

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 BY THE GLASS

FURDYNA - CARTE BLANCHE

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

COLIN - ALLIANCE

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

PG - BLANC DE NOIRS

100% Pinot Noir
BRUT NATURE - Fruity & Well Balanced

MOUTARDIER - ROSÉ

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

LE GALLAIS - CUVÉE DES CÈDRES

45% Meunier, 45% Pinot Noir,
10% Chardonnay
BRUT NATURE - Mineral & Delicate

TASTING FLIGHT

TRY 3 STYLES OF CHAMPAGNE

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

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

HUMMUS & BAGUETTE

PADRON PEPPERS

BURRATA

Served with figs & ham

SHARING BOARDS

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

SELECTION OF 3/5 CHEESES

SELECTION OF 3/5 MEATS

DUO SPECIAL

2 cheeses, 2 cured meats, tapenade

GASTROBOARD

3 cheeses, 3 cured meats, tapenade

GASTROBOARD XL

5 cheeses, 5 cured meats, tapenade, olives

CAMEMBERT

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

GARLIC & HERBS

HONEY & ROSEMARY

TRUFFLE

CHORIZO & SUNDRIED TOMATOES

RACLETTE

Melted Raclette cheese served over roasted potatoes

CLASSIC À L'ANCIENNE

BLUE CHEESE

CURED MEAT

TRUFFLE

FONDUE

FONDUE

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

MONT D'OR 400g

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

SIDES

SIDE SALAD

Served with French dressing

ROASTED POTATOES

Served with BBQ Sauce

DESSERTS

TRIO OF MACARONS

A selection of three macarons

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

Emmental, 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

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

BLANC DE NOIRS

PG - BLANC DE NOIRS	79
<i>100% Pinot Noir</i> BRUT NATURE - Fruity & Well Balanced	
M. FURDYNA - LA RÉSERVE	79
<i>100% Pinot Noir</i> BRUT NATURE - Dry & Well Balanced <i>Out of stock</i>	
MOUTARDIER - PURE MEUNIER	96
<i>100% Meunier</i> BRUT NATURE - Mineral & Fruity	
ROSE	
LACROIX - ROSÉ	73
<i>60% Pinot Noir, 20% Meunier, 20% Chardonnay</i> EXTRA BRUT - Crisp & Fruity	
MOUTARDIER - ROSÉ	79
<i>80% Meunier, 20% Chardonnay</i> BRUT - Soft & Mellow	
COLIN - ROSÉ	85
<i>91% Chardonnay, 9% Pinot Noir</i> BRUT Premier Cru - Fruity & Mineral	

BLANC DE BLANCS

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

HALF BOTTLES

FURDYNA - RESERVE	39
<i>100% Pinot Noir</i> BRUT - Delicate & Well Balanced	
COLIN - ALLIANCE	41
<i>65% Chardonnay, 35% Meunier</i> BRUT - Delicate & Fruity	
MOUTARDIER - CUVÉE ROSE	44
<i>80% Meunier, 20% Chardonnay</i> BRUT - Soft & Mellow	

WEEKLY OFFER

HAPPY HOUR

Monday - Thursday 5 pm - 6 pm

25% Off Champagne Bottles

ALL CHAMPAGNE BOTTLES AVAILABLE

FOR TAKE-AWAY

AT 40% OFF



“Cheers to Your Review!” Giveaway – Customers who leave a review are entered to win a glass of Champagne for themselves and a friend. Winners will be announced monthly via Instagram.

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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
SELECTION OF TEAS 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.

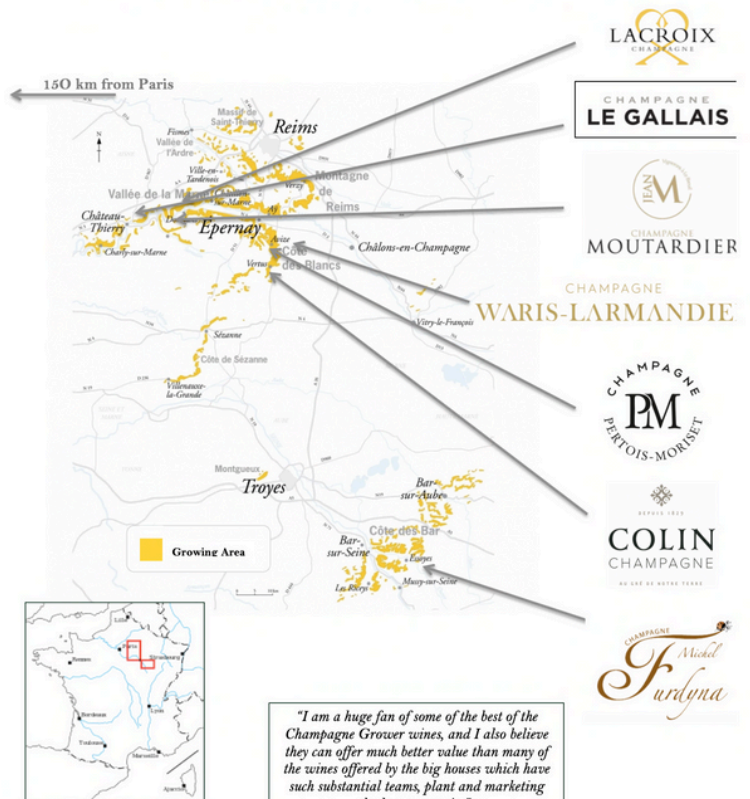
CHAMPAGNE PEHU-GUIARDEL

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 Surlémin, 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