

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

110 ML

PG - ORIGINE	14
<i>80% Pinot Noir, 20% Chardonnay BRUT - Round & Fruity</i>	
MOUTARDIER - ROSE	15
<i>80% Meunier, 20% Pinot Noir BRUT - Soft & Mellow</i>	
MOUTARDIER - CARTE D'OR	15
<i>80% Meunier, 15% Chardonnay, 5% Pinot Noir BRUT - Round & Fruity</i>	
LE GALLAIS- CUVÉE MANOIR	15
<i>45% Meunier, 45% Pinot Noir, 10% Chardonnay BRUT - Elegant & Fruity</i>	
COLIN - CASTILLE	15
<i>100% Chardonnay BRUT - Mineral & Delicate</i>	
COLIN - ROSE	15
<i>91% Chardonnay, 9% Pinot Noir BRUT - Fruity & Mineral</i>	
PG-BLANC DE NOIR	15
<i>100% Pinot Noir, BRUT NATURE - Fruity & Well Balanced</i>	
LACROIX - GRANDE RESERVE	16
<i>60% Pinot Noir, 20% Meunier, 20% Chardonnay BRUT - Well Balanced & Biscuity</i>	

TASTING FLIGHT

TASTE 3 STYLES OF CHAMPAGNE	33
<i>A tasting trio of our Champagnes 70ml each glass</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.

BAR SNACKS

NUTTY MIX	4.5
<i>A blend of corn, cashews, smoked and BBQ almonds</i>	
CHILLY RICE CRACKERS	4.5
OLIVES	5.5
TARALLI AND DIPS	6.5
<i>Italian biscuits with hummus, olive and fig tapenade</i>	
BABY SAUCISSON	7.5
<i>Mini cured meats to pick</i>	
TERRINE & BAGUETTE	10

NIBBLES

HUMMUS & BAGUETTE	7
PADRON PEPPERS	7.5
RILLETTES DE CANARD	10
<i>Served with baguette</i>	
BURRATA	14
<i>Served with figs & ham</i>	

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	16.5/28
SELECTION OF 3/5 MEATS	16.5/28
GASTROBOARD TERROIR	56
<i>5 cheeses, 4 cured meats, Montbeliard sausage, olives, tapenade, jam, cornichons</i>	

CAMEMBERT

Creamy, baked delight served with our french baguette.

GARLIC & HERBS	14
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	15.5
RACLETTE & CURED MEAT	15.5
SMOKED RACLETTE	15.5
RACLETTE & TRUFFLE	15.5

SPECIALITIES

TARTIFLETTE	16.5
<i>Reblochon, potatoes, onions, pancetta</i>	
MELTED TRUFFLE CANCOILLOTTE	29
<i>Creamy French cow cheese served with potatoes and baguette</i>	
FONDUE	price/person 24
<i>Emmental, Gruyere, Comte, garlic, white wine. (Min serve 2) Served with bread and potatoes.</i>	

TARTINES

Toasted sliced sourdough bread with sweet and savoury toppings

SAVOYARDE	14
<i>Raclette cheese, potatoes, savoyarde</i>	
MONTBELIARD	14
<i>Morbier cheese, Montbeliard sausage, shallot confit, mustard</i>	
BURRATA & TOMATO	14
<i>Burrata, tomatoes, homemade pesto</i>	

SALADS

FIGS, WALNUTS & GOAT CHEESE	15
<i>Served with toasted bread & Honey Mustard dressing</i>	

SIDES

GREEN SALAD	4.5
<i>Served with honey dressing</i>	
ROASTED POTATOES	5.5
<i>Topped with Maldon salt and seasoned with aromatic herbs</i>	
ROASTED GARLIC	5.5
<i>Served with salted butter and baguette</i>	

DESSERTS

TRIO OF MACARONS	6.5
<i>A selection of three macarons</i>	
CRÈME BRULÉE	7
<i>Custard base with a crisp layer of caramelised brown sugar on top</i>	
CANELÉS DUO	8
<i>Vanilla-flavored French pastry with a tender custardy center and a dark caramelised crust</i>	
CAFE/THE GOURMAND	12
<i>A selection of one of each of our desserts, with a coffee or tea</i>	

