

# 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 BY THE GLASS

<b>PG - ORIGINE</b>	110ml 13.5
<i>80% Pinot Noir, 20% Chardonnay</i> BRUT - Round & Fruity	
<b>M. FURDYNA - CARTE BLANCHE</b>	14
<i>70% Pinot Noir, 15% Chardonnay, 10% Pinot Blanc, 5% Meunier</i> BRUT - Floral, Fruity & Light	
<b>MOUTARDIER - CARTE D'OR</b>	14.5
<i>80% Meunier, 15% Chardonnay, 5% Pinot Noir</i> BRUT - Fresh, Fruity & Toasty	
<b>COLIN - ALLIANCE</b>	14.5
<i>65% Chardonnay, 35% Meunier</i> BRUT - Delicate, Fruity & Refreshing	
<b>LACROIX - ROSÉ</b>	14.5
<i>60% Pinot Noir, 20% Meunier 20% Chardonnay</i> EXTRA BRUT - Fruity, Creamy & Elegant	
<b>M. FURDYNA - RÉSERVE</b>	15
<i>100% Pinot Noir</i> BRUT NATURE - Fruity, Light & Creamy	
<b>MOUTARDIER ROSÉ</b>	15
<i>80% Meunier, 20% Chardonnay</i> BRUT NATURE - Soft, Fruity & Mellow	
<b>COLIN - CASTILLE</b>	15
<i>100% Chardonnay</i> BRUT - Mineral, Delicate & Fresh	
<b>COLIN - ROSÉ</b>	16
<i>91% Chardonnay, 9% Pinot Noir</i> BRUT Premier Cru - Juicy, Silky & Mineral	
<b>LE GALLAIS - CUVÉE DES CÈDRES</b>	16
<i>50% Meunier, 35% Pinot Noir, 15% Chardonnay</i> BRUT NATURE - Elegant, Rich & Toasty	

## TASTING FLIGHT

TRY 3 STYLES OF CHAMPAGNE 33

*A tasting trio of our Champagnes.  
70ml each glass*

## 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 fine bubbles refresh the palate, while the serving  
temperature leaves a clean, invigorating finish.

## BAR SNACKS

CRUNCHY RICE CRACKERS	4
NUTTY MIX	4
OLIVES	5
BABY SAUCISSON	6.5

## NIBBLES

BAGUETTE & FRENCH BUTTER	4.5
ROASTED GARLIC	5.5
<i>Served with salted butter &amp; French baguette.</i>	
PADRON PEPPERS	7.5
RILLETTE DE CANARD	9.5
<i>Rustic shredded duck terrine, served with French baguette &amp; cornichons.</i>	

## 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	15/26
SELECTION OF 3/5 MEATS	15/26
DUO SPECIAL	24
<i>2 cheeses, 2 cured meats</i>	
GASTROBOARD	35
<i>3 cheeses, 3 cured meats</i>	
GASTROBOARD XL	54
<i>5 cheeses, 5 cured meats</i>	

## CAMEMBERT

Creamy, oven-baked camembert cheese  
served with baguette for dipping.

GARLIC & HERBS	14
HONEY & ROSEMARY	14.5
TRUFFLE	15
CHORIZO & SUNDRIED TOMATOES	15.5

## SALAD

SALAD CHÈVRE CHAUD	15
<i>Crisp lettuce, figs, and walnuts tossed in French vinaigrette. Topped with warm, honey- drizzled goat cheese on toasted baguette.</i>	

## FONDUE

FONDUE FOR 2	44
<i>(Serves 2; £22 for each additional person)</i> <i>A rich blend of Emmental, Comté, and Gruyère cheeses melted with garlic and white wine.</i> <i>Served with roasted potatoes and baguette.</i>	

ADD 1 / 3 / 5 CURED MEATS	5.5 / 15 / 26
ADD GREEN SALAD	4.5

## RACLETTE

Raclette cheese melted over roasted  
potatoes served with a side of cornichons.

