



Cheese list

- Camembert le rustique
 - Soignon pure Goat
 - Saint Marcelin grand cru AOP
 - Crottin Germain Goat
 - Tomme de Savoie AOP
 - Camembert d'isigny AOP
 - Saint-Nectaire AOP
 - Saint maure de Touraine AOP
 - Bouchet Abondance Laitier AOP
 - Bois blond Mont d'or AOP
 - Le Gruyere 1655 AOP
 - Reblochon de Savoie Fermier AOP
 - Chabert Beaufort été AOP
 - Reblochon de Savoie AOP
 - Comté AOP 12 month aged
 - Morbier Reserve AOP
 - Roquefort AOP
- And more on demand...

*All cheeses are from French farmers in France, selected for their premium quality – Appellation d'Origine Protégée or Protected Designation of Origin. Our cheese list can change at any time depending on stock availability and season.

Get in touch

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Frencheese Whistler

*Gourmet French
culinary experiences,
delivered to you*



Cheese Box Delivery



Mobile Fondue Service



Special Events & Catering

frencheesewhistler.com



Fondue

A French chef will provide the French cheese fondue experience and talk about the history of the cheese which will feature in your fondue.

What's included: Appetizers, wine, cheese fondue (Original recipe from the region of Savoie in France), fresh local bread, and liquor

Cheese Boxes

All boxes are accompanied with fresh local bread and charcuterie

- 1 *Les 3 Vallées* \$60
Small cheese plate featuring 3 different cheeses depending on the stock and season (Serves 2)
- 2 *Les portes du soleil* \$110
Medium cheese plate featuring 4 different cheeses depending on the stock and season (Serves 4)
- 3 *La Vallée Blanche* \$160
Large cheese plate featuring 5 different cheeses depending on the stock and season (Serves 6)
- 4 *Tartiflette box* \$90
Large plate with Reblochon from French farmer, come with all ingredients for made a Tartiflette (Serves up to 6)

- 5 *Mont d'or* \$80
Large plate with Mont d'Or from Jura with potatoes (Serves 2)
- 6 *Reblochon only* \$45.99
- 7 *Custom Box* \$80 (2 persons)
Your choice of 3 cheeses: Camembert, Saint Germain goat, Saint Maure de Touraine, Tomme de Savoie, Gruyere 1655, Comté 12 months aged, Saint Nectaire, Soignon pure goat, Morbier, Roquefort (blue cheese), & Saint Marcellin (depending on stock)
- 8 *Raclette* \$50 per person
Serves 2-8 persons. Machine included.
- 9 *Mountain/Lake Box* \$50
With your cheese box in hand, get ready to explore the great outdoors (Serves 2)
- 10 *Monthly Cheese Box* \$96
Assortment of cheeses only, selected by French'ese Whistler



Catering

Delight your guests with our catering services. Ask us about how we can help elevate your next event. We service:

- Weddings
- Corporate events
- Cheese tastings
- Backcountry fondues

