

CURED MEATS

Fratelli Ansuini is a household name for the production of Charcuterie and Salumi originating from Norcia. Norcia, a little town nestled in the heart of the region of Umbria in Southern Italy is home to a rare kind of hog who feasts on a diet of acorns and apples giving the meat an earthy and wholesome taste.

Salame di Tartufo

Truffle sauce is added to low fat Norcia salami giving it an aromatic and subtle flavour.

Salame di Cervo

5% ground venison is added to the hog meat creating a full, savoury flavour which is wild and intense. Dry salsiccia and wild boar meat cured with pepper and white wine creating a delicious and unique taste.

Salame al Cinghiale

Dry salsiccia and wild boar meat cured with pepper and white wine creating a delicious and unique taste.

Average weight 250 grams

Salami (Whole)	€14
Salami (Half)	€7

Local Maltese Sausage

Pork meat and belly fat, crushed black pepper, crushed coriander, fresh parsley, freshly minced garlic, sea salt and pork casing.

€5

Terrine

€12

Chicken Liver Parfait

€10



FRENCH CHEESE

per 50 grams

Brie de Meaux DOP

€3.50

Brie is a French region 50 kms east of Paris. Brie cheese is made in Meaux and falls under the artisanal cheese category. It is ripe and refined, sweet tasting with hints of mould and a velvety texture. Made from cow's milk, this cheese is known to be rich and creamy.

Product: Cow's milk **Description:** Rich and Creamy

Abondance DOP

€4.50

This semi-hard, fragrant, raw-milk cheese is made in the Haute-Savoie department of France. It is produced exclusively from milk generated by the Abondance: the Montbéliarde and tarine breed of cattle which is exclusive to this region.

The ageing period is a minimum of three months on specially-prepared spruce boards. This cheese has a strong smell and complex flavour; a fine balance between sweet and acidity with a long aftertaste. The crust should not be eaten.

Fun Fact: A region known for its cheese since the 14th century, when monks from the Sainte Marie d'Abondance Monastery are recorded to have supplied cheese to the papal conclave at Avignon



FRENCH CHEESE

per 50 grams

St Nectaire Fermier DOP

€4

Saint-Nectaire is renowned for its creamy and unctuous paste and hazelnut and smoky 'cellar' flavour; made from cow's milk.

Fun Fact: Produced in the Auvergne region of central France since the 17th Century, a favourite of King Louis XIV

Bleu d'Auvergne DOP

€2.60

A French blue cheese, named for its place of origin in the Auvergne region of south-central France. Made exclusively from cow's milk and aged for approximately four weeks, it has a strong and pungent taste, but to a lesser extent than other blue cheeses; it is less salted, with a creamier, buttery taste and a moist texture.

Description: Ivory in colour, dotted with blue-green mould due to the *Penicillium roqueforti* giving the cheese its typical bluish-green veins

Cantal

€3

The recipe for Cantal is said to be a precursor for cheddar. Made from cow's milk, cantal entre-deux is medium aged, moist and dense with a complex flavour of hay and wildflowers, balanced by a minerally (salty) strong taste. It originates from the Auvergnais region.

Origins: One of the oldest cheeses in France dating to the times of the Gaul's rule



FRENCH CHEESE

per 50 grams

Paul Georgelet's Goats Cheese

Legendary farmer, Monsieur Georgelet has been producing soft goat's cheese since the late 1970s at his farm located in the heart of the Charente-Poitou region, the largest producer of goat's cheese in the area. He has mastered the art of ancestral know-how and modern manufacturing to produce incredible goat's cheese. Five hundred goats are fed only grains grown on the farm ensuring that the resulting milk is rich in nutrients and quality.

Mothais sur Feuille

€5.50

A refined and creamy cheese with a sticky rind and a soft centre when young. With age it develops a richer, fuller, nutty flavour. The key to its rich flavour is its presentation on a dried chestnut leaf on which it has been aged.

Carre du Poitou

€5

Square in shape (hence the name), this cheese is soft and creamy with a bloomy rind. With age it takes a peppery, spicy and rich flavour.

This is Category **FERMIER** at its best



ITALIAN CHEESE

per 50 grams

Parmigiano Reggiano

€2.60

Produced using whole and partially skimmed milk from grass fed cows, this versatile cheese has a sharp but nutty/fruity taste that will involve all of your senses once tasted.

Fun Fact: Only cheese from the Parma or Reggio area can legally be called "Parmigiano"

MALTESE CHEESE

per 50 grams

Traditional Gozitan Sheep's Cheese

A cheese, with a recipe that has been handed down through the years, comes from the Maltese island of Gozo. Brought to your plate by the hands that make it, this cheese is special in more ways than one.

Dried Cheeselet

€1.80

Dried & Peppered Cheeselets

€1.80

Historical Fact: The tradition of making cheeselets is now protected as part of the Maltese culture



GILLARDEAU OYSTERS

€4 per oyster

A Gillardeau is savoured first with the eye. For the connoisseur, the substantial flesh of the Gillardeau makes an immediate impact. The voluptuous and firm, almost crunchy flesh invades the palate, creating an enchanting experience of taste, both mineral and vegetable and is extended by a crescendo of delicately sweet, subtle and refined flavours. Lingering on the palate, this meaty flesh with its aromatic finesse and enduring nutty flavour is the signature taste of the Gillardeau.

Large, firm, claire-finished oysters from France's famed fourth-generation oyster dynasty, which calls itself "the Rolls-Royce of oysters." The oysters are raised in Normandy or County Cork, Ireland for their first two years, and then finished in the salt ponds of Marenne-Oleron. They are so prized that the Gillardeaus recently began laser-engraving their shells to prevent rampant worldwide counterfeiting.

Claire-finishing definition: The oysters are 'finished' in knee-deep claire (rectangular salt ponds), during which they are fattened and take on a sweeter, fruitier flavour from the water and phytoplankton in the ponds.

Gillardeau oysters are cultivated for four years, following strict rules that have been passed down for four generations. Nine months after birth and a period in containers in oyster parks, they are placed in bags and submerged for more than three years in deep water; rich in phyto-plankton that forms the essential basis of their food intake. Their density is kept deliberately low so that each one is sufficiently well nourished and has the space required for its growth.

During these three years of cultivation, the Maison Gillardeau teams watch over the oysters attentively and provide them with the required care: cleaning, turning, removing shellfish parasites, changing parks in order to ensure their development... for this, some 60 operations are necessary.

An absolute feast for your tastebuds

