

Beat: Lifestyle

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

**PICKED BY CHEF PIERRE GAY MOF**

Paris, Washington DC, 03.11.2020, 01:42 Time

**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](http://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

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"! 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](http://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

**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!

### **Article online:**

<https://www.uspa24.com/bericht-17752/monbleu-restaurant-launches-its-e-shop-to-share-winter-party-raclettes.html>

### **Editorial office and responsibility:**

V.i.S.d.P. & Sect. 6 MDSStV (German Interstate Media Services Agreement): Jedi Foster P/O Rahma Sophia Rachdi

### **Exemption from liability:**

The publisher shall assume no liability for the accuracy or completeness of the published report and is merely providing space for the submission of and access to third-party content. Liability for the content of a report lies solely with the author of such report. Jedi Foster P/O Rahma Sophia Rachdi

### **Editorial program service of General News Agency:**

UPA United Press Agency LTD

483 Green Lanes  
UK, London N13NV 4BS  
contact (at) unitedpressagency.com  
Official Federal Reg. No. 7442619