

DELI AND PLATTERS

TRUFFLE PLATTER FOR 2	580
Truffle salchichón - homemade sourdough bread with truffle paste - truffle cow gouda - honey goat truffle gouda - truffle butter - focaccia rosemary	
IBERICO " PATA NEGRA" PLATTER FOR 2	620
Jamon ibérico cebo - ibérico chorizo - ibérico lomo de campo - salchichón ibérico - quesos manchego - focaccia rosemary	
ANTIPASTO MISTO FOR 2	680
Parma ham 20 months - Italian mortadella - 24-Month old aged parmigiano reggiano - focaccia garlic and rosemary- artisanal mixed Italian olives	
HOMEMADE DUCK RILLETES & ORGANIC HOMEMADE PORK TERRINE	440
90g of duck rillettes - 120g of organic pork – salt (Nitrite free) pickles - sourdough bread	
ORGANIC HOMEMADE PORK TERRINE	230
120g of organic pork – salt (Nitrite free) – pickles - sourdough bread	
HOMEMADE DUCK RILLETES	270
90g of duck rillettes – pickles – sourdough bread	
HOMEMADE FRESH WILD NORWEGIAN SALMON RILLETES	260
Fresh wild Norwegian salmon spread - sour cream - white wine - aromatic herbs - rustic sourdough bread	
JAMON IBERICO DE CEBO " PATA NEGRA"	320
Cured Spanish black pig 60g ham	



CHEESE SHOP

3 CHOICES 300 | 5 CHOICES 410 | 7 CHOICES 520

ARTISAN AWARD WINNING CHEESE

All cheese are made by Artisan master-cheese makers and have been recognized several times. Most of our cheese selected are cellar matured for several months and some are made with raw milk, which give more intense flavor.

FRANCE

Beaufort AOP outdoor summer pasturage (Verdannot) - Raw cow's milk - semi soft - nutty & sweet

Comté AOP 18-Month Fort des Rousses (Juraflore) - Raw cow's milk - semi soft - fruity

Comté AOP 6-8 Months Fort des Rousses (Juraflore) - Raw cow's milk - semi soft - fruity

ITALY

Parmigiano Reggiano PDO Millesimato Oltre 24 Mesi - Raw cow's milk - hard cheese - mildly salty

BRITISH

Aged Rutland Red (Clawson Reserva Brand) - Cow's milk - hard cheese - sweet caramel taste

Organic Vintage Cheddar (Award Winning) - Cow's milk - semi hard cheese - sharp and creamy taste

HOLLAND

Honey Rind Cow Gouda (Award Winning) - Cow's milk - hard cheese with a touch of sweetness

Honey Rind Goat Gouda - Goat's milk - hard cheese

Gouda XO - Cow's milk - hard cheese - the king of aged gouda

1000 days aged Gouda - Cow's milk - hard cheese - extra aged for more intense flavors

Honey Goat Truffle Gouda - Goat's milk - semi hard cheese - creamy and slightly sweet taste

Organic Bastiaansen Blue Cow - Cow's milk - semi hard cheese - slightly spicy and creamy finish

SPAIN

Queso Manchego D.O. viejo - Sheep milk - firm and crumbly - sharp lick a slightly peppery edge