

# 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 BY THE GLASS

### FURDYNA - CARTE BLANCHE

70% Pinot Noir, 15% Chardonnay,  
10% Pinot Blanc, 5% Meunier  
BRUT - Floral & Fruity

### LACROIX - ANTHONY

100% Meunier  
BRUT - Dry & Fruity

### COLIN - ALLIANCE

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

### PG - BLANC DE NOIRS

100% Pinot Noir  
BRUT NATURE - Dry & Fruity

### MOUTARDIER - ROSÉ

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

### COLIN - CASTILLE

100% Chardonnay  
BRUT - Mineral & Delicate

## TASTING FLIGHT

### TRY 3 STYLES OF CHAMPAGNE

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

## CHAMPAGNE COCKTAILS

### CHESTER SUNRISE

Apple & Mango Juice, Champagne,  
Crème de Cassis

### KIR ROYAL

Champagne, Crème de cassis

### FRENCH 75

Champagne, Gin, Lemon

### MIMOSA

Champagne, Orange Juice

### BELLINI

Champagne, Peach puree

## NIBBLES

### OLIVES

110ml 12

### HUMMUS & BAGUETTE

### PADRON PEPPERS

### RILLETTES DE CANARD

Served with baguette

13

### BURRATA

Served with figs & ham

## SHARING BOARDS

13 Selection of French artisan cheeses and cured meat imported weekly from France and served with French Baguette and condiments

14 SELECTION OF 3/5 CHEESES 16/27

SELECTION OF 3/5 MEATS 16/27

14 DUO SPECIAL 27

2 cheeses, 2 cured meats, tapenade

### GASTROBOARD

3 cheeses, 3 cured meats, tapenade

27 GASTROBOARD XL 53

5 cheeses, 5 cured meats, tapenade, olives

## CAMEMBERT

Creamy, oven-baked camembert cheese served with bread for dipping

### GARLIC & HERBS

### HONEY & ROSEMARY

12

### TRUFFLE

14

## RACLETTE

12 Melted Raclette cheese served over roasted potatoes

12 CLASSIC À L'ANCIENNE 11

### BLUE CHEESE

### CURED MEAT

12

### TRUFFLE

## FONDUE

4.5 FONDUE pp 19.5

A rich blend of Emmental, Comté, and Gruyère cheeses melted with garlic and white wine. Served with roasted potatoes and baguette. (Min serve 2)

## MONT D'OR

12.5 MONT D'OR 400g 37

Creamy Mont d'Or cheese baked to perfection with champagne and garlic. Served with roasted potatoes and baguette. 25min Preparation

## SIDES

4 SIDE SALAD

Served with French dressing

3.5 ROASTED POTATOES

Served with BBQ Sauce

## DESSERTS

6 TRIO OF MACARONS

A selection of three macarons

6 CREME BRÛLÉE

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

## SANDWICH MENU

Monday - Friday 12pm - 4pm

### BAGUETTE SANDWICH + JUICE

£10

Gruyere, Coppa, Salad and Butter

Ossau Iraty, Rosette de Lyon, Truffle

Tomme de Savoie, Tomatoes, Salad, Butter

Brie, Sundried Tomatoes, Salad

ADD A GLASS OF CHAMPAGNE £10

## 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.

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 10% will be added to your bill.

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## CLASSIC BRUT

<b>M. FURDYNA - CARTE BLANCHE</b>	<b>59</b>
70% Pinot Noir, 15% Chardonnay, 10% Pinot Blanc, 5% Meunier BRUT - Floral & Fruity	
<b>PG - ORIGINE</b>	<b>64</b>
80% Pinot Noir, 20% Chardonnay BRUT - Round & Fruity	
<b>LACROIX - AUTHENTIQUE</b>	<b>67</b>
70% Meunier, 15% Chardonnay, 15% Pinot Noir EXTRA-BRUT - Dry & Fruity	
<b>COLIN - ALLIANCE</b>	<b>73</b>
65% Chardonnay, 35% Meunier BRUT - Delicate & Fruity	
<b>MOUTARDIER - CARTE D'OR</b>	<b>77</b>
80% Meunier, 15% Chardonnay, 5% Pinot Noir BRUT - Fresh & Fruity	
<b>LE GALLAIS - CUVÉE DE MANOIR</b>	<b>82</b>
45% Meunier, 45% Pinot Noir, 10% Chardonnay BRUT - Elegant & Delicately Fruity	
<b>LE GALLAIS - CUVÉE DES CÈDRES</b>	<b>91</b>
45% Meunier, 45% Pinot Noir, 10% Chardonnay BRUT NATURE - Mineral & Delicate	

