



# AFTERNOON TEA

WEDNESDAY - SUNDAY

2PM - 4PM

A selection of  
mini brioche rolls with cheese,  
miniature quiches,  
a cheesy scone,  
a trio of miniature cakes.

Served with a tea of your choice

**£ 3 2 p e r P e r s o n**

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Add a glass of Champagne to  
complete your experience



**£ 4 5 p e r P e r s o n**

**RESERVATIONS ONLY**

# CHAMPAGNE+FROMAGE

CHAMPAGNE+<sup>TM</sup>  
**FROMAGE**  
GREAT TOGETHER, ANY TIME

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

	110 ML
<b>M.FURDYNA - CARTE BLANCHE</b>	15
<i>70% Pinot Noir, 15% Chardonnay 10% Pinot Blanc, 5% Meunier BRUT - Floral &amp; Fruity</i>	
<b>LACROIX - AUTHENTIQUE</b>	16
<i>70% Chardonnay, 15% Meunier, 15% Pinot Noir EXTRA-BRUT - Dry &amp; Fruity</i>	
<b>COLIN - ALLIANCE</b>	16
<i>65% Chardonnay, 35% Meunier BRUT - Delicate &amp; Fruity</i>	
<b>LACROIX - DEMI-SEC</b>	16
<i>70% Meunier, 15% Chardonnay 15% Pinot Noir DEMI-SEC - Sweet &amp; Floral</i>	
<b>LE GALLAIS - MANOIR</b>	17
<i>50% Meunier, 35% Pinot Noir 15% Chardonnay BRUT - Elegant &amp; Fruity</i>	
<b>MOUTARDIER - ROSE</b>	17
<i>77% Meunier, 23% Chardonnay EXTRA-BRUT - Soft &amp; Mellow</i>	
<b>COLIN - CASTILLE</b>	17
<i>100% Chardonnay BRUT - Mineral &amp; Delicate</i>	
<b>COLIN - ROSE</b>	17
<i>91% Chardonnay, 9% Pinot Noir EXTRA-BRUT - Fruity &amp; Mineral</i>	
<b>TASTING FLIGHT</b>	
<b>TASTE 3 STYLES OF CHAMPAGNE</b>	37
<i>A tasting trio of our Champagnes 70ml each glass</i>	

### FRESH & NEW IN

#### COLIN - FAUSSE LES LOUPS

Chardonnay - Coteaux Champenois (Still Champagne)  
£18 Glass / £110 Bottle

#### LES TROIS TOITS (NON- ALCOHOLIC)

Cot, Gamay, Merlot  
£9 Glass / £48 Bottle

## 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

<b>SPICY CHILLY MIX</b>	4.5
<i>A blend of crackers &amp; nibbles, with a spicy twist</i>	
<b>OLIVES</b>	4.5
<b>TARALLI AND DIPS</b>	7.5
<i>Italian biscuits with hummus, olive tapenade</i>	
<b>BABY SAUCISSON</b>	7.5
<i>Mini cured meats to pick</i>	
<b>TERRINE &amp; BAGUETTE</b>	11

## NIBBLES

<b>HUMMUS &amp; BAGUETTE</b>	7.5
<b>PADRON PEPPERS</b>	8
<b>RILLETTES DE CANARD</b>	11
<i>Served with baguette</i>	
<b>BURRATA</b>	14
<i>Served with figs &amp; ham</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>	17 /28
<b>SELECTION OF 3/5 MEATS</b>	17/28
<b>GASTROBOARD TERROIR</b>	58
<i>5 cheeses, 4 cured meats, Montbeliard sausage, olives, tapenade, jam, cornichons</i>	

## CAMEMBERT

Creamy, baked delight served with our french baguette.

<b>GARLIC &amp; HERBS</b>	15
<b>ROSEMARY &amp; HONEY</b>	15
<b>FIGS &amp; THYME</b>	15
<b>TRUFFLE &amp; PORT</b>	16
<b>CHORIZO &amp; SUNDRIED TOMATOES</b>	16

## RACLETTE

Roasted potatoes covered with warm malted french "raclette" cheese.

