



CHEESE

MENU

SPAIN

Manchego Gran Reserva

La Mancha

7

Spicy goat cheese with paprika

Murcia / La Mancha style

6

Andazul

Andalusia

5

Rey Silo Blanco

Asturias

9

Goat cheese with honey & wild flowers

Andalusia / artisan selection

6

Cabrales DOP

Asturias

11

Olavidia

Andalusia / Jaén

8

Nordumani

Artisan

8

Colono

Canary Islands / Fuerteventura style

6

Blue cheese Airas Moniz

Galicia

8

Sheep cheese with truffle

Castilla-La Mancha

7

USA

Rogue River Blue

Oregon

7

NETHERLANDS

Beemster goat Gouda

North Holland

5

Beemster aged Gouda XO

North Holland

6

ITALY

Piave DOP

Veneto

5

Pecorino with truffl

Sardinia / Central Italy style

7

GERMANY

Montagnolo Affiné

Bavaria

5

FRANCE

Pavé de Paris
Île-de-France style
6

Brie with truffle
Brie style
7

Comte
Comte
8

Gruyère d'Alpage
Alpine region
8

Reblochon de Savoie
Savoie
5

Roquefort Gabriel Coulet
Occitanie / Roquefort-sur-Soulzon
6

Camembert Saint Hilaire
Normandy style
7

Ossau-Iraty
French Basque Country / Béarn
7

Beaufort AOP
Savoie
9

Saint-Marcellin IGP (80g)
Auvergne-Rhône-Alpes / Dauphiné
12 (unit)

UNITED KINGDOM

Vintage cheddar
England
5

Cheddar with whisky
Scotland style
8

Cheddar with orange liqueur
Scotland style
33 (unit)

Smoked cheddar
England / Applewood style
8

CHEF'S SELECTION OF CHEESES

3 cheeses
Comte, Manchego Gran Reserva, Montagnolo Affiné
30

5 cheeses
Piave DOP, Ossau-Iraty, Beaufort AOP, Gruyère d'Alpage, Cabrales DOP
49

TOPPINGS

Fig, truffle honey and marmalade
10

Fresh Summer Truffle
15 (1g)

PRICES ARE INDICATED FOR 50G

VAT INCLUDED
SERVICE CHARGE NOT INCLUDED

LOS PRECIOS ESTÁN INDICADOS PARA 50G

IVA INCLUIDO
SERVICIO NO INCLUIDO

*A fine cheese deserves
a fine wine — ask your waiter
for the perfect pairing*

Frou Frou
Born from the Mediterranean