



# 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**

--

Add a glass of Champagne to  
complete your experience



**£ 4 5 p e r P e r s o n**

**R E S E R V A T I O N S O N L Y**

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

## CHAMPAGNE BY THE GLASS

**PG - ORIGINE** 110ml 13.5  
80% Pinot Noir, 20% Chardonnay  
BRUT - Round & Fruity

**M. FURDYNA - CARTE BLANCHE** 14  
70% Pinot Noir, 15% Chardonnay,  
10% Pinot Blanc, 5% Meunier  
BRUT - Floral, Fruity & Light

**LACROIX ANTHONY** 14  
100% Meunier  
BRUT - Exotic, Nutty & Mineral

**MOUTARDIER - CARTE D'OR** 14.5  
80% Meunier, 15% Chardonnay,  
5% Pinot Noir  
BRUT - Fresh, Fruity & Toasty

**COLIN - ALLIANCE** 14.5  
65% Chardonnay, 35% Meunier  
BRUT - Delicate, Fruity & Refreshing

**LACROIX - ROSÉ** 14.5  
60% Pinot Noir, 20% Meunier  
20% Chardonnay  
EXTRA BRUT - Fruity, Creamy & Elegant

**M. FURDYNA - RÉSERVE** 15  
100% Pinot Noir  
BRUT NATURE - Fruity, Light & Creamy

**MOUTARDIER ROSÉ** 15.5  
80% Meunier, 20% Chardonnay  
BRUT NATURE - Soft, Fruity & Mellow

**COLIN - CASTILLE** 15.5  
100% Chardonnay  
BRUT - Mineral, Delicate & Fresh

**COLIN - ROSÉ** 16  
91% Chardonnay, 9% Pinot Noir  
BRUT Premier Cru - Juicy, Silky & Mineral

**LE GALLAIS - CUVÉE DES CÈDRES** 17  
50% Meunier, 35% Pinot Noir,  
15% Chardonnay  
BRUT NATURE - Elegant, Rich & Toasty

## TASTING FLIGHT

TRY 3 or 5 STYLES OF CHAMPAGNE 34 / 55

Allow our staff to take you through a tasting of our Champagnes - because it's impossible to choose just one!

70ml each glass

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.

## BAR SNACKS

**CRUNCHY RICE CRACKERS** 4  
**NUTTY MIX** 4  
**OLIVES** 5.5  
**BABY SAUCISSON** 6.5

## NIBBLES

**BAGUETTE & FRENCH BUTTER** 4.5  
**ROASTED GARLIC** 5.5  
*Served with salted butter & French baguette.*  
**PADRON PEPPERS** 7.5  
**WHIPPED GOATS CHEESE** 7.5  
*Creamy goats cheese with honey & chilli flakes, served with French baguette.*

**RILLETTE DE CANARD** 9.5  
*Rustic shredded duck terrine, served with French baguette & cornichons.*

## SHARING BOARDS

Selection of French artisan cheeses & cured meats imported weekly from France and served with French baguette and condiments.

**SELECTION OF 3/5 CHEESES** 16/27

**SELECTION OF 3/5 MEATS** 16/27

**DUO SPECIAL** 24  
*2 cheeses, 2 cured meats, with all condiments*

**GASTROBOARD** 36  
*3 cheeses, 3 cured meats, plus extra bread & condiments*

**GASTROBOARD XL** 55  
*5 cheeses, 5 cured meats, plus extra bread & condiments*

*Add an extra cheese or meat to any board for £5.5.*

## 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

## RACLETTE

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

**CLASSIC** 14

**BLUE CHEESE** 14.5

**CURED MEAT** 15

**TRUFFLE** 15.5

## SPECIALITIES

**FONDUE FOR 2** 46  
(Serves 2; £23 for each additional person)  
*A rich blend of Emmental, Comté, and Gruyère melted with garlic and white wine. Served with roasted potatoes and baguette.*

**ADD 1 / 3 / 5 CURED MEATS** 5.5 / 16 / 27  
**ADD GREEN SALAD** 4.5

**MONTBÉLIARD TARTINE** 13.5  
*Toasted sourdough, smoky Montbeliard sausage, melted creamy Morbier, caramelised shallots & Dijon mustard.*

**MONTBÉLIARD SAUSAGE & POTATOES** 16  
*Oven roasted smoky Montbeliard sausage and potatoes, served with Dijon mustard.*

## SALAD

**SALAD CHÈVRE CHAUD** 15.5  
*Crisp lettuce, figs, and walnuts tossed in French vinaigrette. Topped with warm, honey-drizzled goat cheese on toasted bread.*

