

This is a Sample Menu and dishes, prices, and offer may vary.
Prices include VAT@20%.

CHAMPAGNE + FROMAGE

GREAT TOGETHER... ANY TIME

OPENING TIMES

Tuesday - Wednesday — 11AM - 9 PM

Thursday - Saturday — 11AM - 11:30 PM

Sunday — 11AM - 8 PM

OUR LOCATIONS

Greenwich — 34 Greenwich Church Street, SE10 9BL

Covent Garden — 22 Wellington Street, WC2E 7DD

Brixton — Unit 10-11 Brixton Village SW9 8PR

Mercato Metropolitano — 42 Newington Causeway, SE1 6DR

Bath — 5 George Street, Bath BA1 2EJ

Liverpool — Ashcroft Buildings 37 Victoria Street, Liverpool L1 6BQ



SHARE YOUR EXPERIENCE

CHAMPAGNE BY THE GLASS

- ▶ **HOUSE CHAMPAGNE -FURDYNA** **£9.00**
Cuvée Brut < Carte Blanche > NV
80% Pinot Noir, 10% Chardonnay, 10% Pinot Blanc, 5%
- ▶ **FRUITY- LACROIX** **£11.00**
Cuvée Anthony NV Blanc de Noir
100% Meunier
- ▶ **ROSE - FURDINA** **£12.00**
De Saignée Method
100% Pinot Noir
- ▶ **CREAMY - COLIN** **£13.00**
Cuvée < Blanc de Castille> Blanc de Blancs
100% Chardonnay
- ▶ **DRY - LE GALLAIS** **£14.00**
Cuvée Cedre Brut Nature NV
45% Pinot Noir, 45% Meunier, 10% Chardonnay

BUBBLES & CHEESE FOR ONE

Try one of our nice combinations of Cheese and Champagne

- ▶ **Classic Brut & COMTE 18 Mth** **£11.00**
Balanced Champagne and Mild Cow Cheese
- ▶ **Blanc de Noir & FOURME D'AMBERT** **£12.00**
Fruity Champagne and Medium Taste Blue Cheese
- ▶ **Blanc de Blancs & TOMME DE SAVOIE** **£13.00**
Dry, Creamy Champagne and Medium Taste Cow

BUBBLES & CHEESE FOR TWO

Board of 3 cheeses accompanied by 2 glasses of Champagne

- ▶ **COMTE JUSQU'A TROIS** - Comte 18, 24 and 36 month
Served with 2 glasses of Blanc de Blancs Dry **£28.00**
- ▶ **ABSOLUTELY TRUFFLE** - Tomme au berry, Savarin, Brie
Served with 2 glasses of Blanc de Noir Fruity **£32.00**

TARTINES

A toasted slice of sourdough bread topped with Fine French Cheeses of Cheese and Champagne **£8.00 each**

- ▶ **AUVERGNE** - Melted Fourme d'Ambert with figs
- ▶ **BASQUE** - Tomme de Brebis cheese with roasted peppers and mango chutney
- ▶ **SAVOYARDE** - Melted Rachlette cheese with onions and thinly sliced potatoes. Served with a selection of salami
- ▶ **LA CHEVRE** - Goat Cheese bûche melted with honey and dried tomatoes. Provençal herbs on top!

SALADS

- ▶ **GREEN SALAD** — Green salad served with vinaigrette dressing **£2.50**
- ▶ **GOAT'S CHEESE SALAD** — Mixed salad with goat cheese, cherry tomatoes and black olives **£6.00**

REGIONAL FRENCH SPECIALITIES

Please allow 15 minutes preparation

- ▶ **DUCK CONFIT** — Slow cooked leg of duck served with potatoes **£13.50**
- ▶ **6 SNAILS DE BOURGOGNE** — Snails baked with butter, Garlic and Parsley **£ 4.00**
- ▶ **12 SNAILS DE BOURGOGNE** **£ 8.00**

BOARDS

FROMAGE

Boards of artisanal cheeses from different French regions. Served with grapes and quince paste. We select our boards from the five families of cheese listed below

| Hard Creamy Pasteurised | Blue Washed Rind Mild | Goat Ewe Truffle |
|-------------------------------|-----------------------------|------------------------|
| ▶ ONE CHESE | | £3.00 |
| ▶ THREE CHEESES | | £9.50 |
| ▶ FIVE CHEESES | | £16.00 |

