 600g)

- Made with 2 Swiss cheeses and white wine, just empty in a saucepan to heat and dip bread or potatoes for a cheesy night in! £24

ADD ONS

- **BAGUETTE** (half-baked – cook 5 minutes at 180° in the oven) £2.50
- **SALTED BUTTER WITH SALT CRYSTALS** (250g) £3.50