CLASSIC	15
BLUE CHEESE	14
CURED MEAT	14
TRUFFLE	15

## SIDES & EXTRAS

GREEN SALAD	4.5
<i>Served with French dressing</i>	
ROASTED POTATOES	5.5
<i>Served with truffle mayo</i>	
CORNICHONS	1.5
BUTTER	1.5
SEASONAL JAM	1.5
OLIVE TAPENADE	1.5
BREAD	2
TRUFFLE MAYO	2
DIJON MUSTARD	2

## DESSERTS

TRIO OF MACARONS	7
CREME BRÛLÉE	7.5
<i>Creamy custard topped with caramelised sugar</i>	
TARTE AUX POMMES	7.5
<i>Warm apple tart served with double cream</i>	
TARTE AU CITRON	7.5
<i>Zesty lemon tart with a buttery pastry base served with double cream</i>	
RATAFIA - a dessert in a glass!	10
<i>70ml 100% Pinot Noir</i> Sweet, rich & velvety with caramel, candied fruit & sweet spice on the palate	

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## OUR CLASSICS

<b>PG - ORIGINE</b> 80% Pinot Noir, 20% Chardonnay BRUT - Round & Fruity	65
<b>M. FURDYNA - CARTE BLANCHE</b> 70% Pinot Noir, 15% Chardonnay, 10% Pinot Blanc, 5% Meunier BRUT - Floral, Fruity & Light	71
<b>LACROIX - AUTHENTIQUE</b> 70% Meunier, 15% Chardonnay, 15% Pinot Noir EXTRA-BRUT - Fresh & Fruity	74
<b>MOUTARDIER - CARTE D'OR</b> 80% Meunier, 15% Chardonnay, 5% Pinot Noir BRUT - Fresh, Fruity & Toasty	80
<b>COLIN - ALLIANCE</b> 65% Chardonnay, 35% Meunier BRUT - Delicate, Fruity & Refreshing	84
<b>LACROIX - DEMI SEC</b> 70% Meunier, 15% Chardonnay, 15% Pinot Noir DEMI-SEC - Sweet & Floral	87
<b>LE GALLAIS - CUVÉE DE MANOIR</b> 50% Meunier, 35% Pinot Noir, 15% Chardonnay BRUT - Fresh, Toasty & Delicately Fruity	92
<b>LE GALLAIS - CUVÉE DES CÈDRES</b> 50% Meunier, 35% Pinot Noir, 15% Chardonnay BRUT NATURE - Elegant, Rich & Toasty	104

## BLANC DE NOIRS

<b>PG - BLANC DE NOIRS</b> 100% Pinot Noir BRUT NATURE - Fruity & Toasty	86
<b>M. FURDYNA - RÉSERVE</b> 100% Pinot Noir BRUT NATURE - Fruity, Light & Creamy	86
<b>MOUTARDIER - PURE MEUNIER</b> 100% Meunier BRUT NATURE - Mineral & Fruity	105
<b>ROSE</b>	
<b>LACROIX - ROSÉ</b> 60% Pinot Noir, 20% Meunier 20% Chardonnay EXTRA BRUT - Fruity, Creamy & Elegant	82
<b>MOUTARDIER - ROSÉ</b> 80% Meunier, 20% Chardonnay BRUT - Soft, Fruity & Mellow	90
<b>COLIN - ROSÉ</b> 91% Chardonnay, 9% Pinot Noir BRUT Premier Cru - Juicy, Silky & Mineral	95

## BLANC DE BLANCS

<b>COLIN - CASTILLE</b> 100% Chardonnay BRUT - Mineral, Delicate & Fresh	88
<b>M. FURDYNA - LA ROMANE</b> 100% Pinot Blanc EXTRA-BRUT - Rich, Complex & Aromatic	120
<b>VINTAGE</b>	
<b>M. FURDYNA - PRESTIGE 2013</b> 60% Pinot Noir, 40% Chardonnay BRUT - Delicate & Fine	100
<b>LACROIX - MILLESIME 2018</b> 55% Chardonnay, 25% Meunier, 20% Pinot Noir BRUT - Full Bodied, Toasty & Complex	122
<b>COLIN - LES GRANDE TERRES 2014</b> 100% Chardonnay - Premier Cru BRUT - Full Bodied, Elegant & Complex	135
<b>MOUTARDIER VINTAGE 2013</b> 80% Meunier, 20% Chardonnay BRUT - Rich, Fruity & Well-Balanced	141

Our kitchen is small and everything is prepared in a shared space. We do our best, but we cannot guarantee that dishes are free from cross-contamination.