## BLANC DE NOIRS

<b>LACROIX - ANTHONY</b>	<b>64</b>
100% Meunier BRUT - Fresh & Fruity	
<b>PG - BLANC DE NOIRS</b>	<b>72</b>
100% Pinot Noir BRUT NATURE - Fruity & Well Balanced	
<b>MOUTARDIER - PURE MEUNIER</b>	<b>96</b>
100% Meunier BRUT NATURE - Mineral & Fruity	
<b>ROSE</b>	
<b>LACROIX - ROSÉ</b>	<b>73</b>
60% Pinot Noir, 20% Meunier 20% Chardonnay EXTRA BRUT - Crisp & Fruity	
<b>MOUTARDIER - ROSÉ</b>	<b>79</b>
80% Meunier, 20% Chardonnay BRUT - Soft & Mellow	
<b>COLIN - ROSÉ</b>	<b>85</b>
91% Chardonnay, 9% Pinot Noir BRUT Premier Cru - Fruity & Mineral	

## BLANC DE BLANCS

<b>COLIN- CASTILLE</b>	<b>79</b>
100% Chardonnay BRUT - Mineral & Delicate	
<b>M. FURDYNA - LA ROMANE</b>	<b>118</b>
100% Pinot Blanc EXTRA-BRUT - Complex & Crispy	
<b>VINTAGE</b>	
<b>M. FURDYNA - PRESTIGE 2013</b>	<b>85</b>
60% Pinot Noir, 40% Chardonnay BRUT - Delicate & Fine	
<b>M. FURDYNA - LA LOGE 2015</b>	<b>91</b>
100% Pinot Noir BRUT - Delicate on the Nose	
<b>COLIN - LES GRANDE TERRES 2014</b>	<b>125</b>
100% Chardonnay - Premier Cru BRUT - Full Bodied, Elegant & Complex	
<b>COLIN - ROSÉ DE SAIGNÉE 2013</b>	<b>133</b>
100% Pinot Noir BRUT - Exclusive & Authentic	

## HALF BOTTLES

<b>FURDYNA - RESERVE</b>	<b>39</b>
100% Pinot Noir BRUT - Delicate & Well Balanced	
<b>LACROIX - TRADITION</b>	<b>41</b>
70% Meunier, 15% Pinot Noir, 5% Chardonnay BRUT - Fruity & Rounded	
<b>MOUTARDIER - CUVÉE ROSE</b>	<b>44</b>
80% Meunier, 20% Chardonnay BRUT - Soft & Mellow	

WEEKLY OFFER

**HAPPY HOUR**

Monday - Thursday 5 pm - 6 pm

**25% off Champagne**

ALL CHAMPAGNE BOTTLES AVAILABLE

FOR TAKE-AWAY

AT 40% OFF



How was your experience?

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## RED WINE 125ml 500ml BTL

**LE JOUR ET LA NUIT 2020** 6.5 25 35  
100% Carignan 30 years old  
IGP Pays d'Aude, France

**VIEUX PUIT 2012** 8 29 41  
Merlot, Cabernet Sauvignon  
Côtes de Bordeaux

## ROSE WINE 125ml 500ml BTL

**FRENCH ROSE** 6.5 25 35  
80% Merlot, 20% Cabernet Sauvignon  
IGP Côtes de Bordeaux, France

**LE LION FAUVE** 8 30 42  
Syrah, Grenache  
Pays d'Oc

## WHITE WINE 125ml 500ml BTL

**COUP DE GUELE 2019** 7 26 37  
Grenache blanc, Sauvignon blanc  
IGP Pays d'Oc - France

**LA PLAGE** 9 34 48  
Melon de Bourgogne **ORGANIC**  
Loire Valley - France

## BEER

**EASTGATE AMBER ALE** 5  
500mL - 4.2%  
First brewed back in 1997 to celebrate the centenary of Chester's Eastgate clock, brewed exclusively with whole leaf Cascade hops for a fruity foretaste and distinctly hoppy flavour.

