

# 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+  
FROMAGE  
GREAT TOGETHER, ANY TIME

## CHAMPAGNE

	110ML	
<b>OLIVIER - TRADITION</b>	<b>14</b>	
<i>80% Meunier, 10% Chardonnay, 10% Pinot Noir</i>		
<i>BRUT - Gentle &amp; Fruity</i>		
<b>LACROIX - ROSE</b>	<b>14</b>	
<i>60% Pinot Noir, 20% Meunier, 20% Chardonnay</i>		
<i>EXTRA-BRUT - Crisp &amp; Fruity</i>		
<b>FURDYNA - LA RÉSERVE</b>	<b>15</b>	
<i>100% Pinot Noir</i>		
<i>BRUT NATURE - Dry &amp; Well Balanced</i>		
<b>MOUTARDIER - ROSÉ</b>	<b>15</b>	
<i>80% Meunier, 20% Chardonnay</i>		
<i>BRUT - Soft &amp; Mellow</i>		
<b>COLIN - CASTILLE</b>	<b>15</b>	
<i>100% Chardonnay</i>		
<i>BRUT - Mineral &amp; Delicate</i>		
<b>LE GALLAIS - CEDRES</b>	<b>16</b>	
<i>45% Meunier, 45% Pinot Noir, 10% Chardonnay</i>		
<i>BRUT NATURE - Fresh &amp; Fruity</i>		

## TASTING FLIGHT

<b>TASTE OF 3 STYLES OF CHAMPAGNE</b>	<b>33</b>
<i>70ml Classic Brut, 70ml Rosé, 70ml Blanc de Blancs</i>	

## WINE

	125ML	175ML
<b>RED: WINE OF THE WEEK</b>	<b>9</b>	<b>11</b>
<i>Kindly request the weekly wine selection from your server.</i>		
<b>WHITE: LES BON VIVANTS</b>	<b>9</b>	<b>11</b>
<i>Muscadelle, Sauvignon, Loin de l'Oeil</i>		
<b>ROSE: CH. FONTAINEBLEAU 2021</b>	<b>10</b>	<b>12</b>
<i>Syrah, Grenache ORGANIC</i>		
<b>SPARKLING: ZEYSSOLF CREMANT ROSE</b>	<b>13</b>	
<i>Auxerrois, Pinot Gris, Pinot Noir. ORGANIC</i>		
	70ML	
<b>SWEET: COLIN RATAFIA</b>	<b>10</b>	
<i>Pinot Noir, Fortified Wine</i>		

## NIBBLES

<b>OLIVES</b>	<b>5.5</b>
<b>RILLETES DE CANARD</b>	<b>10</b>
<i>Served with Baguette</i>	
<b>TERRINE OF THE WEEK</b>	<b>10</b>
<i>Please ask for weekly flavour.</i>	
<i>Served with Baguette</i>	

## SHARING BOARDS

Selections of French artisan cheeses and cured meat imported weekly from France and served with bread and condiments	
<b>SELECTION OF 3/5 CHEESES</b>	<b>16/27</b>
<b>SELECTION OF 3/5 MEATS</b>	<b>16/27</b>
<b>DUO SPECIAL</b>	<b>27</b>
<i>2 Cheeses, 2 Cured Meats, 2 Tapenade</i>	
<b>GASTROBOARD</b>	<b>35</b>
<i>3 Cheeses, 3 Cured Meats, 2 Tapenade</i>	
<b>GASTROBOARD XL</b>	<b>53</b>
<i>5 Cheeses, 5 Cured Meats, 2 Tapenade</i>	

## CAMEMBERT

Creamy, oven-baked delight served with bread for dipping

<b>GARLIC &amp; HERBS</b>	<b>13</b>
<b>FIGS &amp; THYME</b>	<b>14</b>
<b>TRUFFLE</b>	<b>15</b>

## RACLETTE

Melted Raclette cheese over roasted potatoes

<b>RACLETTE À L'ANCIENNE</b>	<b>13</b>
<b>RACLETTE &amp; SALAD</b>	<b>14</b>
<b>RACLETTE &amp; BLUE CHEESE</b>	<b>14</b>
<b>RACLETTE &amp; CURED MEAT</b>	<b>15</b>
<b>RACLETTE &amp; TRUFFLE</b>	<b>15</b>
<b>RACLETTE &amp; DUCK</b>	<b>16</b>
<b>RACLETTE FULL HOUSE</b>	<b>20</b>

## OYSTERS

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

<b>ONE / SIX</b>	<b>3.5 / 17</b>
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## SPECIALITIES

<b>MONTBELIARDE SAUSAGE</b>	<b>18</b>
<i>Served with potatoes and mustard</i>	
<b>DUCK CONFIT</b>	<b>19</b>
<i>Served with potatoes and salad</i>	
<b>MELTED TRUFFLE CANCOILLOTTE</b>	<b>29</b>
<i>Creamy and melted French cow cheese served with potatoes and baguette</i>	
<b>FONDUE</b>	<i>price/person</i> <b>24</b>
<i>Emmental, Gruyere, Comte, garlic, white wine. Served with bread and cornichons. (Min serve 2)</i>	
<b>MONT D'OR 400G</b>	<b>39</b>
<i>Baked with garlic and Champagne. Served with potatoes and bread. 25min Preparation</i>	

