

THE  
CHEESE  
& WINE BAR

OUR STORY OF CHEESE

"A slice of good cheese is never just a thing to eat.

It is usually also a slice of local history: agricultural, political, or ecclesiastical. Knowledge of this enables us to distinguish the genuine from the imitation; it adds to our appetite for the cheese and to the relish with which we savour it."

Patrick Ranch

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SEMI-HARD CHEESE (FRANCE, SWITZERLAND)

SEMI-HARD CHEESE (ITALY, SPAIN)



At The Cheese & Wine Bar, we strive to present our customers, with the widest range of amazing taste experiences possible with the world's finest table cheeses, coupled by careful selections of fine wines to match. We believe that perfectly matched cheese and wine should be one of life's simple pleasures. and we'd like to share the thrill of these beautiful artefacts with you. This wine list is an endeavour to cross all boundaries; it rewards the innovators and respects the classics.

Our ultimate goal is to provide you with a true wine and cheese experience. We commissioned one of the world's famous Masters of wine together with our in-house Sommelier and Maitre Fromager to compile this list and will continue to expand our selection by keeping in mind that wine and cheese is one of life's greatest gifts.

## *You say cheese*

	S	M	L
<b>RANGE OF FLAVOURS</b> Discover the inexhaustible diversity of cheese through a guided tasting that will help you to discover the whole cheese family.			\$40
<b>SEASONAL</b> A selection of seasonal products which will present the best natural flavours to you.	\$24	\$32	\$40
<b>THE FRENCHIE</b> The French history of cheese is one of the most well-known ever since General De Gaulle said: "How can anyone govern a nation that makes 365 different kinds of cheese?"	\$24	\$32	\$40
<b>DISCOVER THE WORLD</b> In this tasting you will be able to try a selection of the most famous cheeses from around the world with a sampling of the finest Italian, English, Spanish and Australian cheeses.	\$24	\$32	\$40
<b>THE MAITRE D' SELECTION</b> In this tasting you will be able to try a selection of the most famous cheeses from around the world with a sampling of the finest Italian, English, Spanish and Australian cheeses.	\$24	\$32	\$40

S: 3 pieces / M: 5 pieces / L: 7 pieces

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## *We say wine*

### RED WINES BY THE GLASS 150ml

<b>PINOT NOIR</b> 2011 Olivier Leflaive Bourgogne, France	\$21
<b>TEMPRANILLO</b> 2006 Marqués de Murrieta "Reserva", Rioja, Spain	\$28
<b>ZWEIGELT</b> 2010 Markowitsch, "Rubin" Carnuntum, Austria	\$19
<b>MALBEC</b> 2011 Familia Zuccardi, Q Series Mendoza, Argentina	\$20
<b>CABERNET SAUVIGNON</b> 2009 Montes Alpha, Colchagua Valley	\$18

### SWEET WINES BY THE GLASS 60ml

<b>SHERRY</b> NV Lustau "San Emilio" Pedro Ximenez, Jerez, Spain	\$9
<b>PORT</b> 1996 Quinta della Rosa "Vintage Port" Oporto, Portugal	\$19
<b>MUSCAT</b> 2003, Vin Santo, Villa La Selva "Vigna del Papa", Tuscany, Italy	\$18

### WINE FLIGHTS BY THE GLASS 75ml

Selection of four tasting glasses	\$40
Selection of seven tasting glasses	\$75

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## *We say cheese*

	S	M	L
<b>GOAT &amp; EWE CHEESE</b> Follow the example of Zeus whose legendary strength is said to derive from having been fed by Amanthée and enjoy this tasting, savouring the flowery and herby flavours of cheese made from goats' and/or ewes' milk.	\$24	\$32	\$40
<b>HOME SOFT HOME</b> Have a feast with this selection of soft cheese. This is an ideal selection for all those who like the creamy texture of white and washed rind cheeses.	\$24	\$32	\$40
<b>MOUNTAIN &amp; MONASTERY</b> Originally, this range of cheese is due to the dedicated work of monks. In this platter, discover the interesting history of many of them.	\$24	\$32	\$40
<b>NOTE FROM DIDEROT</b> If you would like to finish your tasting with some stronger flavours, then you will enjoy trying the traditional last (but not least!) family of cheeses: the blue cheese.	\$24	\$32	\$40
We would recommend the following side dish to match your cheese platter: Green leaves and roasted pine seeds with extra virgin olive oil and aceto balsamico di Modena.	\$22		

