

## CHARCUTERIE

- duck rillettes** cornichons, caramelized onion jam, seedy mustard **12**
- pâté perigord** country style pork pate with foie gras. spiced quince preserves **12**
- prosciutto di parma** 12 month - italy **6**
- bündnerfleisch** air dried beef - ab **5**
- kielbasa** pan fried - bc **5**

## SPANISH CHARCUTERIE

- serrano ham** redondo iglesias 'reserva', 12 month **6**
- ibérico salchichón** `fermin' **7**
- ibérico chorizo** `fermin' **7**
- ibérico lomo** `fermin' **12**
- ibérico lomo de bellota** `fermin' **16**
- jamon ibérico de bellota** fermin'  
24 month old, acorn fed **19** (40 gr)  
36 month old de bellota, acorn fed, hand carved **25** (50 gr)



### SPANISH TASTING FLIGHT

jamon ibérico 36 month  
ibérico salchichón  
ibérico chorizo  
lomo ibérico  
lomo ibérico de bellota  
**27**

## HOUSE MADE ACCOMPANIMENTS

fraser valley apricot preserves 1	fig, port and red wine terrine 1 <sup>50</sup>
bc blueberry citrus preserves 1	strathcona crab apple & herb jelly 1 <sup>50</sup>
strathcona spiced apple preserves 1 <sup>50</sup>	house made pickled pearl onions 1 <sup>50</sup>
mandarin orange and chilli marmalade 1 <sup>50</sup>	strathcona plum and candied ginger chutney 1 <sup>50</sup>

## CHEESE ACCOMPANIMENTS

balsamic cipollini onions 1 <sup>50</sup>	silver onions 1 <sup>50</sup>
cornichons 1 <sup>50</sup>	fraser valley wildflower honeycomb 2
organic italian acacia honey 2	granny smith apple 1 <sup>50</sup>
vista d'oro fig & walnut preserve 1 <sup>50</sup>	butter domestic 1 / french 3 / goat 1 <sup>50</sup>

### au petit chavignol

843 east hastings st. vancouver, bc canada  
t (604) 255-4218 www.aupetit-chavignol.com

lunch & dinner 7 days a week noon until late - brunch sat/sun 11am-3pm - reservations accepted

## ASSIETTE DE FROMAGE

per selection  
4

tasting of 3  
11

tasting of 5  
17

### GOAT

- le moutier** st-benoît-du-lac, québec  
*made by monks at the abbaye st. benoit. it is made in a swiss style like emmenthaler*
- goat gouda with nettles & garlic** holland  
*firm texture, with the added flavours of nettles and garlic blossoms*
- aged goat gouda** holland  
*very firm texture. sweet, goat flavour. aged at least 12 months*
- chevrot cendre** loire, france + 1<sup>25</sup>  
*coated in ash, never too sharp, always soft and creamy. delicate goat flavours*

### SHEEP

- abruzzese** abruzzo, italy  
*firm, aged pecorino. sharp taste, but not too gamey tasting. excellent with many red wines*
- cacio di bosca al tartufo** tuscan, italy +1  
*aged pecorino with nutty, almost caramelized flavours, combined with hints of black truffle*
- pecorino pepato** sardignia, italy  
*firm, aged pecorino with black peppercorns. sharp taste, and a little bit salty*
- bleu des basques** pyrénées, france +1  
*the hills near this spanish border that are full of wildflowers give this cheese it's complexity, subtleness and delicate earthy flavours*

### COW

- la sauvagine** québec  
*2006 canadian cheese grand prix champion. creamy texture, hints of grass, and a milky sourness*
- roubine de noyan** noyan, québec  
*mixed rind cheese with hints of butter, mushrooms and hazlenuts*
- fleur d'aunis** brittany, france  
*washed rind, creamy texture, nutty flavour. les amis staff favourite*
- comte de montagne** jura, france  
*AOC. milky, nutty taste, with hints of wildflowers*
- 8 yr old cheddar** quebec / +1  
*firm, sharp and tangy. great with a big red wine. nuff said.*
- gorgonzola** lombardy, italy  
*classic italian blue. creamy, full flavoured*
- bleu de laqueuille** auvergne, france  
*made in the mountains from salers cows, the same ones used to make cantal. robust, creamy, and a bit salty*

### MIXED MILK

- gran capitan** la mancha, spain cow/goat/sheep  
*manchego like appearance, with fruity flavours*

raw milk cheeses

**GRAND TASTING PLATTER**  
selection of cheeses, charcuterie,  
accompaniments  
33 sm / 50 lg

substitute lomo ibérico +6  
substitute lomo ibérico  
de bellota +9  
substitute 24 month ibérico +9  
substitute 36 month ibérico +11

To make this season's preserves,  
much of this years fruit crop was sourced locally  
within our own Strathcona neighborhood.