## SIDES

<b>SIDE SALAD</b>	<b>4.5</b>
<i>Served with French dressing</i>	
<b>ROASTED POTATOES</b>	<b>5.5</b>
<i>Served with smoked ketchup</i>	

## DESSERTS

<b>TRIO OF MACARONS</b>	<b>6.5</b>
<i>A selection of three macarons</i>	
<b>CANELÉS DUO</b>	<b>8</b>
<i>Vanilla-flavoured French pastry with a soft custardy center and a dark caramelised crust</i>	

## LUNCH MENU

Wednesday - Friday 12pm - 4pm

**HALF BAGUETTE SANDWICH + JUICE**  
**£10**

<b>HAM 'N' CHEESE</b>
<i>Morbier, Jambon, Butter, and Salad</i>
<b>VEGGIE</b>
<i>Brie de Meaux, Salad, and Vinagrette</i>

## 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

### OLIVIER - TRADITION

80% Meunier, 10% Chardonnay,  
10% Pinot Noir  
BRUT - Gentle & Fruity

### LACROIX - AUTHENTIQUE

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

Out of  
stock

### COLIN - ALLIANCE

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

### MOUTARDIER - CARTE D'OR

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

### LE GALLAIS - CUVÉE DE MANOIR

45% Meunier, 45% Pinot Noir,  
10% Chardonnay  
BRUT - Elegant & Delicately Fruity

### LACROIX - LA GRANDE RÉSERVE

60% Pinot Noir, 20% Meunier,  
20% Chardonnay  
BRUT - Well Balanced & Biscuity

### LE GALLAIS - CUVÉE DES CÈDRES

45% Meunier, 45% Pinot Noir,  
10% Chardonnay  
BRUT NATURE - Fresh & Fruity

67

75

77

82

91

97

100

## BLANC DE NOIRS

### LACROIX - ANTHONY

100% Meunier  
BRUT - Fresh & Fruity

Out of  
stock

### M. FURDYNA - LA RÉSERVE

100% Pinot Noir  
BRUT NATURE - Dry & Well Balanced

### PG - BLANC DE NOIRS

100% Pinot Noir  
BRUT NATURE - Fruity & Well Balanced

### MOUTARDIER - PURE MEUNIER

100% Meunier  
BRUT NATURE - Mineral & Fruity

## ROSE

### LACROIX - ROSÉ

60% Pinot Noir, 20% Meunier, 20% Chardonnay  
EXTRA-BRUT - Crisp & Fruity

### PG - ROSÉ

80% Pinot Noir, 20% Chardonnay  
BRUT - Crisp & Fruity

### MOUTARDIER - ROSÉ

80% Meunier, 20% Chardonnay  
BRUT - SOFT & MELLOW

### COLIN - ROSÉ

90% Chardonnay, 10% Pinot Noir - Premier Cru  
BRUT - Fruity & Rich

80

90

90

101

83

83

91

98

## BLANC DE BLANCS

### COLIN - CASTILLE

100% Chardonnay - Premier Cru  
BRUT - Mineral & Delicate

92

### M. FURDYNA - LA ROMANE

100% Pinot Blanc  
EXTRA-BRUT - Complex & Crispy

Out of  
stock

120

## VINTAGE

### M. FURDYNA - LA LOGE 2015

100% Pinot Noir  
BRUT - Delicate on the Nose

101

### M. FURDYNA - PRESTIGE 2012

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

112

### MOUTARDIER - MILLESIME 2013

80% Meunier, 20% Chardonnay  
BRUT - Fruity & Creamy

117

### LACROIX - MILLÉSIME 2013

55% Chardonnay, 25% Meunier, 20% Pinot Noir  
BRUT - Fine & Complex

119

### COLIN - LES GRANDES TERRES 2014

100% Chardonnay - Premier Cru  
BRUT - Fruity & Rich

122

### COLIN - ROSÉ DE SAIGNÉE 2013

100% Pinot Noir  
BRUT - Exclusive & Authentic

148

### LE GALLAIS - CUVÉE VINTAGE 2009

50% Meunier, 50% Pinot Noir  
EXTRA-BRUT - Complex & Powerful

174

WEEKLY OFFERS

## HAPPY HOUR

Monday - Thursday 5 pm - 7 pm

TAKE ONE COCKTAIL,  
GET ONE FOR FREE!