S: 3 pieces / M: 5 pieces / L: 7 pieces

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## *You say wine*

### CHAMPAGNES BY THE GLASS 125ml

NV Duval Leroy "Brut", Champagne, France	\$25
NV Duval Leroy "Rosé", Champagne, France	\$42

### WHITE WINES BY THE GLASS 150ml

#### RIESLING

2011 Dr. Loosen "Bernkasteler Lay" Mosel, Germany	\$22
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#### SAUVIGNON BLANC

2012 Cloudy Bay, Marlborough, New Zealand	\$22
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#### PINOT GRIGIO

2011 Alois Lageder "Dolomiti", Alto Adige, Italy	\$19
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#### ROTGIPFLER

2010 Johanneshof Reinisch, Thermenregion, Austria	\$20
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#### CHARDONNAY

2010 Heritiers du Comte Lafon, Maconnais, France	\$29
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### ROSÉ WINES BY THE GLASS 150ml

#### ROSÉ

2010 Brundlmayer, "Rosé"	\$22
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## Goat and Ewe Cheese

We suggest that you start your tasting with this selection of fine and flavoured cheeses.

WINE TIPS: Sauvignon Blanc, Chenin Blanc and Riesling

### FRANCE

CHABICHOU DU POITOU – typical goats' milk taste, light, sour	\$6
POULIGNY ST-PIERRE – fine goats' milk flavour, lightly acidic and nutty	\$6
CHÈVRE CEDRÉ – characteristic of goats' milk flavour, mild and nutty	\$6
CHAROLAIS – crumbly texture, acidic goats' milk taste	\$6
VALENCAY – mild, lightly nutty	\$6
STE-MAURE DE TOURRAINE – subtle goats' milk flavour, hint of mushroom	\$6.50
BREBIS FRAIS – Fresh: mild and fruity / Ripe: long after taste	\$7.50
BRIN D'AMOUR – rolled in Provençal herbs, smooth and soft	\$8
CABECOU – Fresh: lightly acidic, heavy / Ripe: nutty, brittle	\$8
CROTTIN DE CHAVIGNOL – subtle and slightly flowery, crumbly and nutty	\$8
PICODON – Fresh: milky and acidic / Ripe: nutty and acidic	\$8
BANON – wrapped in chestnut leaves, creamy and slightly pricking	\$9

### AUSTRALIA

CHÈVRE LOG – balanced acidic and fruity taste	\$5.50
RONDELLE – ashed, white rind, light mushroom and sour goats' milk flavour	\$7.50
ASHED LOG – Fresh: lightly acidic / Ripe: slightly prickly	\$8
ASHED PYRAMID – mild goats' milk flavour. Fresh: flowery / Ripe: acidic	\$8

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## *Fresh and Triple Cream Cheese*

You can find here the creamy and buttery type of cheese.

WINE TIPS: Chateauneuf du Pape Blanc, Pinot Noir, Syrah, Grenache and Dolcetto.

### FRANCE

ARÔMES AUX GÊNES – dipped in the marc, prickly, intensely rustic and fruity	\$5.50
CHAOURCE – Fresh: lightly acidic / Ripe: fruity and nutty	\$5.50
PIERRE-QUI-VIRE – discerningly sour, lightly nutty and mushroom flavoured	\$5.50
PIERRE ROBERT – very mild, creamy and slightly sour	\$5.50
SOUMAINTRAIN – soft double-cream, medium to strong flavour	\$5.50
GAPERON – aromatic with garlic and pepper	\$6
DÉLICE DE POMMARD – rolled in mustard seeds, creamy and slightly sour	\$8

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## *Soft White-Rind Cheese*

The perfect match with all full-bodied red wines.

