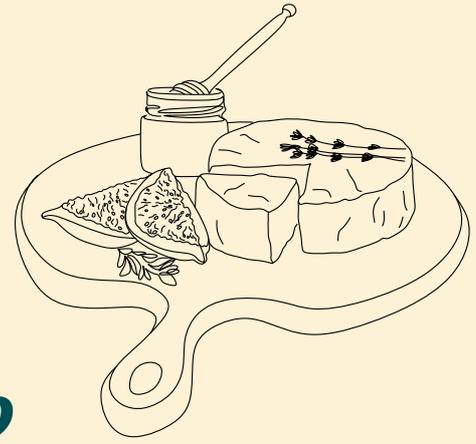


TATIE'S

PASTRY • BREAD • CHEESE

FAIT AVEC AMOUR



la fromagerie

Our homemade cheese & dairy products can now be pre ordered.
Please take note of the pre order lead for each as they are based on the production time & cheese affinage time.

WHAT IS CHEESE AFFINAGE?

Also known as Cheese ripening, or cheese maturation. It is responsible for the distinct flavor of cheese, and through the modification of "ripening agents", determines the features that define many different varieties of cheeses, such as taste, texture, and body.

homemade vheese

CERVELLE DES CANUTS (300G)

homemade cream cheese with garlic and herbs
pre order: 48 hours in advance

7,50\$

FROMAGE BLANC (300G)

homemade fresh cheese
pre order: 48 hours in advance

4\$

RICOTTA (250G)

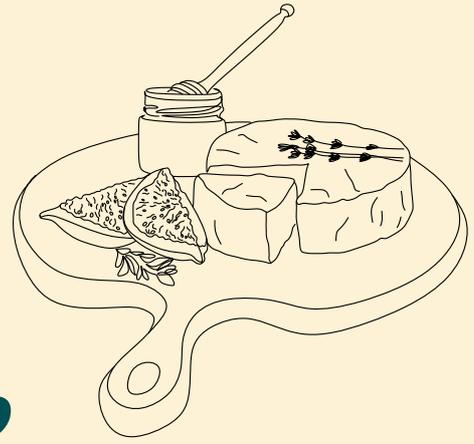
pre order: 24 hours in advance

3\$

TATIE'S

PASTRY • BREAD • CHEESE

FAIT AVEC AMOUR



la fromagerie

homemade cheese

PLAIN RIGOTTE (SMALL | BIG)

if more than 5 pcs pre order: 6 days

\$3.5 | \$6.5

KAMPOT PEPPER RIGOTTE

(SMALL | BIG)

if more than 5 pcs pre order: 6 days

\$4 | \$7

AGED RIGOTTE (SMALL | BIG)

if more than 5 pcs pre order: 12 days

\$3.5 | \$6.5

NEUFCHÂTEL

if more than 5 pcs pre order: 12 days

\$8

BRILLAT-SAVARIN

pre order lead: 12 days

\$8

BLUE CHEESE

pre order lead: 35 days

\$68/KG

TOMME

pre order lead: 45 days

\$35/KG