Beat: Lifestyle

MONBLEU RESTAURANT LAUNCHES ITS E-SHOP TO SHARE WINTER PARTY RACLETTES

PICKED BY CHEF PIERRE GAY MOF

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USPA NEWS - The MONBLEU restaurant / cheese shop (Paris 9th arrondissement) - which has modernized the traditional image of cheese factories in Paris since it opened in March 2018 - is now launching its e-shop dedicated to processed cheeses, simply called "Raclette Shop"! A Raclette kit (plain, smoked, Morbier) for 1 to 10 people, assortment of cold cuts (white ham, smoked ham nuts, beef cecina), raclette machine rental, side dishes, organic wines, fondue kits, selection of cheeses “¦ Everything you need for successful Raclette or fondue evenings!
Go to www.monbleu.fr/racletteshop
Delivery 7 days a week in 1 hour in Paris and the inner suburbs
Click & Collect at the Monbleu Faubourg Montmartre cheese dairy
Selection by her Pierre Gay, Meilleur Ouvrier de France

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ABOUT MONBLEU RESTAURANT----------
Since March 2018, MONBLEU has endeavored to highlight the diversity and variety of this hexagonal emblem with a desacralized discourse around carefully sourced products, selected by the Meilleur Ouvrier de France Pierre Gay, the great variety of cheeses to be enjoyed raw or cooked at MONBLEU mainly highlights farm produce and raw milk cheeses.
Between great classics AOP and confidential finds, the different regions are represented at MONBLEU, Jura and Pays de Savoie in the lead, and even some foreign specimens. If the didactic approach dictates the experience, pleasure and conviviality remain at the heart of the process (let's not forget that cheese rhymes with sharing): neither lesson nor intellectualization!

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