



Cheese and Charcuterie boards

<u>Gouda vibe (#1)</u>	\$28	<u>Creamy & hard (#3)</u>	\$28
Gruyere, Comte Aged Gouda (1,000 days)		Saint-André, Comte, Parmigiano Reggiano	

<u>French Board (#2)</u>	\$28	<u>Goat, sheep and cow (#4)</u>	\$28
Saint-André, Petit Basque, Tomme De Savoie		Bucheron, Petit Basque, Gruyere	

Classy Board (#5) \$30
Comte, Roquefort, Aged Gouda (1,000 days aged)

<u>Cheese & Meat Board (#1)</u>	\$38	<u>Cheese and Meat Board (#2)</u>	\$38
Saint-André Petit Basque Aged Gouda (1,000 days) Jamon Serrano Beef Salami		Parmiggiano Reggiano Tomme De Savoie Roquefort Papillon Rosette De Lyon Beef Salami	

<u>Salami Board</u>	\$32	<u>Pâté Board</u>	\$16
Rosette De Lyon Beef Salami Turkey Dry Salami		Goose Pate Cornichons & Fig	

Extra Bread \$5

Dessert \$12

Dessert board (dry fruit and nuts)
Chocolate cup with cherries
Macaroons (3 pcs, cocoa nibs)

Beverages

Sparkling water - \$5, Coca-cola - \$5, Ginger ale - \$5
Juice: Mango, Peach, Passion fruit Mint Green tea- \$8
Coffee: Espresso reg/decaff - \$5, Tea: English breakfast, earl gray, jasmine, mint - \$5

* Please let the staff know about any food allergies and other imitations