## SIDES & EXTRAS

**GREEN SALAD** 4.5

**ROASTED POTATOES** 5.5  
*Served with truffle mayo*

**CORNICHONS** 1.5

**FRENCH SALTED BUTTER** 1.5

**SEASONAL JAM** 1.5

**OLIVE TAPENADE** 1.5

**EXTRA BREAD** 2

**TRUFFLE MAYO** 2

**DIJON MUSTARD** 2

## DESSERTS

**TRIO OF MACARONS** 7

**CREME BRÛLÉE** 7.5  
*Creamy custard topped with caramelised sugar*

**TARTE AU CITRON** 7.5  
*Zesty lemon tart served with double cream*

**TARTE AUX POMMES** 8  
*Warm apple tart served with double cream*

**CANELÉ DUO** 8.5  
*French pastries with sweet custardy centre*

**RATAFIA - a dessert in a glass!** 10.5  
70ml 100% Pinot Noir  
*Sweet, rich & velvety with caramel, candied fruit & sweet spice*

# 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

## OUR CLASSICS

<b>PG - ORIGINE</b> 80% Pinot Noir, 20% Chardonnay BRUT - Round & Fruity	66
<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	76
<b>MOUTARDIER - CARTE D'OR</b> 80% Meunier, 15% Chardonnay, 5% Pinot Noir BRUT - Fresh, Fruity & Toasty	82
<b>COLIN - ALLIANCE</b> 65% Chardonnay, 35% Meunier BRUT - Delicate, Fruity & Refreshing	85
<b>LACROIX - DEMI SEC</b> 70% Meunier, 15% Chardonnay, 15% Pinot Noir DEMI-SEC - Sweet & Floral	88
<b>LE GALLAIS - CUVÉE DE MANOIR</b> 50% Meunier, 35% Pinot Noir, 15% Chardonnay BRUT - Fresh, Toasty & Delicately Fruity	95
<b>LE GALLAIS - CUVÉE DES CÈDRES</b> 50% Meunier, 35% Pinot Noir, 15% Chardonnay BRUT NATURE - Elegant, Rich & Toasty	106

## BLANC DE NOIRS

<b>LACROIX ANTHONY</b> 100% Meunier BRUT - Exotic, Nutty & Mineral	85
<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	87
<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	85
<b>MOUTARDIER - ROSÉ</b> 80% Meunier, 20% Chardonnay BRUT - Soft, Fruity & Mellow	92
<b>COLIN - ROSÉ</b> 91% Chardonnay, 9% Pinot Noir BRUT Premier Cru - Juicy, Silky & Mineral	96

## BLANC DE BLANCS

<b>COLIN - CASTILLE</b> 100% Chardonnay BRUT - Mineral, Delicate & Fresh	89
<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	105
<b>LACROIX - MILLESIME 2018</b> 55% Chardonnay, 25% Meunier, 20% Pinot Noir BRUT - Full Bodied, Toasty & Complex	125
<b>COLIN - LES GRANDE TERRES 2014</b> 100% Chardonnay - Premier Cru BRUT - Full Bodied, Elegant & Complex	137
<b>MOUTARDIER VINTAGE 2013</b> 80% Meunier, 20% Chardonnay BRUT - Rich, Fruity & Well-Balanced	145

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	46
<b>COLIN - ALLIANCE</b> 65% Chardonnay, 35% Meunier BRUT - Delicate, Fruity & Refreshing	48
<b>MOUTARDIER - ROSE</b> 80% Meunier, 20% Chardonnay BRUT - Soft & Mellow	51

WEEKLY OFFER

HAPPY HOUR

Tuesday to Thursday, 5 pm - 7 pm

25% Off All Vintage  
Champagne Bottles

WHY IS CHAMPAGNE PERFECT WITH CHEESE?

Champagne works well with all cheeses. It's light enough to not overpower delicate goat cheese or nutty Comté, but also has enough acidity to cut through a deeply savoury funky blue or creamy baked camembert. Fine bubbles refresh the palate, while the serving temperature leaves a clean, invigorating finish.

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.

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

## RED WINE

	125ml	175ml	500ml	BTL
<b>CARIGNAN, MON AMOUR</b> <i>100% Carignan 100 years old IGP, Pays d'Aude</i>	9	11	34	49
<b>VIEUX PUIT 2014</b> <i>Merlot, Cabernet Sauvignon Côte de Bordeaux</i>	11	13	41	57

## WHITE WINE

	125ml	175ml	500ml	BTL
<b>COUP DE GUEULE 2019</b> <i>Grenache blanc, Sauvignon blanc IGP, Pays d'Oc</i>	9	11	34	49
<b>LA PLAGE</b> <i>Melón de Bourgogne ORGANIC Loire Valley</i>	11	13	41	57

## ROSE WINE

	125ml	175ml	500ml	BTL
<b>FRENCH ROSÉ</b> <i>Merlot, Cabernet Sauvignon Côte de Bordeaux</i>	9	11	34	49
<b>LE LION FAUVE</b> <i>Syrah, Grenache IGP, Pays d'Oc</i>	11	13	41	57

