



French Premium Mountain Cheese

— PARIS · POLIGNY —

BISTRO MENU

11.30am - 9pm





Welcome to M & T, the first and only Cheese Producer's Bistro & Boutique in Singapore

Enjoy a simple and gourmet moment with our cheeses, that we carefully produce and mature in France.

Don't forget to visit our Cheese Boutique, and discover our unique universe !

PLATEAUX DE FROMAGE

CHEESE PLATTERS



Discovery Comté Board

6,12 & 18 months, Bread & Butter, Fig Jam & Roasted Walnuts

\$22

good for 2 pax



Comté Connaisseurs

Gold Medal min. 30 months, Silver Medal, Bronze Medal, served with Bread & Butter Basket, Nuts & Jam

\$30

good for 2 pax



3 Cheeses Board

Assorted heeses selected by our chef, served with Bread & Butter Basket, Nuts & Jam

\$26

good for 2-3 pax



Customize your own Cheese Board

- **Wooden Board with Bread, Butter, Jam, Nuts & Dried Fruits : \$13.50**
- **Add your selection of cheeses from the Cheese Boutique at retail price ++**

Mixed Board: 3-Cheeses & 5 Cold Cuts

served with Bread & Butter Basket, Nuts, Jam, Dried Fruits & Grapes

\$52

good for 4 pax

Five Cold Cuts Board

served with Bread & Butter Basket & Pickles

\$38

good for 4 pax



Cheese Glass Topper \$6

Comté Cheese to top your glass of wine

LE PAIN

Bread & Candia Butter Small Basket \$6

Bread & Candia Butter Large Basket \$10

KIDS MENU 😊 \$16++

Petit Croque-Monsieur

\$12

Or Kids Mac'n Cheese Comté \$12

+

Ice-cream Scoop \$5

Or Petit Brownie \$5

For Kids under 10

Vegetarian



If you have any food intolerance, please inform our staff. Prices are in Singapore dollars and are subject to a 10% service charge and prevailing government taxes.

LES CROQUES



Croque-Monsieur au Comté \$20

Parisian Ham, Comté Cheese, Bechamel, Mesclun, French Vinaigrette

Croque au Bleu \$20

Bread, Parisian ham, Comté cheese, Fourme d'Ambert, Mesclun, French Vinaigrette

Croque Vegetarien \$18

Bread, Ossau-Iraty, Comté Cheese, Bechamel, Mesclun, French Vinaigrette

STARTERS

Soup of the Day \$12

Served with Sourdough

French Onion Soup \$14

12 hours slow cooked onions in rich beef broth topped with croutons and grated Comté

Oven Baked Brie Cheese \$26

Brie Cheese, Thyme, White Wine, Honey, served with Bread Sticks



Beef Tartare \$24

\$24

Hand cut Wagyu MB4 seasoned with Chef's sauce & herbs, served with sourdough



LES SALADES

Goat Cheese Salad \$22

Toasted Goat Cheese, Walnuts, Mesclun, Fried Chorizo Bits, French Vinaigrette

Salade des Alpes \$22

Fourme d'Ambert, Comté, Crushed Walnuts, Cherry Tomatoes, Mesclun & French Vinaigrette

Salade Méli-Mélo \$15

Mesclun, Cherry Tomatoes, Onion, French Vinaigrette, Grated Comté

Add Parma Ham / Chicken / Smoked Salmon \$6

LES MOUNTAIN BURGERS \$28

Grassfed Wagyu Burger, M&T Sauce, French



Choose your cheese

- Comté Cheese
- Ossau-Iraty Cheese (Sheep's milk cheese)
- Fourme d'Ambert (Blue Cheese)



LES TARTINES

La Bleue \$18

Fourme d'Ambert, Ricotta, Parma Ham, Sourdough Bread, Crushed Walnuts, Tomato, Side Mesclun Cherry Tomato

La Vegetarienne \$18

Ricotta, Marinated Red & Yellow Capsicums, Avocado, Sourdough Bread, Tomato, Side Mesclun, Cherry Tomato



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Chef's Signature



Vegetarian





A-La Carte Mains

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Grilled Umami Chicken

\$24

Grilled Umami chicken with creamy mashed potato, topped with rich cream sauce.



Chicken Rosé Pasta

\$26

Grilled miso-glazed chicken served with creamy rose cheese pasta and Comte cheese grated



Comté Cream Pasta

\$20

Creamy Comté pasta with a smooth cheese sauce.

Add Chicken + \$6



Grilled Salmon with Roasted Asparagus

\$28

Perfectly grilled salmon served with silky pea puree and roasted asparagus



French Sausage

\$25

Classic French sausage served with crispy fries and a fresh side salad, and a tangy mustard sauce.

Comté Mac N' Cheese

\$22

(Vegetarian Option Available) 

Baked macaroni with Comté and savoury ham, finished with a golden crust.



“The” Steak Frites

\$38

Classic Ribeye 250g steak served with red wine jus, Mixed Salad and French fries



M&T Beef Tartare with Comté Tuile

\$36

180g Hand cut Wagyu MB4 seasoned with Chef's sauce & herbs, served with French Fries



Chef's Signature



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DESSERTS

Chocolate Brownie
Candied Walnuts and served
with scoop of Vanilla Ice Cream

\$12

Apple Tart Maison
Raspberry Sauce and served
with scoop of Vanilla Ice Cream

\$14

Vanilla Crème Brûlée

\$12

Ice-Cream 1 Scoop \$5 2 scoops \$9
French Chocolate or Häagen-Dazs Vanilla

DRINKS

COFFEE

	HOT	ICED
Espresso / Americano	\$5.50	\$6
Double Espresso / Black	\$6	\$6.50
Macchiato / Piccolo Latte	\$6	-
Latte / Flat White	\$6	\$6.50
Cappuccino	\$6	\$6.50
Mocha	\$6.50	\$7

Add Milk \$0.50

Add Syrup \$2 Change to Oat Milk \$1

CHOCOLATE

	HOT	ICED
Chocolate	\$6.50	\$7

TEA

	HOT	ICED
Matcha Tea Milk	\$6	\$6.50
Chai Tea Milk	\$6	\$6.50
Black Tea / Earl Grey	\$6	
Iced Lemon Tea / Peach Tea		\$6.50

HOT HERBAL TEA

\$7

Mint / Chamomile / Sweet Berries

Morgentau Green Tea / Rooibos Orange
Cream

SOFT DRINKS

Coke / Coke Zero / Sprite	\$5
Ginger Ale / Ginger Beer	\$5
Lemon / Lime Soda	\$5.50
Perrier	\$6.50

JUICES

Apple / Orange / Mango / Cranberry	\$6
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BEER - CIDER

DRAFT

Stella Artois Premium	Half Pint	\$10
	Pint	\$14

BOTTLE

HB Dunkel / Weizen	33cl	\$10.90
Hahns Superdry Low Carb	33cl	\$10.90
Albens Appel / Lychhe Cider	33cl	\$12.90

PURIFIED WATER

Still – 1 Liter - chilled or warm	\$2
Sparkling – 1 Liter	\$2

HOUSEPOUR SPIRITS (45ml)

Gin base	\$15
Vodka base	\$15
Rhum base	\$15
Whisky base	\$15
Tequila base	\$15
Cognac base	\$16

HOUSE WINES BY THE GLASS

RED WINE

Merlot	\$13
Cabernet Sauvignon	\$13

WHITE WINE

Chardonnay	\$13
Sauvignon Blanc	\$13

SPARKLING WINE

Prosecco	\$13
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For wine bottles selection, please check our Wine Cellar

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