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THE  
CHEESE  
& WINE BAR

## CHEESE FONDUE

### STARTER

Blue cheese soup

*Ruinart, "Brut" Reims, Champagne, France, NV*

### MAIN

Three-cheese fondue – Ementhal, Vashron and Beufourt  
Cooked with Champagne, nutmeg, garlic and black pepper

*Elio Altare, Dolcetto d'Alba, Piemonte, Italy, 2021*

### SIDE DISHES

Beef pastrami, pickled vegetables, baked potatoes, bread croutons

### DESSERT

Lemon lime sorbet

Mascarpone cheese in dark chocolate cup

*Fontanafredda, Moscato D'Asti, Piemonte, Italy*

PLEASE NOTIFY THE TEAM IF YOU HAVE ANY DIETARY PREFERENCES OR ALLERGIES.

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