## BEER

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

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

## COCKTAILS

<b>SEASONAL</b> <b>SUNSHINE SPRITZ</b> <i>Limoncello, soda, dried lime garnish Bright, zesty &amp; refreshing</i>	15
---	----

<b>CLASSICS</b> <b>KIR ROYAL</b> <i>Champagne, Crème de Cassis</i>	14
--	----

<b>FRENCH 75</b> <i>Champagne, Gin, Lemon</i>	14
--	----

<b>BELLINI</b> <i>Champagne, Peach Liqueur, Peach Purée</i>	14
--	----

<b>NON-ALCOHOLIC</b> <b>CRYSTAL</b> <i>Forest Everleaf, Cherry Syrup, Soda Water Soft cherry sweetness &amp; botanicals</i>	12.5
---	------

<b>HIGHLAND</b> <i>Mountain Everleaf, Cranberry Juice, Elderflower Tonic Tart &amp; Floral</i>	12.5
---	------

<b>GOLDEN</b> <i>Marine Everleaf, Ginger Ale Light, Citrus &amp; Ginger</i>	12.5
--	------

## SOFT DRINKS

<b>STILL / SPARKLING WATER</b> <i>750ml</i>	4.5
<b>COCA COLA / DIET COKE</b> <i>330ml</i>	5.5
<b>HARTRIDGES JUICES</b> <i>Orange &amp; Passion Fruit, Apple &amp; Raspberry, Cranberry 275ml</i>	5.5
<b>HARTRIDGES SPARKLING</b> <i>Elderflower, Raspberry Lemonade, Ginger Beer 275ml</i>	5.5

## HOT DRINKS

*Full caffeine coffee & semi-skimmed milk only.*

<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
<b>HOT CHOCOLATE</b> <i>add whipped cream or mini marshmallows for £1</i>	4.5

***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  
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.

# 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

## 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.

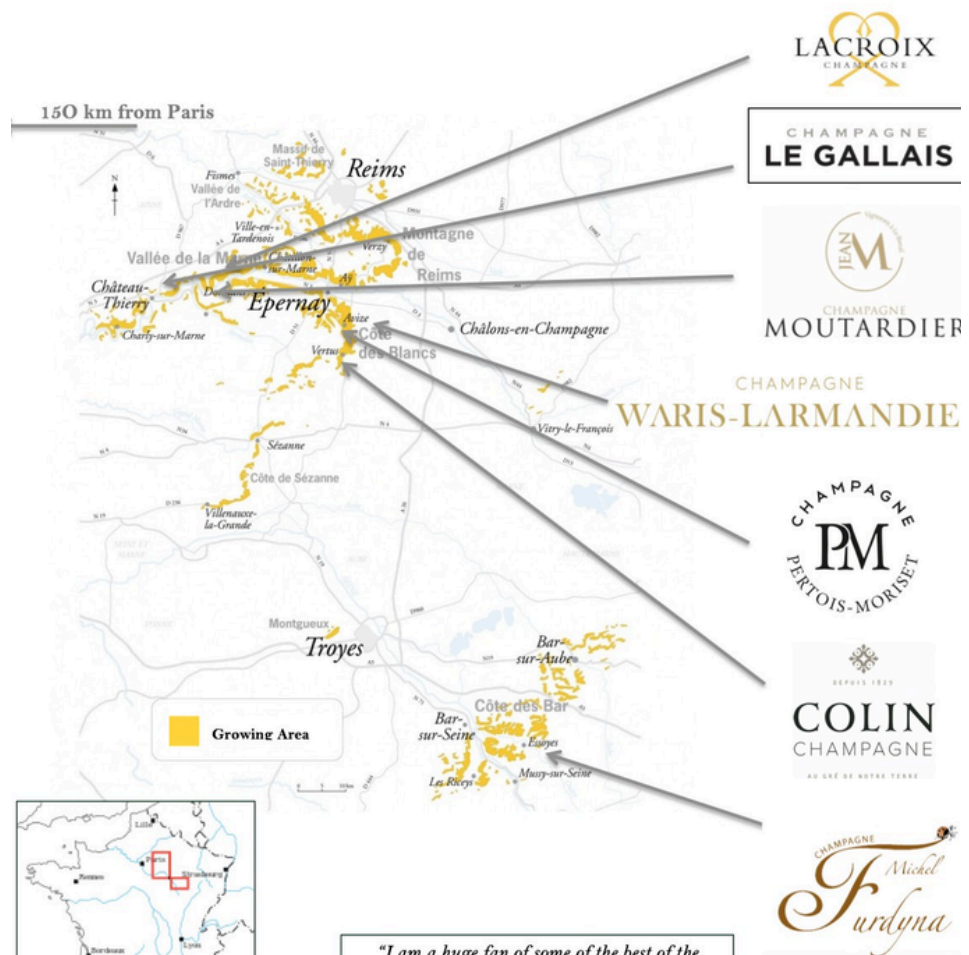
### CHAMPAGNE PEHU-GUIARDEL

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