

In honour of Cheese Week, Zédel presents a specially curated menu celebrating the rich and varied world of French cheese, from timeless classics to lesser-known delights.

STARTER

Baked Camembert with Cranberry Chutney 20.00 (serves 2)

MAINS

Croziflette de Savoy with Reblochon Cheese and Green Salad 16.95

Dauphiné Cheese Ravioles with Beurre blanc & Herbs 21.50

DESSERTS

Tête de Moine Rosettes with toasted Walnuts 6.50

Vanilla Cheesecake with Blackberry Compote 8.25