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CLASSIC BRUT

M. FURDYNA - CARTE BLANCHE 67

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

PG - ORIGINE 71

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

LACROIX - AUTHENTIQUE 75

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

COLIN - ALLIANCE 77

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

MOUTARDIER - CARTE D'OR 82

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

LE GALLAIS - CUVÉE DE MANOIR 91

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

LACROIX - LA GRANDE RÉSERVE 97

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

LE GALLAIS - CUVÉE DES CÈDRES 100

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

BLANC DE NOIRS

LACROIX - ANTHONY 80

100% Meunier
BRUT - Fresh & Fruity

M. FURDYNA - LA RÉSERVE 82

100% Pinot Noir
BRUT - Delicate & Well Balanced

PG - BLANC DE NOIRS 90

100% Pinot Noir
BRUT NATURE - Fruity & Well Balanced

MOUTARDIER - PURE MEUNIER 101

100% Meunier
BRUT NATURE - Mineral & Fruity

ROSE

PG - ROSE 83

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

LACROIX - ROSÉ 83

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

MOUTARDIER - ROSÉ 91

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

COLIN - ROSÉ 98

91% Chardonnay, 9% Pinot Noir
BRUT Premier Cru - Fruity & Mineral

BLANC DE BLANCS

COLIN - CASTILLE 92

100% Chardonnay
BRUT - Mineral & Delicate

M. FURDYNA - LA ROMANE 120

100% Pinot Blanc
EXTRA-BRUT - Complex & Crispy
Out of stock

VINTAGE

M. FURDYNA - LA LOGE 2015 101

100% Pinot Noir
BRUT - Delicate on the Nose
Out of stock

M. FURDYNA - PRESTIGE 2013 112

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

LACROIX - MILLÉSIME 2018 119

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

COLIN - LES GRANDE TERRES 2015 122

100% Chardonnay - Premier Cru
BRUT - Full Bodied, Elegant & Complex

COLIN - ROSÉ DE SAIGNÉE 2013 148

100% Pinot Noir
BRUT - Exclusive & Authentic
Out of stock

HALF BOTTLES

LACROIX - TRADITION 44

70% Meunier, 15% Pinot Noir, 5% Chardonnay
BRUT - Fruity & Rounded
Out of stock

COLIN - ALLIANCE 46

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

FURDYNA - RESERVE 48

100% Pinot Noir
BRUT - Delicate & Well Balanced

MOUTARDIER - CARTE D'OR 48

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

MOUTARDIER - CUVÉE ROSE 50

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

WEEKLY OFFERS

HAPPY HOUR

Thursdays - Saturdays 9 pm - 10 pm

15% off Champagne Bottle

10% off Champagne Glasses

RETAIL MONDAYS

Mondays 5 pm - 8 pm

Take any bottle of champagne
at take away price
up to 45% discount!

ALL CHAMPAGNE BOTTLES
ARE AVAILABLE FOR TAKE-
AWAY PURCHASE
WITH DISCOUNTS OF
UP TO 45%

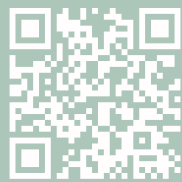
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WINE

	70ML	125ML	BTL
RED WINE		12	59
WHITE WINE		11	54
COLIN - RATAFIA	10		
<i>100% Pinot Noir</i>			
<i>SWEET FORTIFIED WINE</i>			



SOFT DRINKS

STILL/SPARKLING WATER

FRITZ

Cola, Cola Zero, Lemonade, Orangade

PAGO JUICES - 200 ML

Selection of juices

GIFFARD - FRENCH SIROP

Peach, Grenadine “Red Fruits” or Mint

HOT DRINKS

ESPRESSO

DOUBLE ESPRESSO/ AMERICANO

TEA

Please ask for available flavours

LUNCH MENU

Tuesdays- Fridays
12 pm - 3 pm

1 Starter
+
1 Main
+
1 Side

£17

Add a glass of Champagne £11

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 PERTOIS MORISET

Established in 1951, their mature vines are mainly situated in the Grand Cru-rated villages in the Côte des Blancs. The remaining vineyards are located in the Sezannais district. Their Champagne is harmonious and voluptuous, with Excellence and Terroir as the core spirit of this Grower.

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.

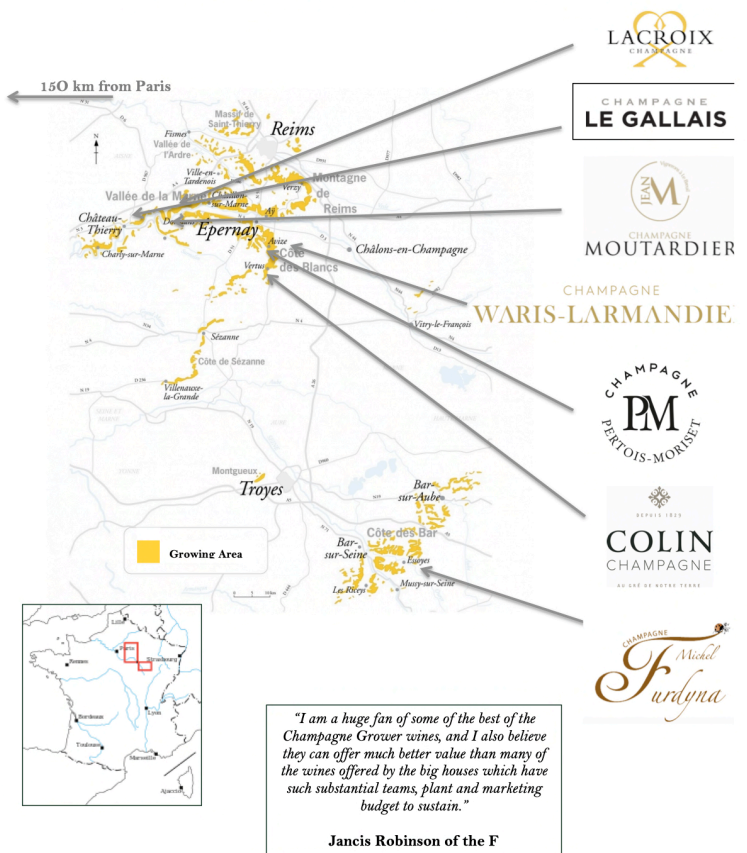
CHAMPAGNE PEHU-GUIARDIEL

Founded in 1950, Pehu-Guiardiel is a family-owned Champagne house in Montagne de Reims, known for handcrafted, high-quality wines focusing on sustainability, terroir, and traditional methods.