## HALF BOTTLES

<b>MOUTARDIER - CARTE DOR</b> 80% Meunier, 15% Chardonnay, 5% Pinot Noir BRUT - Fresh, Fruity & Toasty	45
<b>COLIN - ALLIANCE</b> 65% Chardonnay, 35% Meunier BRUT - Delicate, Fruity & Refreshing	47
<b>MOUTARDIER - ROSE</b> 80% Meunier, 20% Chardonnay BRUT - Soft & Mellow	50

WEEKLY OFFER

HAPPY HOUR

Tuesday & Wednesday 5 pm - 7 pm

25% Off All Champagne  
Bottles

Take a little of the magic home with you!

All of our exclusive grower Champagnes are available to take away at special take-home prices.

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.

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## RED WINE

	125ml	175ml	500ml	BTL
<b>CARIGNAN, MON AMOUR</b>	8.5	10	33	48
100% Carignan 100 years old IGP Pays d'Aude, France				
<b>VIEUX PUIT 2014</b>	10.5	12	39	55
Merlot, Cabernet Sauvignon Côtes de Bordeaux				

## WHITE WINE

	125ml	175ml	500ml	BTL
<b>COUP DE GUEULE 2019</b>	9	10.5	34	49
Grenache blanc, Sauvignon blanc IGP Pays d'Oc - France				
<b>LA PLAGE</b>	11	12.5	41	57
Melon de Bourgogne <b>ORGANIC</b> Loire Valley - France				

## ROSE WINE

	125ml	175ml	500ml	BTL
<b>LE LION FAUVE</b>	10.5	12	39	55
Syrah, Grenache Pays d'Oc				

## BEER

Brewery may vary depending on availability - check with your server!

<b>HEPCAT, SESSION IPA</b>	6
Gypsy Hill Brewing Company 330ml - 4.6%	
<b>SWELL, LAGER</b>	5.5
Gypsy Hill Brewing Company 330ml - 4.0%	
<b>HEPCAF, ALCOHOL FREE</b>	5
Gypsy Hill Brewing Company 330ml - 0.5% Alcohol Free	

## COCKTAILS

<b>SEASONAL</b>	
<b>CHERRY BLISS</b>	15
Cherry Liqueur, Cherry Syrup, Champagne Ripe, juicy, velvety sweetness	

## CLASSICS

<b>KIR ROYAL</b>	14
Champagne, Crème de Cassis	
<b>FRENCH 75</b>	14
Champagne, Gin, Lemon	
<b>BELLINI</b>	14
Champagne, Peach Liqueur, Peach Purée	

## NON-ALCOHOLIC

<b>CRYSTAL</b>	12.5
Forest Everleaf, Cherry Syrup, Soda Water Soft cherry sweetness & botanicals	
<b>HIGHLAND</b>	12.5
Mountain Everleaf, Cranberry Juice, Elderflower Tonic Tart & Floral	
<b>GOLDEN</b>	12.5
Marine Everleaf, Ginger Ale Light, Citrus & Ginger	

## SOFT DRINKS

<b>STILL / SPARKLING WATER</b>	4
750ml	
<b>COCA COLA / DIET COKE</b>	5
330ml	
<b>HARTRIDGES JUICES</b>	5
Orange & Passion Fruit, Apple & Raspberry, Cranberry 275ml	
<b>HARTRIDGES SPARKLING</b>	5.5
Elderflower, Raspberry Lemonade, Ginger Beer 275ml	

## HOT DRINKS

<b>SELECTION OF TEAS</b>	2.5
<b>ESPRESSO</b>	2.5
<b>DOUBLE ESPRESSO / AMERICANO</b>	3
<b>LATTE / FLAT WHITE / CAPPUCCINO</b>	3.5

*Proudly pouring Carnival Coffee -  
our wonderful neighbours in Penge.*

Leave us a review and you could  
**WIN** a free glass of bubbles for  
you and a friend!