## HALF BOTTLES

### COLIN - ALLIANCE

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

46

### M. FURDYNA - RESERVE

100% Pinot Noir  
BRUT NATURE - Delicate & Fruity

48

### MOUTARDIER - CARTE D'OR

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

48

### MOUTARDIER - ROSÉ

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

Out of  
stock

50

ALL CHAMPAGNE BOTTLES ARE AVAILABLE

FOR TAKE-AWAY PURCHASE

WITH DISCOUNTS OF

UP TO 45%

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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## RED WINE

**WINE OF THE WEEK** 44  
Kindly request the weekly wine selection from your server.

## WHITE WINE

**BONS VIVANT 2020** 44  
Gaillac - France  
Muscadelle, Sauvignon, Loin de l'Oeil

## ROSE WINE

**CH. FONTAINEBLEAU 2021** 48  
Cotes de Provence - France  
Syrah, Grenache ORGANIC

## SPARKLING WINE

**ZEYSSOLF CREMANT ROSE** 64  
Pinot Noir  
Alsace - France

## BEER

**KERNEL PALE ALE 33 CL** 6

## CHAMPAGNE COCKTAILS

**APEROL SPRITZ**  
Aperol, Champagne, Soda Water

**FRENCH 75**  
Champagne, Gin, Lemon

**TIME IS MONEY**  
Thyme infused Vodka, Honey, Lemon, Champagne

**CHÉRIE BOMB**  
Rose liqueur, Maraschino, Cherry, Champagne

**BULLES PÊCHE**  
Vodka, Peach, Lemon, Champagne

**BAKEWELL TART**  
Champagne, Amaretto

**KIR ROYAL**  
Champagne, Crème de cassis

**BELLINI**  
Champagne, Peach or Raspberry puree

## CLASSIC COCKTAILS

**GIN/ VODKA TONIC** 9  
Gin or Vodka, tonic water

**PASSOA BRAMBLE** 10  
Passoa passion fruit liqueur, Gin, Lemon Juice

**MARGARITA** 12  
Tequila, Cointreau, Lime Juice

**NEGRONI** 12  
Gin, Campari, Vermouth

## SOFT & HOT DRINKS

**STILL/SPARKLING WATER** 4

**FRITZ** 5  
Cola, Lemonade, Orangade

**FRUIT JUICES** 5  
Ask for available flavours

**FRESH PEACH / BERRY LEMONADE** 7  
Fresh lemon juice, raspberry puree, mint, soda

**FRENCH PRESS COFFE** 3

## OUR GROWERS

### CHAMPAGNE COLIN

The family has 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.

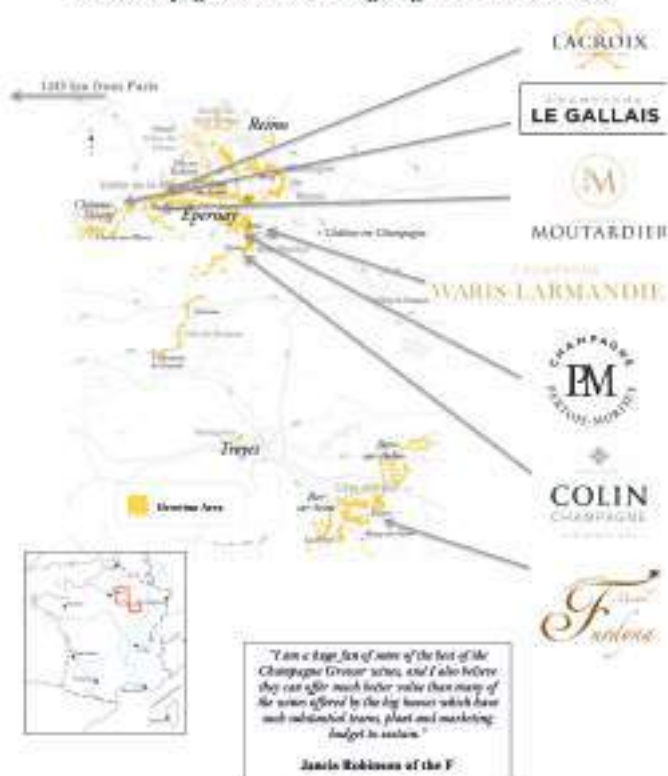
### CHAMPAGNE PEHU-GUIARDEL

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 Surmelin, a small tributary of the Marne. Their Champagne is fresh, mineral, creamy, and complex.

The Champagne Wine-Growing Region & Our Growers



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## OUR EVENTS

### MASTERCLASS - CHAMPAGNE & CHEESE TASTING

Discover the best combinations of four of our premium award-winning grower Champagnes with some of the finest artisans' French regional cheeses and cured meats

### TASTE & GUESS - CHAMPAGNE TASTING

Amaze your friends and family with some of the knowledge you will learn here! During the Taste & Guess event, you will discover some of our finest grower Champagnes. Come and learn why Champagne can be so unique.

### MEET THE PRODUCER - CHAMPAGNE TASTING

This event offers you the opportunity to savour some of our most exquisite Champagnes while in the company of the producers themselves. It's a chance to immerse yourself in their fascinating history and engage in a close encounter with both a producer and a Champagne connoisseur

### L'ENTENTE CORDIALE - ENGLISH VS FRENCH SPARKLING WINES

You will discover some of the premium award-winning grower Champagnes and English sparkling wines. Fun Semi blind tasting to guess who is who!

BOOK YOUR EVENT  
ONLINE:

