

SCOTT'S BRASSERIE

Le Plateau de Fromages

Saint-Nectaire Laitier AOP (Auvergne)

A creamy, semi-soft pasteurized cow's milk cheese from Auvergne, France. Aged for 28 days, it offers a mild, buttery flavor with delicate hints of hazelnut and undergrowth.

Scott's wine pairing recommendation: our medium-bodied Pinot Noir, or the Chenin Blanc to deliver a pleasant palette cleanse.

Tomme de Brebis AOP (Basque Country/Béarn)

Semi-firm and smooth, this ewe's milk cheese offers caramel notes, roasted hazelnut undertones, and a slight, pleasant tanginess.

Scott's wine pairing recommendation: a fruit-forward Rioja or our un-oaked Chardonnay..

Cantal AOP (Auvergne)

One of France's oldest cheeses, this raw cow's milk mountain cheese is often described as the 'French ancestor to Cheddar'. It possesses a firm texture with a rich, tangy, and slightly nutty butter taste.

Scott's wine pairing recommendation: our medium-bodied Pinot Noir complements the buttery flavour without overpowering.

Crottin de Chavignol AOP (Loire Valley)

A small, artisanal Loire Valley goat cheese, soft-ripened with a delicate, wrinkly rind. Creamy and mild when young with subtle nutty and lemon notes.

Scott's wine pairing recommendation: a crispy Sauvignon Blanc.

Bleu d'Auvergne AOP (Puy-de-Dôme)

Intense, creamy blue from the Auvergne region. A buttery, slightly spicy, and deeply savory classic.

Scott's wine pairing recommendation: balance with a sweet dessert Muscat for a harmonious contrast.

Langres AOP (Champagne)

A luxurious, washed-rind cow's milk cheese with a vibrant orange hue. Creamy and slightly fudgy in texture with a complex, savory, and lightly spicy flavor. Known for its distinct "fontaine" (crater) top.

Scott's wine pairing recommendation: perfect with Champagne, naturellement.

Please inform your server of any allergies or intolerances before placing your order.
A discretionary optional service charge of 12.5% will be added to your bill.