

*Foreign cheeses*



## French Cheeses



**FM001 - kg. 3**  
Assorted cheese platter



**FM080**  
*Milk: goat*  
Platter of 9 assorted goat cheeses



**FM086**  
*Milk: goat*  
Platter of 12 herb and  
spice-flavoured Cabecou cheeses



**FM088**  
*Milk: goat*  
Platter of 15 small round flavoured  
goat cheeses



**FM062**  
Platter of 12 cheeses by Rober  
Bedot



**FM064**  
Platter of 6 cheeses by Rober  
Bedot



**FM071**  
*Milk: goat*  
Platter of 8 assorted goat cheeses



**FM003 - g. 100**  
*Milk: goat*  
"Banon" cheese wrapped in walnut  
leaves



**FM032 - g. 30**  
*Milk: goat*  
"Baratte" fresh cheese by Robert  
Bedot



**FM046 - g. 170**  
*Milk: goat*  
"Briquette de l'Angoumois" cheese  
(literally cheese brick)



**FM041 - g. 25**  
*Milk: goat*  
"Buchette" cheese from Perigord



**FM040 - g. 35**  
*Milk: goat*  
Cabecou cheese from Perigord



**FM037 - g. 500**  
*Milk: goat*  
"Cabri Ariegeois" (soft goat cheese  
from Ariège)



**FM031 - kg. 2.5**  
*Milk: goat*  
"Cabrioulet" cheese



**FM079 - g. 80**  
*Milk: goat*  
Caprifiq cheese



FM009 - g. 80

Milk: goat

"Chabis feuille" cheese (soft cheese wrapped in chestnut leaf)



FM015 - g. 50

Milk: goat

PDO "Crottin" cheese by Rober Bedot (small round goat cheese)



FM074 - g. 100

Milk: goat

"Mascaré" cheese wrapped in walnut leaves



FM075 - g. 110

Milk: goat

"Olivia" olive paté by Robert Bedot



FM048 - g. 80

Milk: goat

"Pavé sauvage" cheese (soft goat cheese with herbs)



FM033 - g. 250

Milk: goat

"Petit Fiancé" cheese (goat cheese)



FM042 - g. 40

Milk: goat

"Picandou" cheese (goat cheese)



FM043 - g. 125

Milk: goat

"Pico chevre" (goat cheese)



FM020 - g. 200

Milk: goat

"Pyramide cendré" cheese (ash-coated pyramid shaped cheese)



FM026 - g. 200

Milk: goat

"St. Maure cendré" cheese (ash-coated cheese of St. Maure)



FM045 - g. 270

Milk: goat

"Taupinière Charentaise" (dome shaped goat cheese)



FM044 - kg. 1,8

Milk: goat

"Tomme" natural cheese



FM087 - g. 800/900

Milk: goat

"Tomme" cheese with fern leaves



FM500 - g. 300

Milk: goat

"Tourteau fromagé" (round-shaped goat cheesecake with black crust)



FM016 - g. 450

Milk: cow

Blue cheese of Queyras by Rober Bedot



FM056 - kg.1,8

Milk: cow

"Brie" cheese of Coulommiers



FM008 - kg. 1,5  
Milk: cow  
"Brie" PDO cheese of Melun



FM057 - g. 500  
Milk: cow  
Brillat-Savarin Vignelait (soft, fresh triple cream cheese)



FM011 - g. 250  
Milk: cow  
"Camembert" PDO cheese



FM036 - g. 250  
Milk: cow  
"Chablis" cheese by Rober Bedot



FM013 - g. 250  
Milk: cow  
"Chaource" PDO cheese



FM004 - g. 200  
Milk: cow  
Heart-shaped cheese of Neufchatel by Robert Bedot



FM085 - kg. 2  
Milk: cow  
"Comte" PDO cheese - "Millesimé"



FM054 - g. 400  
Milk: cow  
Coulommiers cheese



FM006 - g. 250  
Milk: cow  
"Epoisses de Bourgogne" PDO cheese by Robert Bedot



FM070 - g. 200  
Milk: cow  
"Langres" PDO cheese by Robert Bedot



FM018 - g. 250  
Milk: cow  
"Petit Livarot" PDO cheese by Robert Bedot



FM019 - kg. 3  
Milk: cow  
"Mimolette" cheese (hard cheese)



FM039 - kg. 6,5  
Milk: cow  
"Farbier" cheese (semi-soft cheese)