<b>RACLETTE &amp; BLUE CHEESE</b>	16
<b>RACLETTE &amp; CURED MEAT</b>	16
<b>SMOKED RACLETTE</b>	16
<b>RACLETTE &amp; TRUFFLE</b>	16

## SPECIALITIES

<b>TARTIFLETTE</b>	17
<i>Reblochon, potatoes, onions, pancetta</i>	
<b>MELTED TRUFFLE CANCOILLOTTE</b>	31
<i>Creamy French cow cheese served with potatoes and baguette</i>	
<b>FONDUE</b>	price/person 26
<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

<b>SAVOYARDE</b>	15
<i>Raclette cheese, potatoes, savoyarde</i>	
<b>MONTBELIARD</b>	15
<i>Morbier cheese, Montbeliard sausage, shallot confit, mustard</i>	
<b>"ALLEZ LES BLEUS"</b>	15
<i>Brie, Fourme d'Ambert (blue), fig, honey</i>	

## SALADS

<b>FIGS, WALNUTS &amp; GOAT CHEESE</b>	15
<i>Served with toasted bread &amp; honey mustard dressing</i>	

## SIDES

<b>GREEN SALAD</b>	5
<i>Served with honey mustard dressing</i>	
<b>ROASTED POTATOES</b>	6
<i>Topped with Maldon salt and seasoned with aromatic herbs</i>	
<b>ROASTED GARLIC</b>	6
<i>Served with salted butter and baguette</i>	

## DESSERTS

<b>TRIO OF MACARONS</b>	7
<i>A selection of three macarons</i>	
<b>CRÈME BRULÉE</b>	8
<i>Custard base with a crisp layer of caramelised brown sugar on top</i>	
<b>CANELÉS DUO</b>	9
<i>Vanilla-flavored French pastry with a tender custardy center and a dark caramelised crust</i>	

### PAIR WITH A SWEET TOUCH

**COLIN - RATAFIA (£11)**

100% Pinot Noir (Champagne grape liquor)

