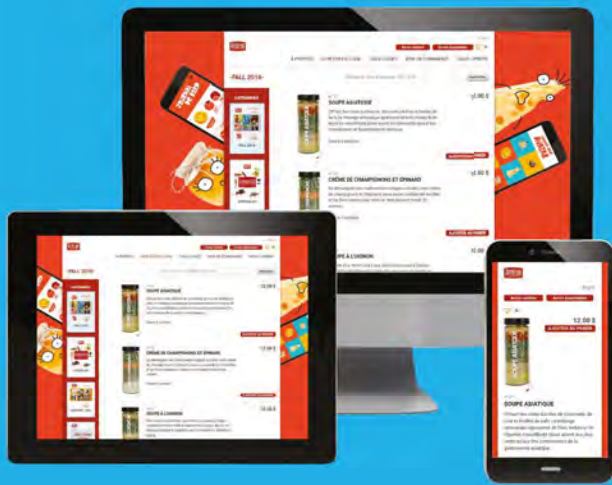




**Perfection**  
DEPUIS-SINCE 1976

# A selection of fine cheeses



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online boutique\***

\*Ask your participant



### 906 **St-Paulin**

Discover its aromas of milk and yogurt and a slightly tangy buttery, nutty flavour.

**\$11**



Style	Semi-soft cheese
MF	25%
Moisture	50%
Format	185g



### 907 **Cheddar Bio (aged 1 year)**

**\$14**

### 908 **Cheddar Bio (aged 3 years)**

**\$16**

An excellent, gluten free and lactose free cheese that is the perfect pairing for your recipes, adding extra flavour to your meal.



Style	Firm cheese
MF	31%
Moisture	39%
Format	200g



### 909 **Le Désirable**

This firm, rind-free cheese is a cheddar made from pasteurized milk and marbled with maple syrup that is aged underground for over three months. Enjoy it for breakfast, brunch or as a snack.

**\$12**



Style	Semi-soft cheese
MF	31%
Moisture	37%
Format	140g



### 910 **Le St-Vallier**

Le St-Vallier is a plain grilling cheese. This cheese does not melt so it always retains its shape during cooking.

**\$12**



Style	Semi-soft cheese
MF	25%
Moisture	48%
Format	165g





# Mousses, terrines and rillettes

Perfect for your brunches, happy hours and wine & cheese parties, our fine deli meats are available in a wide range of classic and original varieties.

Are you looking for a quick recipe ideas? Get a selection of delicious cold cuts and have fun making appetizers.

929 **Old-fashioned meat Pâté de campagne** 150g — 8\$

930 **Potted rabbit and pork with orange** 125g — 10\$

931 **Potted rabbit and pork with white wine** 125g — 10\$

932 **Duck liver mousse with Pineau des charentes** 125g — 10\$

933 **Potted game with pork and peppercorns** 125g — 10\$

## 911 Île-ASH-Island

This soft cheese with a flowery rind has a line of vegetal ash in its center. A smell of mushrooms and fresh cream, with the addition of fresh cream (double cream) give us a final salted butter.

13\$



Style	Soft cheese
MG	29%
Moisture	50%
Format	180 g



## 912 Soeur Angèle

This double cream cheese is made with cow's and goat's milk and a dash of cream. It has a fresh mushroom aroma, combined with the taste of goat's milk and cream. The melt-in-your-mouth texture has a very soft core.

13\$



Style	Soft cheese
MF	29%
Moisture	50%
Format	180g



## 913 Suisse

This firm Swiss cheese is made from pasteurized milk. Its beautiful firm texture reveals a pleasant hazelnut flavour, as well as a slight fruity taste.

11\$



Style	Firm cheese
MF	27%
Moisture	40%
Format	180g



## 914 Le Douanier

Made from pasteurized milk, it has milky, rustic, earthy and vegetal aromas. With a lingering taste, its mild flavours of cream, nuts and green apple become more enhanced with age.

14\$



Style	Semi-soft cheese
MF	24%
Moisture	48%
Format	200g



# Gift boxes

## 901 The Seventh Heaven

- Cheddar Bio (aged 1 year), 200g
- Mild Gouda, 170g
- St-Paulin, 185g
- Crème des champs Brie, 170g

\$46

Save \$3



## 902 The Artisan

- Suisse, 180g
- Mild Gouda, 170g
- Crème des champs Brie, 170g

\$33

Save \$2



## 915 La fleur de Weedon

This cheese's character, taste and sweet aroma of nuts and cream are revealed after a controlled aging period of about 80 days. Lactose free.

\$12



Style	Semi-soft cheese
MF	28%
Moisture	41%
Format	145g

 Mild

## 916 Le clos St-Ambroise

The rind of this cheese is washed and rubbed with St-Ambroise beer from Quebec. This magnificent combination brings out the fruity and milky aromas.

