

CHAMPAGNE + FROMAGE

GREAT TOGETHER... ANY TIME

OPENING TIMES

Tuesday - Friday — 12PM - 11PM

Saturday — 11AM - 11PM

Sunday — 11AM - 9PM

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

- ▶ MICHEL FURDYNA **£9.50**
Cuvée Brut < Carte Blanche > NV
70% Pinot Noir, 15% Chardonnay, 10% Pinot Blanc, 5% Meunier
- ▶ PERTOIS-MORISSET **£12.50**
Cuvée < Assemblage > Brut NV
50% Chardonnay, 50% Pinot Noir
- ▶ LACROIX **£13.00**
Cuvée < Rose > Brut NV
58% Pinot Noir, 22% Meunier, 20% Chardonnay
- ▶ COLIN **£14.00**
Cuvée < Blanche de Castille > Brut NV
100% Chardonnay
- ▶ LACROIX **£17.50**
Cuvée <Vintage 2012> Brut NV
50% Chardonnay, 25% Meunier, 25% Pinot Noir
- ▶ CHAMPAGNE FLIGHT (3 x 70ml) **£27.00**
Blanc de Blancs, Classic Brut and Rosé

COCKTAILS

- ▶ KIR ROYAL **£9.50**
- ▶ RASPBERRY OR PEACH BELLINI **£9.50**
- ▶ THE SAINT- GERMAIN **£9.50**
Gordon's gin, elderflower, lemon, tea
- ▶ FRENCH 75 **£10.00**
Gordon's gin, lemon, sugar syrup, champagne
- ▶ BULLES DE PECHE **£10.50**
Smirnoff vodka, peach, lemon, champagne
- ▶ NEGRONI **£9.50**

BEER AND WINE

- ▶ KERNEL BREWERY **£4.50**
- ▶ RED WINE — BORDEAUX **£33.00**
125 ml : **£6.50** | 175 ml : **£8.50**
Per bottle

REGIONAL FRENCH SPECIALITIES

Please allow 15 minutes preparation

- ▶ 6/12 SNAILS DE BOURGOGNE — *Cooked in garlic butter* **£4.00/£8.00**
- ▶ SAUCISSE MONTBELIARDE — FRANCHE COMTE — *Served with mustard and potatoes* **£10.95**
- ▶ DUCK CONFIT — SOUTHWEST FRANCE — *Slow cooked leg of duck served with potatoes* **£13.50**

BAKED CAMEMBERT

Please allow 15 minutes preparation

- ▶ GARLIC & HERB **£9.50**
- ▶ FIG & THYME **£10.50**
- ▶ PESTO & SUNDRIED TOMATOES **£10.50**
- ▶ TRUFFLE **£13.50**

MELTED CHEESE

- ▶ RACLETTE MONTAGNARDE — SAVOIE *Melted raclette cheese on oven baked potatoes, served with **smoked** or **spicy** Alpine saucisson (Allow 10 min)* **£10.50**
- ▶ CANCOILLOTTE — *Served with potatoes, salad, Montbeliarde sausage and bread (allow 15 min)* **£21.00**
- ▶ VACHERIN DU MONT D'OR — *Served with potatoes, salad and charcuterie (allow 25 min)* **£30.00**



Prices include VAT@20%. A discretionary 12.5% Service charge will be added to your bill
Please let our staff know of any allergies

BOARDS

FROMAGE

We select our boards from the five families of cheese listed below – 30g per item.

**Hard Blue Goat
Washed Rind Soft**

- ▶ THREE CHEESES **£11.00**
- ▶ FIVE CHEESES **£19.00**

MEAT

A varied selection of Corsican and Lyon cured meat, salami and Alpine saucissons – 30g per item

- ▶ THREE MEATS **£11.00**
- ▶ FIVE MEATS **£19.00**
- ▶ ½ SAUCISSON DES ALPES **£5.50**
- ▶ WHOLE SAUCISSON DES ALPES **£10.50**

OUR POPULAR SHARING BOARDS

- ▶ DUO SPECIAL **£21.00**
Two cheeses, two charcuteries, cornichons and tapenade
- ▶ GASTROBOARD **£29.00**
Three cheeses, three meats, cornichons and tapenade
- ▶ GASTROBOARD XL **£39.00**
Five cheeses, five meats, cornichons and tapenade



DELI — NIBBLES

- ▶ BREAD AND BUTTER **£3.50**
- ▶ TAPENADE & BREAD **£4.50**
- ▶ WHOLE MARKET OLIVES **£4.50**
Marinated in garlic, lemon and herbs

TARTINES

- ▶ LA CH'TI — *Maroilles cheese and herbs on toast* **£5.95**
- ▶ LA BLEU — *Blue cheese, figs, honey*

SALADS

- ▶ SIDE SALAD **£3.50**
- ▶ SEASONAL SALAD — *Ask a member of staff* **£8.50**

DIGESTIFS

- ▶ COGNAC — *French variety of Brandy made with grapes* **£5.00**
- ▶ RATAFIA — *Fortified sweet wine from the champagne region* **£8.50**

DESSERTS

- ▶ FIVE MACARONS **£5.50**
Selection of five different flavors
- ▶ HOMEMADE CHEESECAKE **£6.50**
Flavors change weekly
- ▶ SALTED CARAMEL CANELES **£6.95**
Traditional sweet delicacy with a baked caramelized crust and a soft caramelly heart
- ▶ TOUR DE FRANCE **£17.00**
A sharing board of desserts

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*

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.*

Afternoon Tea

Everyday from 1PM to 5PM



*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