



# 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**

**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+  
FROMAGE  
GREAT TOGETHER, ANY TIME

## CHAMPAGNE

### M.FURDYNA - CARTE BLANCHE

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

### LACROIX - AUTHENTIQUE

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

### COLIN - ALLIANCE

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

### LACROIX - ANTHONY

100% Meunier  
BRUT - Nutty & Exotic

### MOUTARDIER - ROSE

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

### COLIN - CASTILLE

100% Chardonnay  
BRUT - Mineral & Delicate

### LE GALLAIS - CEDRES

50% Meunier, 35% Pinot Noir,  
15% Chardonnay  
BRUT NATURE - Rich & Complex

## TASTING FLIGHT

### TASTE 3 STYLES OF CHAMPAGNE

A tasting trio of our Champagnes  
70ml each glass

110ml

15

16

16

16

17

17

18

37

## NIBBLES

### CHILLI MIX

4.5

### OLIVES

5.5

### TARALLI & DIPS

7.5

Italian biscuits with olive tapenade

### BABY SAUCISSON

Mini cured meats to pick

8

### PADRON PEPPERS

8

### RILLETTES DE CANARD

11

### TERRINE & BAGUETTE

11

## 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

17/28

### SELECTION OF 3/5 MEATS

17/28

### DUO SPECIAL

27

2 Cheeses, 2 Cured Meats & Tapenade

### GASTROBOARD

37

3 Cheeses, 3 Cured Meats & Tapenade

### GASTROBOARD XL

56

5 Cheeses, 5 Cured Meats & Tapenade

## CAMEMBERT

Creamy, oven-baked delight served with bread for dipping

### GARLIC & HERBS

15

### FIGS & THYME

15

### HONEY & ROSEMARY

15

### TRUFFLE

16

## RACLETTE

Melted Raclette cheese over roasted potatoes

### RACLETTE À L'ANCIENNE

15

### RACLETTE & BLUE CHEESE

16

### RACLETTE & CURED MEAT

16

### RACLETTE & TRUFFLE

16

## SPECIALITIES

### MONTBELIARDE SAUSAGE

20

Served with potatoes and mustard

### DUCK CONFIT

21

Served with potatoes and salad

### MELTED TRUFFLE CANCOILLOTTE

31

Creamy and melted French cow cheese served with potatoes and baguette

### FONDUE

price/person 26

Emmental, Gruyere, Comte, garlic, white wine. Served with bread and potatoes. (Min serve 2)

## OYSTERS

subject to availability

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

### ONE / SIX

3.5 / 17

## SIDES

### SIDE SALAD

5

Served with French dressing

### ROASTED POTATOES

6

## DESSERTS

### TRIO OF MACARONS

7

A selection of three macarons

### CANELÉS DUO

9

Vanilla-flavoured French pastry with a soft custardy center and a dark caramelised crust

### SOMETHING SWEET COLIN - RATAFIA (£11)

100% Pinot Noir (Champagne grape liquor)

## £15 LUNCH MENU

Wednesday - Friday 12pm - 4pm

Honey & Rosemary Camembert

or

Raclette à l'ancienne

+

1 Juice (Orange or Apple)

## 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 12.5% will be added to your bill.

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## CLASSIC BRUT

### PG - ORIGINE

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

### M.FURDYNA - CARTE BLANCHE

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

### LACROIX - AUTHENTIQUE

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

### MOUTARDIER - CARTE D'OR

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

### COLIN - ALLIANCE

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

### LACROIX - DEMI-SEC

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

### LE GALLAIS - CUVÉE DE MANOIR

50% Meunier, 35% Pinot Noir,  
15% 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

50% Meunier, 35% Pinot Noir,  
15% Chardonnay  
BRUT NATURE - Rich & Complex

72

79

84

88

89

92

97

104

110

## BLANC DE NOIRS

### LACROIX - ANTHONY

100% Meunier  
BRUT - Nutty & Exotic

### FURDYNA - RESERVE

100% Pinot Noir  
BRUT NATURE - Fruity & Round

### 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

### MOUTARDIER - ROSÉ

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

### COLIN - CASTILLE ROSÉ

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

89

99

99

110

89

100

104

### SOMETHING DIFFERENT

**M.FURDYNA - LA SECRETE £123**  
Chardonnay, Pinot Noir, Meunier, Arbane,  
Petit Meslier, Pinot Blanc

## BLANC DE BLANCS

### PG - BLANC DE BLANCS

100% Chardonnay  
BRUT - Sharp & Powerful

### COLIN - CASTILLE

100% Chardonnay - Premier Cru  
BRUT - Mineral & Delicate

### M.FURDYNA - LA ROMANE

100% Pinot Blanc  
EXTRA-BRUT - Round & Complex

## VINTAGE

### M. FURDYNA - PRESTIGE 2012

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

### LACROIX - MILLÉSIME 2013

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

### COLIN - LES GRANDES TERRES 2014

100% Chardonnay - Premier Cru  
BRUT - Fruity & Rich

## HALF BOTTLES

### MOUTARDIER - CARTE D'OR

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

### COLIN - ALLIANCE

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

### M. FURDYNA - RESERVE

100% Pinot Noir  
BRUT NATURE - Delicate & Fruity

### MOUTARDIER - ROSE

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

99

101

126

121

129

148

50

51

51

53

## WEEKLY OFFERS

### BUBBLY TUESDAYS\*

Tuesdays 5 pm - 9 pm

Drink any bottle of champagne  
with up to 40% OFF

### APRIL OFFER

Wednesday to Friday all day

25% off Champagne Bottles

ALL CHAMPAGNE

BOTTLES ARE

AVAILABLE

FOR TAKE-AWAY

PURCHASE

WITH 45% DISCOUNT

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## RED WINE 125ml 175ml BTL

**MON AMOUR - 2024** 49

Carignan IGP  
Languedoc-Rousillon- France

**VIEUX PUIITS - 2016** 12 13.5 56

Merlot, Cabernet Sauvignon  
Côtes de Bordeaux, France

## WHITE WINE 125ml 175ml BTL

**COUP DE GUEULE - 2024** 54

Sauvignon, Grenache  
IGP Pays d'Oc - France

**LA PLAGE - 2024** 12 13.5 54

Muscadet  
AOP Sevre & Maine - France

## ROSE WINE 125ml 175ml BTL

**CICERON FAUVE - 2024** 54

Syrah  
IGP Pays d'Oc - France

**FRENCH ROSE - 2023** 10 11.5 49

Syrah, