

# Cheese... OUR STORY OF

"A slice of good cheese is never just a thing to eat. It is usually also a slice of local history: agricultural, political, or ecclesiastical. Knowledge of this enables us to distinguish the genuine from the imitation; it adds to our appetite for the cheese and to the relish with which we savour it".

*Patrick Ranch*

The world's best cheeses have found a place at the Maldives' one and only cheese & wine bar...

At the cheese & wine bar, we strive to present our customers, with the widest range of amazing taste experiences possible with the world's finest table cheeses, coupled by careful selections of fine wines to match.

We believe that perfectly matched cheese and wine should be one of life's simple pleasures, and we'd like to share the thrill of these beautiful artifacts with you.

This wine list is an endeavour to cross all boundaries; it rewards the innovators and respects the classics. Our ultimate goal is to provide you with a true wine experience.

We commissioned one of the world's most famous Masters of wine together with our in-house Sommelier and Maitre Fromager to compile this list and will continue to expand our selection by keeping in mind that wine and cheese is one of life's greatest gifts.

YOU SAY

# Cheese,

## Platters

	S	M	L
<b>Range of flavours</b>			40
Discover the inexhaustible diversity of cheese through a guided tasting that will help you discover the whole cheese family.			
<b>Seasonal</b>	24	32	40
A selection of seasonal produce which will present the best natural flavours to you.			
<b>The Frenchie</b>	24	32	40
The French history of cheese is one of the most well-known ever since General De Gaulle said: "How can anyone govern a nation that makes 365 different kinds of cheese?"			
<b>Discover the World</b>	24	32	40
In this tasting you will be able to try a selection of the most famous cheeses from around the world with a sampling of the finest Italian, English, Spanish and Australian cheeses.			
<b>The Maitre D' Selection</b>	24	32	40
A well-matured cheese tasting selected according to your preference.			
<b>Unexpected Temptation</b>	24	32	40
This tasting gives you the ultimate experience of contrasting sensations between fruitiness, sweetness and spiciness in this exotic array of cheeses.			

WE SAY

# Wine,

S M L

**Goat & Ewe Cheese** 24 32 40

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Follow the example of Zeus whose legendary strength is said to derive from having been fed by Amalthée and enjoy this tasting, savouring the flowery and herby flavours of cheeses made of goat's and/or ewe's milk.

**Home Soft Home** 24 32 40

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Have a feast with this selection of soft cheese. This is an ideal selection for all those who like the creamy texture of white and washed-rind cheeses.

**Mountain & Monastery** 24 32 40

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Originally, this range of cheeses is due to the dedicated work of monks. In this platter, discover the interesting history of many of them.

**Note from Diderot** 24 32 40

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If you like to finish your tasting with some stronger flavours, then you will enjoy trying the traditional last (but not least!) family of cheeses: the blue cheese.

**We would recommend you the following side dish to match your cheese platter:** 26

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Mix green salad  
with extra virgin olive oil & balsamico

# Goat & Ewe

## CHEESE

We suggest you start your tasting by this selection of fine and flavoured cheeses. Wine tips: [Sauvignon Blanc](#), [Chenin Blanc](#) & [Riesling](#)

### F r a n c e

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<b>Chabichou du Poitou</b> Typical goat's milk taste, light sour milk	6.00
<b>Pouligny St-Pierre</b> Fine goat's milk flavour, lightly acidic & nutty	6.00
<b>Chèvre cendré</b> Characteristic goat's milk flavour, mild & nutty	6.00
<b>Charolais</b> Crumbly texture, acidic goat's milk taste	6.00
<b>Valencay</b> Mild, lightly nutty	6.00
<b>Ste-Maure de Touraine</b> Subtle goat's milk flavour, hint of mushroom aroma	6.50
<b>Brebis frais</b> Tasty sheep's milk, Fresh: mild & fruity; Ripe: long after-taste	7.50
<b>Brin d'Amour</b> Rolled in Provençal herbs, smooth & soft	8.00
<b>Cabecou</b> Fresh: Lightly acidic, heavy; Ripe: nutty, brittle	8.00
<b>Crottin de Chavignol</b> Subtle & slightly flowery, becoming crumbly & nutty	8.00
<b>Picodon</b> Fresh: milky & acidic; Ripe: nutty & acidic	8.00
<b>Banon</b> Wrapped in chestnut leaves, creamy & slightly pricking	9.00

### A u s t r a l i a

<b>Chèvre Log</b> Balanced acidic & fruity tastes	5.50
<b>Rondelle</b> Ashed & white rind, light mushroom & sour goat's milk flavour	7.50
<b>Ashed Log</b> Fresh: lightly acidic; Ripe: slightly prickly	8.00
<b>Ashed Pyramid</b> Mild goat's milk flavour, Fresh: flowery; Ripe: acidic & crumbly	8.00

# Semi-hard

## CHEESE

Originally produced by monks, these cheeses are one of the older and more important varieties in the world. Wine tips: **Semillon, Chardonnay, Cortese, Pinot Noir, Cabernet Franc & Dolcetto**

### France

<b>Fourme de Rochefort</b> Strong earthy & mushroom flavour	5.50
<b>Ossau-Iraty</b> Nutty, aromatic & vegetable-like	5.50
<b>Morbier</b> Melting, lightly fruity & aromatic	5.50
<b>Reblochon</b> Nutty, full-flavoured, butter & creamy	5.50
<b>St-Nectaire</b> Light earthy-spicy to mild hearty	5.50
<b>Tomme au Marc</b> Dipped in the marc, intensely rustic & fruity with buttery texture	5.50
<b>Tomme de l'Illwald</b> Flavoured with nettles	6.00
<b>Chevrotin</b> Unique herbal flavour, aromatic to very strong	6.00
<b>Salers</b> Aromatic, lightly acidic, herb, earthy flavour	6.50
<b>Tomme de Chèvre Cironnée</b> Prickly texture, goat's milk aromas, long taste	7.00
<b>Abbaye de Cîteaux</b> Firm & glossy texture, fine buttery taste	7.00
<b>Trappe d'Echourgnac</b> Washed with walnut liquor	7.50
<b>Tomme de Brebis</b> Slightly acidic, subtly fruity yet mild	8.50
<b>Lavort</b> Characteristic sheep's milk flavour, earthy & herb aromas	

### Switzerland

<b>Vacherin Fribourgeois</b> Semi-firm structure with tiny holes raw nutty flavours	5.50
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### Italy

<b>BEL PAESE</b> Soft, mild-flavoured	5.50
<b>Fontina</b> Firm, supple texture, herby flavours, delicate fruity aromas	5.50
<b>Taleggio</b> Slightly salty, nuances of fruit, very cheesy	7.50
<b>Truffle Cheese</b> Flavoured with truffle	6.00
<b>Pecorino Toscano</b> Mild to piquant, olivey & nutty flavours	

### Spain

<b>Mahon</b> Chewy texture, melting on the palate, lightly nutty aromas	5.50
<b>Manchego 6 months</b> Mild, slightly briny, nutty flavours	5.50
<b>Queso Traditionales Iberico</b> Strong flavours with a slightly goaty taste	6.00

All prices are in US \$ +10% service charge and T-GST

# Hard

## CHEESE

A selection of the ripened hard mountain cheeses. Wine tips:  
Chardonnay, garganega, pinot gris, sangiovese & barbera

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### France

**MIMOLETTE** 6.50  
Crumbly texture, fine, nutty & salty

**Beaufort d'Été** 7.50  
Aromatic, fruity, vegetable-like

### Switzerland

**Appenzeller Extra** 5.50  
Pronounced spicy, fruity, tangy & strong aromas

**Tête de Moine** 5.50  
Strong fruity, nutty, beefy flavours

### Germany

**Tilsiter** 5.50  
Hearty flavours, mild taste

**Emmentaler Allgäuer** 5.50  
Sweet, buttery, nutty flavours with satin mouth feel

### Italy

**Asiago** 5.50  
Fresco, mezzano or vecchio: from mild to hard & a bit sharp

**Parmiggiano-Reggiano** 6.00  
Enormous, piquant, slightly salty flavours

### England

**Cheshire** 5.50  
Firm yet crumbly, lightly saline & tangy

**Double Gloucester** 5.50  
Crumbly & creamy body with a bit of bite

### Australia

**Cheddar** 5.50  
Firm, buttery texture, full, layered flavours, grassy aroma

### The Netherlands

**Gouda Old Classe Royale** 5.50  
Hard & dry texture, very long salty & fruity taste

### Austria

**Wine-Washed Cheese** 5.50  
Smooth texture, lightly salty & fruity flavours

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# Fresh & Triple

## CREAM CHEESE

You can find here the creamy & buttery type of cheese. Wine tips: Chateaufort Du Pape Blanc, Pinot Noir, Syrah, Grenache & Dolcetto

### France

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<b>Arômes aux Gênes</b> Dipped in the marc, prickly, intensely rustic & fruity	5.50
<b>Chaource</b> Fresh: lightly acidic; Ripe: fruity & nutty	5.50
<b>Pierre-qui-Vire</b> Discerning sour, lightly nutty & mushroom flavoured	5.50
<b>Pierre Robert</b> Very mild, creamy & slightly sour	5.50
<b>Soumaintrain</b> Soft double-cream, medium to strong flavour	5.50
<b>Gaperon</b> Aromatic, with garlic & pepper	6.00
<b>St-Félicien</b> Soft & creamy, nutty aromas	7.50
<b>Délice de Pommard</b> Rolled in mustard seeds, creamy & lightly sour	8.00

# Soft White-rind

## CHEESE

The perfect match with all full-bodied red wines  
Wine tips: Cabernet, Merlot, Tempranillo, Sangiovese

### France

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<b>Brie de Nangis</b> Aromatic with mushroom & hazelnut flavour	5.50
<b>Feuille de Dreux</b> Mild & nutty flavours	5.50
<b>Fougerus</b> Fresh & slightly salty	5.50
<b>Brie de Meaux</b> Lightly acidic, herb & garlic flavours	6.00
<b>Coulommier</b> Quite mild, becomes tangy with age	6.00
<b>Olivet au Poivre</b> Rolled in black pepper	6.00
<b>Brie de Melun</b> Slight bitter taste, fruity & aromatic	6.50
<b>Camembert de Normandie</b> Huge flavour of mushroom, garlic & truffle with strong aromas	6.50

### Australia

<b>Brie Double Cape Wickham</b> Mild & delicate mushroom flavours	5.50
<b>Camembert</b> Lightly spicy, aromatic	5.50

### Germany

<b>Bonifaz</b> Flavoured with herbs	5.50
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# Soft

# Whashed-rind

## CHEESE

More they stink, the better they are". For all the lovers of strong flavours. Wine tips: [Pinot Gris](#), [Gewürztraminer](#) & [Pinot Noir](#)

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### F r a n c e

<b>Curé Nantais</b> Melting, sweetly & aromatic taste	6.00
<b>Livarot</b> Pungent flavour, herb & lightly acidic taste	6.00
<b>Munster</b> Rustic, lightly acidic & sweet taste	6.00
<b>Vieux-Lille</b> Nicknamed "le puant" (the stinker)	6.00
<b>Epoisse de Bourgogne</b> Lightly alcoholic, delicate yet strong	6.50
<b>Ami du Chambertin</b> Smooth, rich, delightfully smelly, barnyard aromas	7.00
<b>Boulette d'Avesnes</b> Paprika dusted-rind, flecked with seasoning, strong & spicy	7.50
<b>Langres</b> Solid but supple dough, salty, strong & tangy	8.00
<b>Maroilles</b> Tangy cheese, strong beer flavour	8.00

### A u s t r a l i a

<b>Washed Rind</b> Very tasty soft cheese	5.50
<b>Wine Washed</b> Pungent, strong & a slightly bitter taste	5.50
<b>Washington Washed Rind</b> Smelly cheese with strong flavour	6.00
<b>Wanera Washed Rind</b> Pleasantly smelly, fruity & mushroom flavours	6.50

### G e r m a n y

<b>Linderberger</b> Strong smelly yet sweet taste	5.50
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# Blue

## CHEESE

The type of cheese to finish your tasting with a dessert wine.

Wine tips: [Cabernet](#), [Grenache](#) & [Dessert Wines](#)

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### France

<b>BLUE DE GEX</b>	5.50
Light sky blue veining, fruity, piquant but not overpowering	
<b>Bleu de Causses</b>	5.50
Moist & slightly crumbly, strong flavoured	
<b>Fourme d'Ambert</b>	5.50
Mild flavour with light nut & mushroom overtones	
<b>Bleuet</b>	6.00
Delicate goat's milk taste, buttery & salty	
<b>Bleu des Basques</b>	6.00
Strong nutty & mushroom aromas	
<b>Chèvre Persillé du Beaujolais</b>	7.50
Typical goat's milk flavour with the strength of a blue	
<b>Roquefort</b>	7.50
Sheep's milk flavour, tangy, salty & strong	
<b>Bleu de Termignon</b>	8.50
Yellowish crumbly, gently saline, amazingly delicate flavours	

### Australia

<b>Gippsland Creamy Blue</b>	5.50
Mild flavour, creamy & buttery taste	
<b>Endeavour Blue</b>	5.50
Solid but supple texture, salty	
<b>Blue St-Joseph</b>	5.50
Liberal blue veining, gently flavoured	

### Germany

<b>Bavaria Blue</b>	5.50
Buttery, one-dimensional Brie-like flavour	

### England

<b>Stilton</b>	5.50
Creamy texture, strong & salty	

### Spain

<b>Cabrales</b>	6.00
Salty, crumbly with intense purple veining, rich flavours	

### Italy

<b>Gorgonzola</b>	5.50
Greenish-blue striations, soft, mild, earthy flavour & odoriferous	

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## Wines by the glass

### Champagnes 125 ml

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NV	NV Duval Leroy "Brut"	France	25.00
NV	NV Duval Leroy "Brut", "Rose"	France	42.00

### White Wines 150 ml

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#### Riesling

2011	Dr. Loosen "Bernkasteler Lay", Kabinett	Germany, Mosel	22.00
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#### Sancerre

2010	Pascal Jolivet, Loire Valley	France, Loir	25.00
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#### Pinot Grigio

2012	Marco Felluga Mongris	Italy, Friuli	26.00
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#### Chardonnay

2010	Heritiers du Comte Lafon	Maconnais, France	29.00
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#### Rotgipfle

2010	Johanneshof Reinisch	Thermenregion, Austria	20.00
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# WE SAY Cheese,

## Wines by the glass

### RED WINES 150 ml

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#### Pinot Noir

2011 Olivier Leflaive	Bourgogne France	21.00
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#### Chianti Classico

2005 Marchese Antinori,	Toscana, Italy	26.00
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#### Tempranillo

2006 Marqués de Murrieta "Reserva"	Rioja, Spain	28.00
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#### Zweigelt

2010 Markowitsch, "Rubin"	Carnuntum Austria	19.00
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#### Cabernet Sauvignon

2011 Montes Alpha	Colchagua Valley, Chile	18.00
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### DESSERT & FORTIFIED WINES 60 ml

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#### Sweet Sherry

NV Lustau (100 Years)"San Emilio" Pedro Ximenez	Jerez, Spain	22.00
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#### Port

1996 Quinta della Rosa "Vintage Port"	Oporto, Portugal	20.00
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#### Muscat

2003, Vin Santo, Villa La Selva "Vigna del Papa",	Tuscany, Italy	18.00
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### FLIGHT OF WINE (100 ml Per glass)

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Selection of five tasting glasses of wine	100ml	85.00
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# Bread

## SELECTION

Since the dawn of history the main accompaniments to cheese have always been bread and wine. In truth, the three elements - **cheese, bread & wine** compose a **classic trio**, which we need to learn to combine to attain perfection in flavour and texture.

Because all three share origins in the fermentation process, they belong to the same family and work in harmony together. But the question remains: which bread for which cheese?

French Sourdough Bread Soft cheese

Baguette White-rind cheese

Sesame Bread Fresh and triple cream cheese

Corn Flour Bread Ewe semi-hard cheese

Bran Bread Semi-hard cheese

Buckwheat Pancake Monastery cheese

Crackers & Lavosh Fresh goat cheese

Fougasse Bread Goat cheese

Raisin Bread Blue cheese

Walnut Bread Hard cow cheese

Pumpernickel Hard cheese

Rye Bread Strong blue cheese