

GEWÜRZTRAMINER is an aromatic grape which produces wines that typically showcase exotic fruits notes like lychee, star fruit, passion fruit, and mango. Alsace Gewürztraminer tends to be medium bodied with fairly low acidity and is generally produced without oak aging. It will pair perfectly with our BLEU D'AUVERGNE.



Softly textured and fruity, Sauvignon blanc is a simple, bright wine. Its lemon character has a ripe feel, emphasized by the gently spicy aftertaste.

CHATEAU GUICHOT is an interesting pairing with the SAINTE MAURE DE TOURAINE.



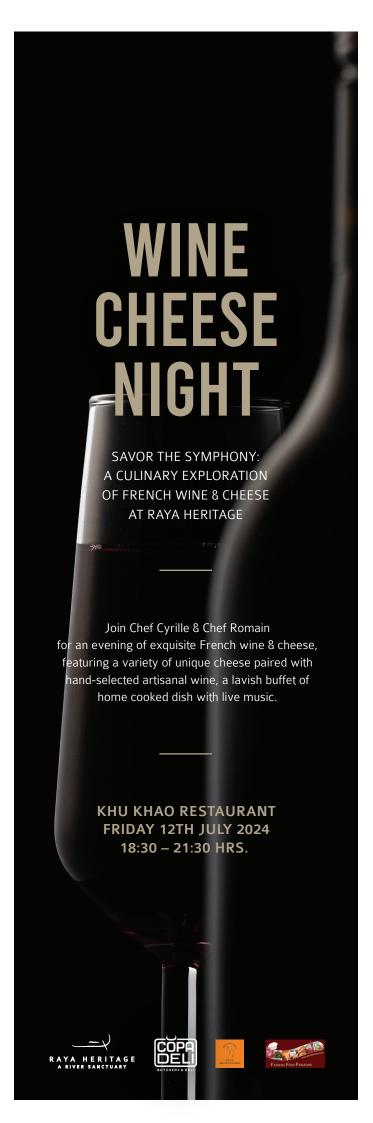
GRAND BÉCASSIER VIEILLES VIGNES is a full-bodied wine that features flavors of black fruits, violet, and spice, with approachable tannins and a lengthy finish. It complements our TRUFFLE MANCHEGO to perfection.



MOULIN DES VERNY, LES GRANITS has a bouquet of crushed raspberries, a burst of ripe fruit on the palate and a bright, clean finish. A true delicacy to pair with nutty aftertaste of REBLOCHON.



Merlot, Cabernet Sauvignon and Petit Verdot united for the best in this magnificent vintage in dressdark, crossed with purple reflections. The nose, complex and elegant, expresses itself around ripe fruits (blackcurrant, strawberry, cherry) with delicate spicy notes. CHATEAU LE LUC REGULA ripe fruit flavors harmonize beautifully with the nutty nuances of the SWISS GRUYÈRE, enhancing its depth and complexity.



#### **CHEESE TABLE**

Soft	Brie de meaux tradition Camembert au lait cru Livarot Mont d'or Munster Reblochon
Medium Hard	Tomme de savoie Saint nectaire Tomme de chèvre
Hard	Beaufort été 5 to 10 months Swiss gruyère Truffle Manchego
Blue	Bleu d'auvergne Roquefort
Goat	Chabichou du poitou Sainte-maure de touraine

## SIDE

Seasonal fruits
Grapes
Dried fruits
Selection of nuts
Jams and chutneys

### **BREAD STATION**

Selection of bread

## TO START WITH

Baked truffle Brie cheese in sourdough loaf cinnamon scented baked apples

Serrano ham, fresh goat cheese honey and arugula bites

Sheep cheese and fresh mint pastilla

Beetroot and fresh goat cheese verrine

Watermelon and feta cheese salad

Three-cheese quiche

#### **ENTRÉES**

#### Reblochonade

Sautéed potatoes, bacon, onion, gratinated Reblochon

Fettucine with braised beef and Stracciatella

Truffle risotto with Pecorino Romano mascarpone, porcini mushrooms

Savoyard cordon bleu

Provençale stuffed tomatoes with goat cheese and Gruyère

Fish soup, rouille, croutons and Gruyère

Grilled Thai-Charolais steak with Livarot sauce

Live station Aligot

#### **SWEET CORNER**

Cheesecake with mulberry compote

Mango passion fruit ricotta pistachio verrine

Peach tart with goat cheese and honey

Fresh fruit, Kilo Gin and mascarpone mint cream

Live station
A la minute Tiramisu

# WINE & CHEESE PAIRING EXPERIENCE

Alsace, Gewurztraminer, Kleinbuhr, 2019 Bleu d'Auvergne

Bordeaux, Chateau Guichot, Sauvignon Blanc, 2022 Sainte-Maure de Touraine

Rhone, Grand Bécassier, Vieilles Vignes, 2021 Truffle Manchego

Beaujolais Villages, Moulin des Verny, 2021 Reblochon

Bordeaux, Chateau Le Luc Regula, 2018 Swiss Gruyère