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## CLASSIC BRUT

### PG - ORIGINE 72

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

### M.FURDYNA - CARTE BLANCHE 79

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

### LACROIX - AUTHENTIQUE 84

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

### MOUTARDIER - CARTE D'OR 88

80% Meunier, 18% Chardonnay, 2% Pinot Noir  
EXTRA-BRUT - Fresh & Fruity

### COLIN - ALLIANCE 89

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

### LACROIX - DEMI SEC 92

70% Meunier, 15% Chardonnay,  
15% Pinot Noir  
DEMI-SEC - Sweet & Floral

### LE GALLAIS - CUVÉE DE MANOIR 97

50% Meunier, 35% Pinot Noir, 15% Chardonnay  
BRUT - Elegant & Delicately Fruity

### LACROIX - LA GRANDE RÉSERVE 104

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

### LE GALLAIS - CUVÉE DES CÈDRES 110

50% Meunier, 35% Pinot Noir,  
15% Chardonnay  
BRUT NATURE - Dry & Fruity

## BLANC DE NOIRS

### M. FURDYNA - RESERVE 89

100% Pinot Noir  
BRUT - Delicate & Well Balanced

### LACROIX - ANTHONY 89

100% Meunier  
BRUT - Exotic & Nutty

### M. FURDYNA - RESERVE 99

100% Pinot Noir  
BRUT NATURE - Dry & Balanced

### PG - BLANC DE NOIRS 99

100% Pinot Noir  
BRUT NATURE - Fruity & Well Balanced

### MOUTARDIER - PURE MEUNIER 110

100% Meunier  
BRUT NATURE - Mineral & Fruity

## ROSE

### LACROIX - ROSÉ 92

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

### PG - ROSE 92

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

### MOUTARDIER - ROSÉ 100

77% Meunier, 23% Chardonnay  
EXTRA-BRUT - Soft & Mellow

### COLIN - ROSÉ 104

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

## BLANC DE BLANCS

### COLIN - CASTILLE 101

100% Chardonnay - Premier Cru  
BRUT - Mineral & Delicate

### LACROIX - EXCELLENCE 118

100% Chardonnay  
EXTRA-BRUT - Fine & Elegant

### M.FURDYNA - LA ROMANE 126

100% Pinot Blanc  
EXTRA-BRUT - Round & Complex

### LE GALLAIS - LA PAVILLONNE 142

100% Chardonnay  
EXTRA-BRUT - Fine & Elegant

## VINTAGE

### PG - MILLÉSIME 2019 113

60% Meunier, 40% Chardonnay  
EXTRA-BRUT - Floral & Nutty

### M. FURDYNA - PRESTIGE 2013 121

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

### LACROIX - MILLÉSIME 2018 129

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

### COLIN - LES GRANDE TERRES 2015 148

100% Chardonnay - Premier Cru  
BRUT - Elegant & Complex

### MOUTARDIER - VINTAGE 2015 163

80% Meunier, 20% Chardonnay  
EXTRA-BRUT - Rich & Fruity

## HALF BOTTLES

### MOUTARDIER - CARTE D'OR 50

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

### COLIN - ALLIANCE 51

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

### FURDYNA - RESERVE 51

100% Pinot Noir  
BRUT - Delicate & Well Balanced

### MOUTARDIER - CUVÉE ROSE 53

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

## STAFF PICKS

### M.FURDYNA - LA SECRETE (£123)

Chardonnay, Pinot Noir, Meunier, Arbane,  
Petit Meslier, Pinot Blanc

### COLIN - PARALLELE (£104)

100% Chardonnay  
Extra-Brut

### LACROIX - "JARDIN D'EDEN" MILESIME 2018 (£161)

35% Meunier, 35% Pinot Noir, 30% Chardonnay

## LUNCH SET MENU £19

Tuesdays - Fridays 12 pm - 3 pm

### 1 STARTER

Olives or Hummus & Baguette

### 1 MAIN

Baked camembert of Goat cheese salad

### 1 SIDE

Roasted Potatoes or Green Salad

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

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## RED WINE

<b>MON AMOUR - 2024</b> <i>Carignan IGP</i> <i>Languedoc-Rousillon, France</i>	125ML BTL	<b>59</b>
<b>VIEUX PUIT - 2016</b> <i>Merlot, Cabernet Sauvignon</i> <i>Côtes de Bordeaux, France</i>	13.5	<b>64</b>

## WHITE WINE

<b>COUP DE GUEULE - 2024</b> <i>Grenache blanc, Sauvignon blanc</i> <i>IGP Pays d'Oc - France</i>	125ML BTL	<b>59</b>
<b>LA PLAGE - 2024</b> <i>Muscadet</i> <i>AOP Sevre &amp; Maine</i>	13	<b>64</b>

## ROSE WINE

<b>FRENCH ROSÉ - 2023</b> <i>Merlot, Sauvignon</i> <i>Bordeaux Rose, France</i>	125ML BTL	<b>11.5</b>	<b>56</b>
<b>FAUVE ROSÉ - 2024</b> <i>Syrah, Grenache</i> <i>IGP Pays d'Oc, France</i>			<b>59</b>

## SOFT DRINKS

<b>STILL/SPARKLING WATER</b>	<b>4</b>
<b>SODA'S</b> <i>Cola, Lemonade, Orangeade</i>	<b>5</b>
<b>FRUIT JUICES</b> <i>Selection of juices</i>	<b>6</b>
<b>GIFFARD - FRENCH SIROP</b> <i>Peach, Grenadine "Red Fruits" or Kiwi</i>	<b>3.5</b>

## HOT DRINKS

<b>ESPRESSO</b>	<b>2.5</b>
<b>DOUBLE ESPRESSO</b>	<b>3</b>
<b>AMERICANO</b>	<b>3</b>
<b>TEA</b>	<b>3.5</b>

*Please ask for available flavours*



Did you know that we deliver most of our products across England?

Visit our website for more info on line

## 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.

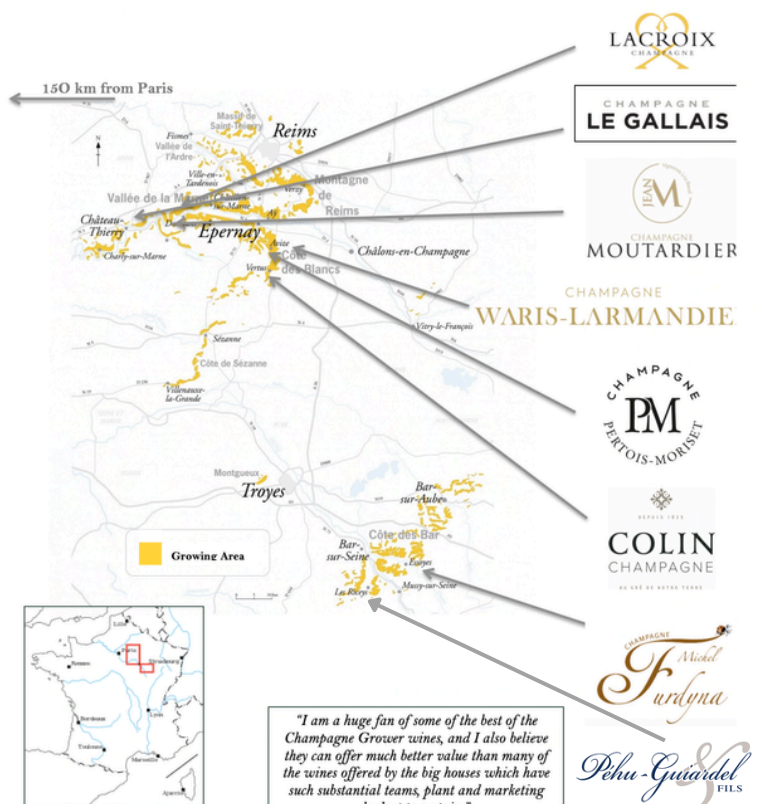
### CHAMPAGNE PEHU-GUIARDIEL

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



"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