

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+TM
FROMAGE
GREAT TOGETHER, ANY TIME

CHAMPAGNE

LACROIX - TRADITION

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

MOUTARDIER - CARTE D'OR

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

COLIN - ALLIANCE

65% Chardonnay, 35% Meunier
BRUT - Delicate & Fruity

MOUTARDIER - ROSÉ

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

LACROIX - ANTHONY

100% Meunier
BRUT - Fresh & Fruity

COLIN - CASTILLE

100% Chardonnay - Premier Cru
BRUT - Mineral & Creamy

FURDYNA - LA LOGE VINTAGE 2011

100% Pinot Noir
BRUT - Mineral & Delicate

CREMANT

ZEYSSOLF CREMANT

60% Pinot Auxerrois,
40% Pinot Noir. Organic
ALSACE - Crispy & Floral

TASTING FLIGHT

TASTE OF 3 STYLES OF CHAMPAGNE

70ml Classic Brut
70ml Rosé
70ml Blanc de Blancs

WHY IS CHAMPAGNE PERFECT WITH CHEESE?

Champagne works well with all cheeses. It's light enough to not overpower delicate goat's cheese or nutty Comté, but it also has enough acidity to cut through the deeply savoury funky blue cheese or the creamy baked camembert. The effervescence of the bubbles scrubs the palate between each bite and the temperature at which it is served leaves a pleasant and refreshing feeling.

NIBBLES

OLIVES

13

RILLETTES DE CANARD

Served with Baguette

WILD BOAR TERRINE

14

Served with Baguette

SHARING BOARDS

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

14

SELECTION OF 3/5 CHEESES

15/25

SELECTION OF 3/5 MEATS

16/27

DUO SPECIAL

25

2 Cheeses, 2 Cured Meats, 1 Tapenade

GASTROBOARD

34

3 Cheeses, 3 Cured Meats, 2 Tapenade

GASTROBOARD XL

52

5 Cheeses, 5 Cured Meats, 2 Tapenade

CAMEMBERT

Creamy, oven-baked delight served with bread for dipping

17

GARLIC & HERBS

12

FIGS & THYME

13

TRUFFLE

14

RACLETTE

Cheese melted over a fire and scraped onto boiled potatoes (?)

RACLETTE À L'ANCIENNE

12

RACLETTE & SALAD

13

RACLETTE & BLUE CHEESE

13

RACLETTE & CURED MEAT

14

RACLETTE & TRUFFLE

15

RACLETTE & DUCK

15

RACLETTE FULL HOUSE

18

OYSTERS

Cultivated and sustainably harvested by hand in intertidal waters at the River Blackwater Estuary, Maldon, Colchester, Essex, England

ONE

3.5

SIX

17

SPECIALITIES

6 ESCARGOT DE BOURGOGNE

10

Burgundian snails with garlic, herbs and butter

MONTBELIARDE SAUSAGE

17

Served with potatoes and mustard

DUCK CONFIT

18

Served with potatoes and salad

MELTED TRUFFLE CANCOILLOTTE

28

Creamy and melted French cow cheese served with potatoes and baguette

MONT D'OR 400g

45

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

SIDES

SIDE SALAD

4.5

Served with French dressing

ROASTED POTATOES

4.5

Served with smoked ketchup

DESSERTS

TRIO OF MACARONS

6.5

A selection of three meringue-based cookies with butter-creamed filling

CANELÉS DUO

8

Vanilla-flavoured French pastry with a soft custardy center and a dark caramelised crust

LUNCH MENU

Wednesday - Friday 12pm - 4pm

HALF BAGUETTE SANDWICH + JUICE £10

HAM 'N' CHEESE

Morbier, Jambon, Butter, and Salad

VEGGIE

Brie de Meaux, Salad, and Vinagrette

HAPPY HOUR

Tuesday - Thursday 5pm - 7pm

TAKE ONE COCKTAIL, GET ONE FOR FREE!

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.