WINE TIPS: Cabernet, Merlot, Tempranillo and Sangiovese

### FRANCE

BRIE DE NANGIS – aromatic with mushroom and hazelnut flavour	\$5.50
FEUILLE DE DREUX – mild and nutty flavours	\$5.50
FOUGERUS – fresh and slightly salty	\$5.50
BRIE DE MEAUX – lightly acidic, herb and garlic flavours	\$6
COULOMMIER – quite mild, becomes tangy with age	\$6
OLIVET AU POIVRE – rolled in black pepper	\$6
BRIE DE MELUN – slight bitter taste, fruity and aromatic	\$6.50
CAMEMBERT DE NORMANDIE – huge flavour of mushroom, garlic and truffle with strong aromas	\$6.50

### AUSTRALIA

BRIE DOUBLE CAPE WICKHAM – mild and delicate mushroom flavours	\$5.50
CAMEMBERT – lightly spicy, aromatic	\$5.50

### GERMANY

BONIFAZ – flavoured with herbs	\$5.50
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## *Soft Washed-Rind Cheese*

The more they stink, the better they are. For all the lovers of strong flavours

WINE TIPS: Pinot Gris, Gewürztraminer and Pinot Noir

### FRANCE

CURÉ NANTAIS – melting, sweet and aromatic taste	\$6
LIVAROT – pungent flavour, herbs and lightly acidic taste	\$6
MUNSTER – rustic, lightly acidic and sweet taste	\$6
VIEUX-LILLE – nicknamed 'le puant' (the stinker)	\$6
EPOISSE DE BOURGOGNE – lightly alcoholic, delicate yet strong	\$6.50
AMI DU CHAMBERTIN – smooth, rich, delightfully smelly, barnyard aromas	\$7
BOULLETTE D'AVESNES – paprika dusted rind, flecked with seasoning, strong and spicy	\$7.50
LANGERS – solid but supple dough, salty, strong and tangy	\$8
MOROILLES – tangy cheese, strong beer flavour	\$8

### AUSTRALIA

WASHED RIND – very tasty soft cheese	\$5.50
WINE WASHED – pungent, strong and a slightly bitter taste	\$5.50
WASHINGTON WASHED RIND – pungent, strong and a slightly bitter taste	\$5
WANERA WASHED RIND – pleasantly smelly, fruity and mushroom flavours	\$6.50

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## Semi-hard Cheese

Originally produced by monks, these cheeses are some of the oldest and most important varieties in the world

WINE TIPS: Semillon, Chardonnay

### FRANCE

FOURME DE ROCHEFORT – strong earthy and mushroom flavour	\$5.50
OSSAU-IRATY – nutty, aromatic and vegetable-like	\$5.50
MORBIER – melting, lightly fruity and aromatic	\$5.50
REBLOCHON – nutty, full flavoured, buttery and creamy	\$5.50
ST-NECTAIRE – light, earthy, spicy to mild, hearty	\$5.50
TOMME DE I'LLWALD – flavoured with nettles	\$5.50
CHEVROTIN – unique herbal flavour, aromatic to very strong	\$6
SALERS – aromatic, lightly acuidic, herb, earthy flavour	\$6
TOMME DE CHÈVRE CIRONNÉE – prickly texture, goats' milk aromas, long taste	\$6.50
ABBAYE DE CÎTEAUX – firm, glossy texture, fine buttery taste	\$7
TRAPPE D'ENCHOURGNAC – washed with walnut liquor	\$7
TOMME DE BREBIS – slightly acidic, subtly fruity yet mild	\$7.50
LAVORT – characteristic sheep's milk flavour, earthy and herb aromas	\$8.50

### SWITZERLAND

VACHERIN FRIBOURGEOIS – semi-firm structure with tiny holes, raw nutty flavours	\$5.50
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## Semi-hard Cheese

- Continued -

### ITALY

BEL PAESE – soft, mild flavoured	\$5.50
FONTINA – firm, supple texture, herby flavours, delicate fruity aromas	\$5.50
TALEGGIO – slightly salty, nuances of fruit, very cheesy	\$5.50
TRUFFLE CHEESE – flavoured with truffle	\$7.50
PECORINO TOSCANO – mild to piquant, olive and nutty flavours	\$6

### SPAIN

MAHON – chewy texture, melting on the palate	\$5.50
MACHEGO SIX MONTHS – mild, slightly briny, nutty flavours	\$5.50
QUESO TRADICIONALES IBERICO – strong flavours with slightly goaty taste	\$5.50
QUESO DE MURCIA AL VINO – hard, red wine washed cheese, fruity	\$6

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