

This is a Sample Menu and dishes, prices and offer may vary.

CHAMPAGNE + FROMAGE

GREAT TOGETHER... ANY TIME

OPENING TIMES

Monday — 5 PM – 10:30 PM

*only cheese and meat boards after 9 PM

Tuesday - Saturday — 12 PM – 10:30 PM

Sunday — 12 PM – 8:30 PM

OUR LOCATIONS

Covent Garden — 22 Wellington Street, WC2E 7DD

Greenwich — 34 Greenwich Church Street ,SE10 9BL

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 110 ml a glass

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| <ul style="list-style-type: none"> ▶ HOUSE CHAMPAGNE –FURDYNA £9.5
Cuvée Brut < Carte Blanche > NV
80% Pinot Noir, 10% Chardonnay, 10% Pinot Blanc, . ▶ BALANCED – COLIN £12
Cuvée Brut < Alliance > NV
65% Chardonnay, 35% Meunier ▶ FRUITY – LACROIX £12.5
Cuvée Brut < Anthony > NV
Blanc De Noirs 100% Meunier | <ul style="list-style-type: none"> ▶ ROSE – MICHEL FURDYNA £13
Cuvée Brut < Rosé > NV
Rose de saignée 100% Pinot Noir ▶ DRY – PERTOIS MORISET £15
Cuvée Grand Cru Brut < Le quatre terroirs :
Blanc De Blancs 100% Chardonnay ▶ VINTAGE – MICHEL FURDYNA £17
Cuvée Brut Vintage 2009 <La Loge> NV
Blanc de Noirs 100% Pinot Noir |
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CHAMPAGNE from another angle

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| ▶ RATAFIA - Fortified sweet wine from the Champagne region | £7 |
| ▶ COVENT SUNRISE - Apple& Mango Juice and Champagne with Cassis cream for the 'Rise' | £8.5 |
| ▶ KIR ROYAL - Cassis cream and House Champagne | £9 |
| ▶ COVENT FIZZ -Apricot Brandy, Champagne & Amarena cherry. Served with pink biscuit from Reims | £9.5 |
| ▶ CHAMPAGNE FLIGHT (3x70ml) - Blanc de Blancs or Blanc de Noirs, Classic Brut and Rosé | £30 |

SOFT & HOT DRINKS

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| ▶ JUCES - Orange, Cranberry, Apple | £2.5 | ▶ TEA - Breakfast tea, Earl Grey, | £1.85 |
| ▶ PERRIER - Sparkling 750 ml | £2.95 | Peppermint tea, Green Tea | |
| ▶ EVIAN - Still 750 ml | £2.95 | ▶ INFUSION - Camomille, Red fruits | £1.85 |
| ▶ ORANGINA | £3 | ▶ SINGLE ESPRESSO | £1.85 |

SALADS

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| ▶ SIDE SALAD - Green salad served with traditional mustard dressing | £3.5 |
| ▶ LA PAYSANNE -Mixed salad with Comte cheese, sautéed potatoes, cooked ham, croutons and mustard sauce | £7.5 |
| ▶ LA VAROISE -Mixed salad with fresh figs, nuts, toasted goat's cheese, and honey dressing. | £8 |

BOARDS

All cheese and charcuterie boards are served with bread (gluten free available)

FROMAGE

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

Hard
Creamy
Pasteurised

Blue
Washed Rind
Mild

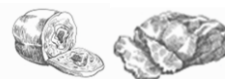
Goat
Ewe
Truffle

- ▶ **THREE CHEESES** **£11**
- ▶ **FIVE CHEESES** **£19**



CHARCUTERIE

Boards of charcuterie from different French regions, served with butter and cornichons



- ▶ **THREE MEATS** **£11**
- ▶ **FIVE MEATS** **£19**

OUR POPULAR SHARING BOARDS

Mix of Cheese and Cured Meat

- ▶ **DUO SPECIAL** **£21**
Two cheeses, two charcuteries, cornichons and 1 tapenade
- ▶ **GASTROBOARD** **£29**
Three cheeses, three meats, cornichons and 2 tapenades

DELI — NIBBLES

- ▶ **CORNICHONS** **£3**
- ▶ **BOROUGH OLIVES** **£4.5**
- ▶ **TAPENADES and BREAD:**
Garlic and herbs, Goji berry, Figs and Olives
Single : £ 3 / Duo : £ 5 / Trio : £ 8.00

