



Social Company | MAISON MORAND
PARIS

Wine and Cheese Night

Every Thursday, enjoy a board with weekly selection of Cheese and Crackers from Maison Morand Paris, perfectly paired with a bottle of red or white grape.

Social Company | UAE 350 per couple

For reservations:

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BRIE DE MEAUX WITH TRUFFLE

- Raw Cow Milk -



Truffle Brie is sure to be the star of your party. A buttery wheel of Brie de Meaux made from raw milk is carefully deconstructed and stuffed with a thick layer of creamy, black truffle-studded briliat to create a delectable, three-layer sandwich of rich, silky cheese.

This Brie with truffle is the only farmhouse Brie with truffle in the world.

COMTE 18 MONTHS AOP

- Raw Cow Milk -

Comté is an emblematic cheese of the Jura mountains, which has been produced in the Franche-Comté dairy farms since the 11^e century.

This delicious 18-month Comté can be eaten (without the rind) absolutely anytime, and any way. A Comté wheel can weight up to 45kg. In the 18th century, tax would apply on each individual wheel and not on their weight, the cheesemongers then decided to produce bigger wheels to feed their family over winter!

Comté is a great match for wines, particularly the white wines.



HERCULE

- Pasteurized Sheep and Goat Milk -



Hercule cheese is a truly exceptional cheese that takes the nutty flavor of ewe's milk and combines it with the tangy acidity of goat's milk, resulting in a fromage that is buttery and rich, with an agreeable hint of sweetness on the finish. The shepherd who owned sheep always had a few goats among his flock, believing that in the event of disease, only the goats would be affected. When making cheese, they used all the milk they had, mixing the milk of different animals. This marked the birth of mixed ewe and goat cheeses!

PÉLARDON AOP

- Raw Goat Milk -

The name of this cheese derives from a word from the Cévenol dialect; "pébre" meaning "pepper" due to the light spicy flavour of the cheese. It is produced from alpine goats' milk, which can be easily recognized by their thick brown coats.

The origins of the Pélardon cheese date back to the antiquity, where the naturalist, Pliny the Elder wrote about the "Péraldou" and indicated that the cheeses of the Languedoc were known around even the most prestigious tables in Rome.



ROQUEFORT AOP

- Raw Sheep Milk-



Roquefort is a popular French cheese, reported to be a favourite of Emperor Charlemagne. In France, it is called the 'cheese of kings and popes'. Roquefort cheese, made from raw sheep milk, is moist and breaks into little pieces easily. Genuine Roquefort is rich, creamy and sharp, tangy, salty in flavour.

The origin of this Roquefort comes from a man digging a wine cellar under his house. He discovered the fleurines, natural ventilation cracks in the Combalou massif, making this an ideal site for a Roquefort maturing cellar.

And of course, *bonne dégustation* !