FM017 - g. 200  
Milk: cow  
"Munster" PDO cheese by Robert Bedot



FM029 - g. 240  
Milk: cow  
"Olivet au foin" cheese by Rober Bedot (soft cheese with hay)



FM022 - g. 220  
Milk: cow  
"Pont l'Eveque" PDO cheese



FM028 - kg. 6  
Milk: cow  
"Raclette" cheese



FM021 - g. 500  
Milk: cow  
"Reblochon fermier" PDO cheese  
(farm-made cheese)



FM023 - g. 500  
Milk: cow  
Dairy-produced "Reblochon" PDO  
cheese



FM053 - g. 500  
Milk: cow  
"Vacherin Mont d'Or" PDO cheese  
(seasonal soft cheese)



FM077 - g. 700  
Milk: sheep  
"Brin d'Amour" cheese (sheep  
cheese with wild herbs)



FM025 - kg. 1,3  
Milk: sheep  
Roquefort J. Carles PDO cheese



FM082 - g. 500  
Milk: sheep  
"Viex Paysan J. Carles cheese  
(Roquefort cheese cream)



FM536 - g. 250  
Milk: cow  
Natural Normandy butter



FM535 - kg. 5  
Milk: cow  
Natural Normandy butter



FM539 - g. 250  
Milk: cow  
Semi-salted Normandy butter



FM537 - kg. 5  
Milk: cow  
Semi-salted Normandy butter



FM538 - lt. 2  
Milk: cow  
Fresh milk cream from Normandy  
(44% butterfat)

## English Cheeses



FM224 - kg. 8  
Milk: cow  
Blue Stilton PDO cheese



FM207 - kg. 2,2  
Milk: cow  
Baby Blue Stilton PDO cheese



FM213 - g. 200  
Milk: cow  
Port wine-flavoured Blue Stilton  
cheese in pottery container



FM214 - g. 200

Milk: cow

Blue Stilton PDO cheese in pottery container



FM225 - kg. 2,3

Milk: cow

Mini Blue Shropshire cheese



FM227 - kg 1

Milk: cow

Shropshire cheese flavoured with Port wine and Corinth grape

## Spanish Cheeses



FM369 - kg. 1,25

Milk: cow, goat, sheep

Cabrales PDO cheese (blue cheese)



FM367 - kg. 1,250

Milk: cow

Mahon Menorca cheese - half wheel



FM366 - kg. 2,5

Milk: cow

Mahon Menorca cheese - whole wheel



FM372 - g. 850

Milk: cow

"Tetilla" cheese



FM370 - kg. 1

Milk: sheep

Aged Idiazabal PDO cheese (Basque cheese)



FM375 - g. 800

Milk: sheep

Torta de la Serena from Extremadura (literally La Serena cake)



FM373 - kg. 1,2

Milk: sheep

Aged Manchego PDO cheese



FM365 - g. 800 - 900

Milk: goat

Iborea PDO cheese



FM368 - kg. 2,3

Milk: goat, sheep, cow

Aged Valdeon PDO cheese (blue cheese)

## Cheeses of Switzerland



FM400 - kg. 30

Milk: cow

L'Etivaz PDO cheese (hard cheese) - whole wheel



FM402 - kg. 7

Milk: cow  
L'Etivaz PDO cheese - 1/4 cut



FM404 - kg. 32

Milk: cow  
Gruyere PDO cheese (hard yellow  
cheese) - whole wheel



FM406 - kg. 7-8

Milk: cow  
Gruyere PDO cheese -1/4 cut



FM408 - kg. 7

Milk: cow  
Appenzeller EXTRA cheese (hard  
cheese) - whole wheel



FM410 - kg. 12

Milk: cow  
Fribourg Tradition Reserve cheese  
- whole wheel (June - December)



FM412 - kg. 1,5

Milk: cow  
Fribourg Tradition Reserve cheese  
- 1/4 cut (June - December)



FM425 - kg. 20

Milk: cow  
"Emmental" PDO cheese (hard  
cheese) - 1/4 cut



FM427 - g. 800

Milk: cow  
"Tete de Moine" cheese (literally  
monk's head)

## Dutch Cheeses



FM250 - kg. 1,5

Milk: cow  
Reypenaer VSOP cheese (aged  
24 months) - 1/4 cut



FM295 - kg. 10

Milk: cow  
Reypenaer VSOP cheese (aged  
24 months)