## SOFT DRINKS

**STILL/SPARKLING WATER** 3

**FROBISHERS JUBILANT JUICES** 3  
Orange  
Apple

**FENTIMANS** 4  
Gently Sparkling Elderflower  
Curiosity Cola  
Victorian Lemonade

## HOT DRINKS

**ESPRESSO** 2

**DOUBLE ESPRESSO/ AMERICANO** 2.5

**TEA AND INFUSION** 2.5

## OUR GROWERS

### CHAMPAGNE COLIN

The family have been growers for generations, since 1829. Their Chardonnay-dominated Champagne is produced from grapes grown in Grand and Premier Cru-rated villages in the Côte des Blancs. Their wine is an elegant, harmonious balance of roasted-nut richness and lively fruit freshness.

### CHAMPAGNE FURDYNA

Created in 1974, their vines are situated in six villages of the Côte des Bars, with a Pinot Noir dominating most of their vineyards, and creating rich red fruit aromas. Their Champagne is developed and forward, rounded and toasty.

### CHAMPAGNE LE GALLAIS

This Champagne is in its fifth generation of producers, who grow their grapes in 4 hectares inside a "clos": le Château de Borsault, in the heart of the Marne Valley. Their wine is expressive, complex, and harmonious.

### CHAMPAGNE LACROIX

Established in 1968, this domain now covers eleven hectares across seven villages in the Marne and Aisne valleys. This Champagne is mouth-filling, medium weight, biscuits flavour profile, produced from the classic three-grapes-blend of Chardonnay, Pinot Noir, and Meunier.

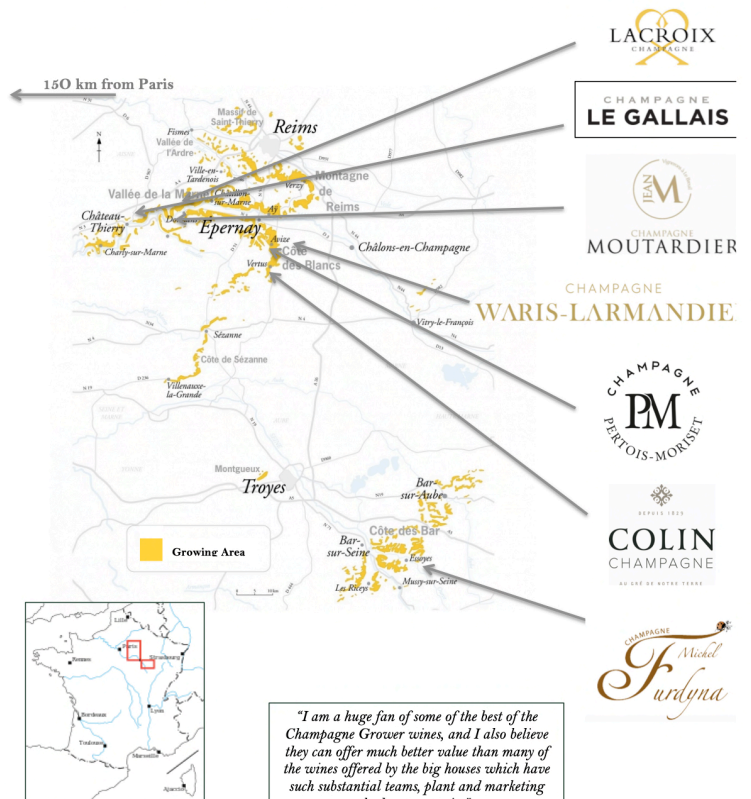
### CHAMPAGNE PEHU-GUIARDEL

Winemaker of fine Champagne wines for 5 generations. Passion and know-how have been passed down since the end of the 18th century. Their Champagne boasts an intense, powerful aroma complemented by exceptional roundness and refined elegance.

### CHAMPAGNE MOUTARDIER

This family has rooted their domain in the terroir of Le Breuil since the 18th century, growing their most qualitative grapes on the best-located slopes of the Valley of the Surléon, a small tributary of the Marne. Their Champagne is fresh, mineral, creamy, and complex.

### The Champagne Wine-Growing Region & Our Growers



"I am a huge fan of some of the best of the Champagne Grower wines, and I also believe they can offer much better value than many of the wines offered by the big houses which have such substantial teams, plant and marketing budget to sustain."

Jancis Robinson of the F