Extra Bread – Chutney – Black Cherries – Gherkins
Butter – Olive Oil **£1.00 Each**

CHARCUTERIE

A varied selection of Corsican and Lyon cured meat, salami and Alpine saucissons. Served With Bread and Gherkins

| | |
|-----------------------------|---------------|
| ▶ THREE MEATS | £9.50 |
| ▶ FIVE MEATS | £16.00 |
| ▶ ½ SAUCISSON DES ALPES | £4.00 |
| ▶ WHOLE SAUCISSON DES ALPES | £7.00 |



OUR POPULAR SHARING BOARDS

| | |
|---|---------------|
| ▶ DUO SPECIAL | £17.00 |
| <i>Two cheeses, two charcuteries, cornichons and tapenade</i> | |
| ▶ GASTROBOARD | £25.00 |
| <i>Three cheeses, three meats, cornichons and tapenade</i> | |
| ▶ GASTROBOARD XL | £33.00 |
| <i>Five cheeses, five meats, cornichons and tapenade</i> | |

DELI — NIBBLES

| | |
|---|---------------|
| ▶ MIXED OLIVES | £ 3.50 |
| ▶ HOMEMADE TAPENADE, BREAD | |
| <i>Figs and olives, Red Peppers, Basil and Garlic</i> | |
| Single : £ 1.95 / Duo : £ 3.50 / Trio : £ 5.00 | |

BAKED CAMEMBERT

Please allow 15 minutes preparation – Served with bread

| | | | |
|-------------------------------|--------------|---------------------------|---------------|
| ▶ GARLIC & HERB | £8.00 | ▶ FIGS & THYME | £9.00 |
| ▶ HONEY & ROSEMARY | £8.50 | ▶ BLACK TRUFFLE | £10.00 |

MELTED CHEESE

| | | | |
|--|--------------|---|---------------|
| ▶ RACLETTE DE SAVOIE | £8.00 | ▶ MONT D'OR | £25.00 |
| <i>Try our classic heart-warming dish. Roasted potatoes topped with Rachlette cheese</i> | | <i>- Served for 2-3 people - Baked with garlic and champagne - Served with bread, potatoes and charcuterie (allow 25 min)</i> | |
| ▶ BLUE RACHLETTE | £9.50 | | |
| <i>Roasted potatoes and onions topped with Fourme d'Ambert (Mild Blue Cheese)</i> | | | |



Prices include VAT@20%. Service charge is not included.
Please let our staff know of any allergies

DESSERTS

For any dessert bought, **one glass of Ratafia at £ 4.00**

- ▶ **FIVE MACARONS** **£3.95**
Selection of five different flavors
- ▶ **HOMEMADE FONDANT AU CHOCOLAT** **£5.95**
Signature dessert with or without a blue cheese twist !
- ▶ **TRIO CANELES** **£6.50**
3 Small homemade French pastries flavoured with Vanilla, Salted Caramel and Rum

GREAT TOGETHER ANYTIME

We want to change the perception that champagne is for celebration only.

*Our **Independent Producers** make Champagne with **passion and exuberance**, following the traditional methods of artisanal winemaking where the focus is on the « terroir ». Champagne is a wine and as such can*

WHY CHAMPAGNE IS PERFECT WITH CHEESE ?

*Champagne works well with all cheeses. It's **light enough** to not overpower delicate goat cheese or nutty Comté, but it also has **enough acidity** to cut through the deeply savoury funky blue cheese or the creamy **baked Camembert** and **Mont d'Or**. With the effervescence of the bubbles scrubbing the palate between each bite and with the temperature it is served leaving*

Afternoon Tea

Everyday from 2PM to 5PM



*A selection to share of French cheeses, macarons, pink biscuits and canelés, served with a glass of champagne and a tea **per person**.*

SINGLE **£24.00**
FOR TWO **£48.00**

SANDWICHES

Eat-in prices (Only for lunch)

- ▶ **PARISIEN** **£5.50**
½ Baguette, Butter, Cooked ham and Gherkins
- ▶ **CLASSIC** **£6.00**
½ Baguette, Butter, Salad and Brie cheeses
- ▶ **TRADITIONAL** **£6.50**
½ Baguette, Butter, Cooked ham, Salad and Comte cheeses
- ▶ **CORSICAN** **£7.00**
½ Baguette, Butter, Cured meat, Salad and Gherkins
- ▶ **MONTAGNARD** **£7.50**
½ Baguette, Morbier, Saucisson, Salad and Mustard