**HOST YOUR  
CELEBRATION IN OUR  
INTIMATE FIRST  
FLOOR SPACE!**

*Perfect for parties and  
gatherings that deserve a  
touch of Champagne  
magic.*

To enquire, simply ask to  
speak to our manager and  
we'll take care of the rest.

CHAMPAGNE, CHEESE, CHARCUTERIE

& EPICERIE AVAILABLE

FOR TAKE-AWAY

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## 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.

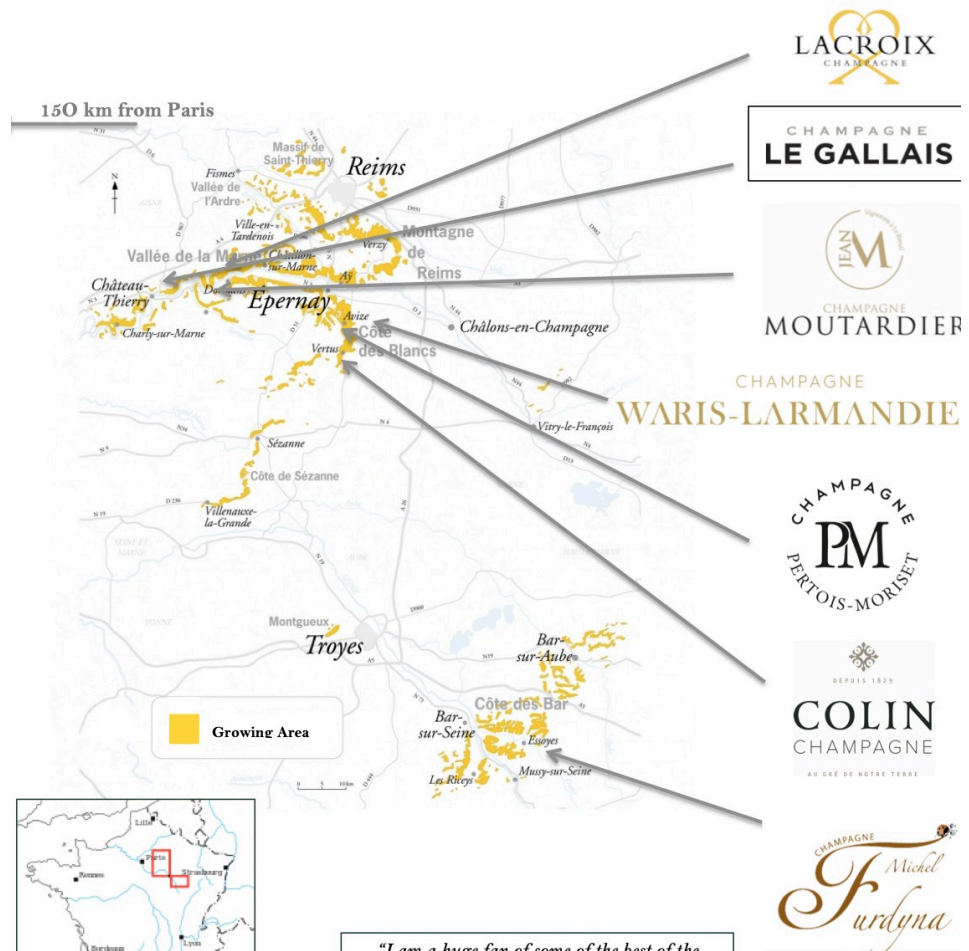
### CHAMPAGNE PEHU-GUIARDEL

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

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