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

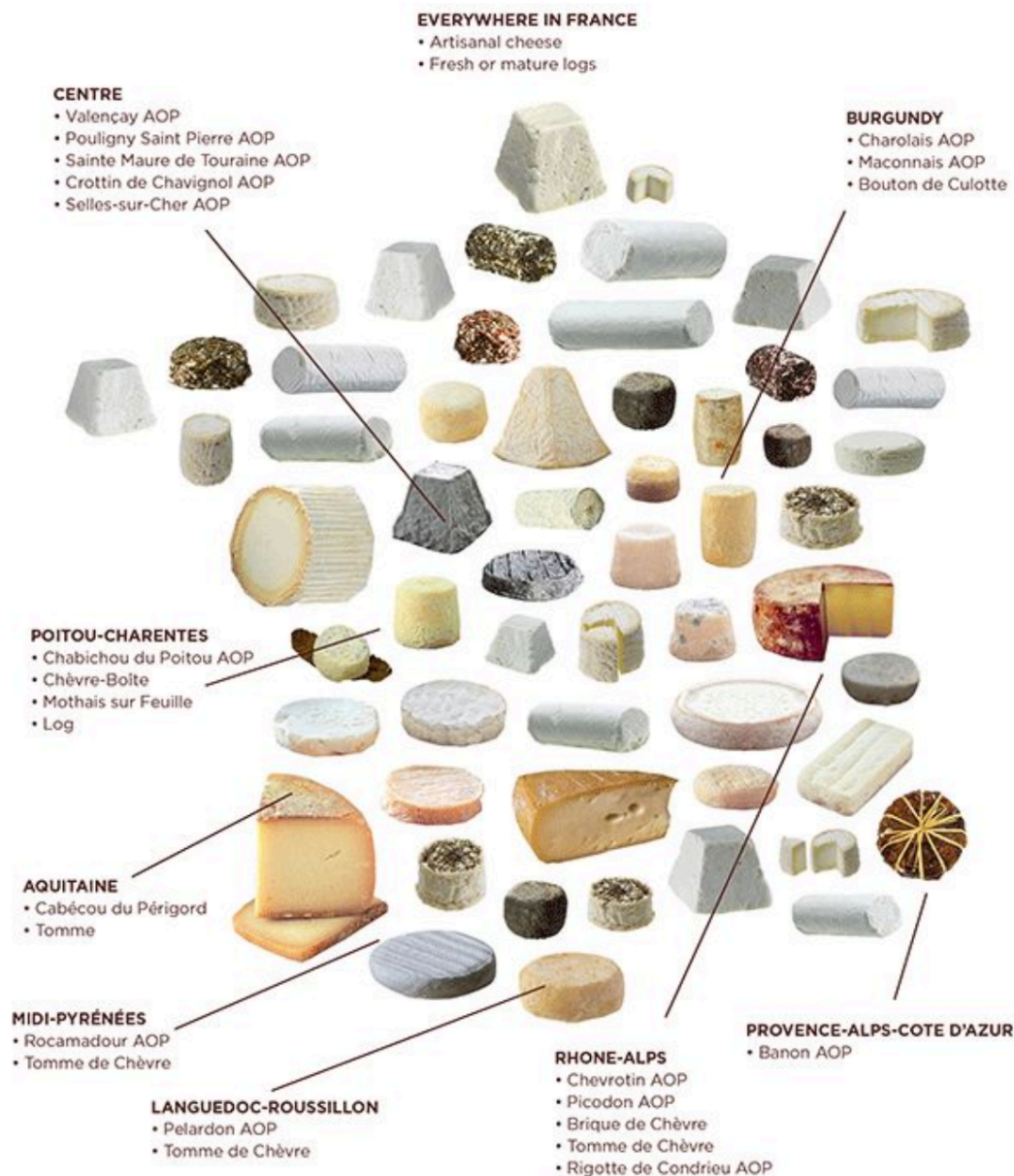


All prices including of VAT at the current rate. A discretionary service charge of 10% will be added to your bill.

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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.

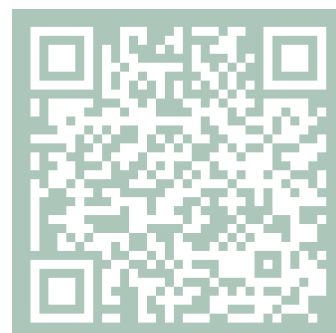
MEET THE PRODUCER - CHAMPAGNE TASTING

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:



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