

# CHAMPAGNE+FROMAGE

Champagne+Fromage opened its doors in Covent Garden in 2011 and since then it's been a global institution. We source all our products in exclusivity from small independent producers in France and we pair them to deliver a magic experience!

CHAMPAGNE+<sup>TM</sup>  
FROMAGE  
GREAT TOGETHER, ANY TIME

## CHAMPAGNE

110ML

### LACROIX - TRADITION

70% Meunier, 15% Pinot Noir,  
15% Chardonnay  
BRUT - Floral & Fruity - NV

### MOUTARDIER - CARTE D'OR

80% Meunier, 15% Chardonnay,  
5% Pinot Noir  
BRUT - Fresh & Fruity - NV

### MOUTARDIER - ROSÉ

80% Meunier, 20% Chardonnay  
BRUT - Soft & Mellow - NV

### PERTOIS-MORISSET - ASSEMBLAGE

50% Chardonnay, 50% Pinot Noir  
EXTRA-BRUT - Fresh & Fruity - NV

### LACROIX - ANTHONY

100% Meunier  
BRUT - Fresh & Fruity - NV

### COLIN - CASTILLE

100% Chardonnay - Premier Cru  
BRUT - Mineral & Delicate - NV

### PERTOIS-MORISSET - 4 TERROIR

100% Chardonnay - Grand Cru  
EXTRA-BRUT - Fine & Creamy - NV

### M. FURDYNA - PRESTIGE 2012

60% Pinot Noir, 40% Chardonnay  
BRUT - Delicate & Fine - Vintage

### COLIN LES GRANDES TERRES 2014

100% Chardonnay - Premier Cru  
BRUT - Fruity & Rich - Vintage

## TASTING FLIGHT

### TASTE OF 3 STYLES OF CHAMPAGNE

A tasting trio of our Champagnes  
70ml each glass

## NIBBLES

### OLIVES

### HUMMUS & BAGUETTE

### PADRON PEPPERS

### GOAT CHEESE & CHORIZO CAKE

### TERRINE & BAGUETTE

### RILLETTES DE CANARD

Served with baguette

### BURRATA

Served with figs & ham

## SHARING BOARDS

Selections of French artisan cheeses and cured meat imported weekly from France and served with bread and condiments.

### SELECTION OF 3/5 CHEESES

16/27

### SELECTION OF 3/5 MEATS

16/27

### GASTROBOARD TERROIR

55

5 cheeses, 4 cured meats, Montbeliard sausage, olives, tapenade, jam, cornichons

## CAMEMBERT

Creamy, baked delight served with our french baguette.

### GARLIC & HERBS

13

### ROSEMARY & HONEY

14

### FIGS & THYME

14

### TRUFFLE & PORT

15

### CHORIZO & SUNDRIED TOMATOES

15

## RACLETTE

Roasted potatoes covered with warm malted french "raclette" cheese.

### RACLETTE & BLUE CHEESE

15

### RACLETTE & CURED MEAT

15

### SMOKED RACLETTE

15

### RACLETTE & TRUFFLE

15

## SPECIALITIES

### 6 ESCARGOT DE BOURGOGNE

10

Burgundian snails with garlic, herbs and butter

### 6 TARTIFLETTE

16

Reblochon, potatoes, onions, pancetta

### MELTED TRUFFLE CANCOILLOTTE

28

Creamy French cow cheese served with potatoes and baguette

### 9 MONT D'OR 400g

45

Fondue-style melted cheese served with bread charcuterie and potatoes (25 min prep)

## TARTINES

Toasted sliced sourdough bread with sweet and savoury toppings

### SAVOYARDE

13

Raclette cheese, potatoes, savoyarde

### MONTBELIARD

13

Morbier cheese, Montbeliard sausage, shallot confit, mustard

### BURRATA & TOMATO

13

Burrata, tomatoes, homemade pesto

## SALADS

### FIGS, WALNUTS & GOAT CHEESE

14

## SIDES

### GREEN SALAD

4.5

Served with honey dressing

### ROASTED POTATOES

5

Topped with Maldon salt and seasoned with aromatic herbs

### ROASTED GARLIC

5.5

Served with salted butter and baguette

## DESSERTS

### TRIO OF MACARONS

6.5

A selection of three macarons

### CRÈME BRULÉE

7

Custard base with a crisp layer of caramelised brown sugar on top

### COURGETTE & CHOCOLATE CAKE

7

A grated courgette and dark chocolate cake

### CANELÉS DUO

8

Vanilla-flavored French pastry with a tender custardy center and a dark caramelised crust

OUR CHAMPAGNE BOTTLES ARE AVAILABLE FOR  
TAKE-AWAY PURCHASE WITH DISCOUNTS OF  
UP TO 40%

If you have any allergies or dietary requirements please speak to a member of staff. All prices including of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.