MELTED CHEESE

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| ▶ MONT D'OR (Serves 2, 25 min prep) £30
Baked whole Mont d'Or with garlic and champagne, served with charcuterie, potatoes, bread and salad. | ▶ TARTIFLETTE (Serves 2, 20 min prep) £25
Reblochon on a bed of potatoes and Onions. Served with baguette and charcuterie |
| ▶ CANCOILLOTTE (Serves 2, 15 min prep) £21
Served with potatoes, smoked sausages, salad and baguette | ▶ RACLETTE DE SAVOIE Try our classic heart-warming dish - roasted potatoes topped with Raclette and served with charcuterie. £9.5 |



REGIONAL FRENCH SPECIALITES

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| ▶ ONION SOUP £7
With Parmesan on top | ▶ DUCK CONFIT DU SUD OUEST £13.5
Roasted duck thigh served with baked potatoes and green salad |
| ▶ HAM-BURGER £13
Baked melted camembert, cooked ham, lettuce, portobello mushroom, red onions, pickles served with potatoes | ▶ SNAILS DE BOURGOGNE £9
Ten snails baked with butter, garlic, parsley served on toasted bread |
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BAKED CAMEMBERT

Please allow 15 minutes preparation - Served with bread

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| ▶ GARLIC & HERB £9.5 | ▶ FIGS & THYME £10.5 |
| ▶ HONEY & ROSEMARY £10 | ▶ BLACK TRUFFLE & PORT £13.5 |
| ▶ CHORIZO & SUNDRIED TOMATOES £10 | |
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TARTINES

A toasted slice of sourdough bread topped with fine, French Cheeses

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| ▶ AUVERGNE - Melted Fourme d'Ambert blue cheese with fig jam and fresh figs £10.5 |
| ▶ MONTBELIARDE - Morbier cheese on top of Montbéliarde sausage, homemade shallot confit and Mustard £10.5 |
| ▶ SAVOYARDE - Melted Raclette cheese with thinly sliced potatoes, and creamy onions. Served with salami £10.5 |
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DESSERTS

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

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| ▶ ICE CREAM & SORBETS - Vanilla Salted Caramel Cabecou Champagne Sorbet Raspberry Pear £4.5 |
| ▶ MACARONS - Selection of five different flavours £5.5 |
| ▶ CREME BRULEE - Goat's cheese and lavender Salted caramel £6.5 |
| ▶ CANELES SALTED CARAMEL FROM BORDEAUX - Three Canelés, baked, caramelized £6.5 |
| ▶ HOMEMADE RASPBERRY AND CHAMPAGNE TIRAMISU - Pink biscuits from Reims and light champagne £7 |
| ▶ HOMEMADE FONDANT AU CHOCOLAT - Signature dessert with a blue cheese twist ! £7 |
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AFTERNOON TEA

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



SINGLE **£24.00**
FOR TWO **£48.00**

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 a pleasant and refreshing feeling.

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 be drunk any time, by itself or with a meal.

TASTING CALENDAR 2019 at COVENT GARDEN

Champagne and Cheese Tasting — £58 per pers

Tutored Tasting — 1-2 hours — max 10 persons

BOOK ONLINE : champagneplusfromage.co.uk

Saturday 12th January - 12:30 PM
Wednesday 23th January - 7:30 PM
Saturday 9th February - 12:30 PM
Wednesday 27th February - 7:30 PM

Saturday 9th March - 12:30 PM
Wednesday 20th March - 7:30 PM
Wednesday 3th April - 7:30 PM

Saturday 27th April - 12:30 PM
Saturday 11th May - 12:30 PM
Wednesday 22th May - 7:30 PM

PRE-ORDER MENU for GROUPS (min 8 pers)

MONT D'OR FONDUE & BLANC DE BLANCS TO SHARE

£52 per pers.

Fondue Mont d'Or to share Champagne Pertois-
Moriset Blanc de Blancs Grand Cru 2 scoop of
ice-cream

CHAMPAGNE TASTING DINNER MENU

£55 per pers

4 Grower Champagnes (Classic Brut, Grand Cru,
rosé and a Vintage) Each of them will be served
with Tartines, Cheeses Board, cured Meat and a
Macaroons selection or Ice Cream !

CORPORATE TASTINGS AVAILABLE and PRIVATE HIRE POSSIBLE of OUR BISTRO

Please ask a member of our staff for more information