\$13



Style	Semi-soft cheese
MF	24%
Moisture	50%
Format	175g

 Medium

## 917 Mild Gouda

A cooked, pressed cheese with a creamy yellow interior, a slightly tart flavour, and a few small round holes. Lactose free.

\$12



Style	Semi-soft cheese
MF	35%
Moisture	41%
Format	170g

 Mild

## 918 Smoke Flavoured Gouda

This cheese offers a delicious and authentic natural smoke flavour. Lactose free.

\$12



Style	Semi-soft cheese
MF	35%
Moisture	41%
Format	170g

 Mild



## Our gift boxes come in a beautiful Perfection box.

### 903 The Smooth

- Potted game, pork and peppercorns, 125g
- Crème des champs Brie, 170g
- La fleur de weedon, 145g
- Gourmet fruit soread for Brie, 60ml

\$38

Save \$2



### 904 The Exquisite

- Potted rabbit, pork & white wine, 125g
- Smoke flavoured Gouda, 170g
- Gourmet fruit spread for Brie, 60ml
- Le pont tournant Brie, 180g

\$38

Save \$2



### 919 Crème des champs Brie

This Brie has a floral rind and is made from pasteurized milk and cream. Its unctuous interior offers a delicate taste of milk and hazelnuts.

\$12



Style	Soft cheese
MF	23%
Moisture	54%
Format	170g



Mild

### 920 Crème des champs double cream Brie

This soft cheese boasts a floral rind and a delicate aroma of cream and milk.

\$13



Style	Soft cheese
MF	28%
Moisture	50%
Format	170g



Mild

### 921 L'Extra Double Cream Brie

Deliciously rich, L'Extra Double Cream Brie has a soft interior with a delicious taste of cream and hazelnuts. This unctuous cheese is made to be savoured.

\$14



Style	Soft cheese
MF	28%
Moisture	50%
Format	170g



Mild

### 922 Le pont tournant

This creamy double cream brie is mild and round on the palate. It reveals an aroma of mushrooms and fresh cream and a base of butter and cream flavours.

\$12



Style	Soft cheese
MF	29%
Moisture	50%
Format	180g



Mild



## Gift boxes

### 905 Small pleasures

\$32

- Duck liver mousse & Pineau des charentes, 125g
- Crème des champs Brie, 170g
- St-Paulin, 185g

Save \$1



### 923 Le bâtisseur

Le bâtisseur, winner of the 2017 Caseus award in the hard cheese category, was created to celebrate La Sarre's 100th anniversary. This hard-rind firm cheese boasts buttery and light fruity aromas.

\$12



Style	Firm cheese
MF	30%
Moisture	35%
Format	160g



### 924 La raclette Fritz

It has a strong lactic aroma and a marked flavour of hazelnut and mushroom with notes of milk and butter.

\$12



Style	Semi-soft cheese
MF	24%
Moisture	48%
Format	200g



### 925 Light Gouda

44% less fat than mild Gouda! A cooked, pressed cheese with a creamy yellow interior, a slightly tart flavour, and a few small round holes. Lactose free.

\$12



Style	Semi-soft cheese
MF	17%
Moisture	49%
Format	170g



### 926 Le Noyan

This semi-soft firm, washed-rind cheese is made from pasteurized milk and is surface-ripened for over 6 weeks. The rind varies in colour from pale pink to coppery orange. The cheese is cream-coloured, dotted with small holes and has a smooth yet elastic texture.

\$12



Style	Semi-soft cheese
MF	24%
Moisture	50%
Format	180g





# Organic cheeses

## 927 Extra strong Cheddar

Extra strong L'Ancêtre is perfect for a cheese plate and will certainly delight cheddar connoisseurs!

\$16



Style	Firm cheese
MF	31%
Moisture	39%
Format	200g



## 928 Parmesan

This Italian cheese, made from unpasteurized organic milk, is aged for at least 12 months. Its intense flavour with a delicately fruity hint of salted butter will spice up all your recipes.

\$18



Style	Firm cheese
MF	30%
Moisture	32%
Format	200g



934

935

936

937

## The new way to enjoy cheese

Each  
\$6  
60ml

### 934 Orange, cranberry and vodka

Delicious with a mild Brie.

### 935 Crab apple, red pepper flakes and nutmeg

A delight with all types of cheeses, especially an aged cheddar.

### 936 Date, crab apple and roasted cumin

Simply exquisite when paired with goat's milk cheeses.

### 937 Cranberry, raspberry, ginseng and anise

Delicious with a mild Brie.

## 938 Onion and cranberry confit

With apple juice concentrate and no added sugar.

10 \$  
300 ml



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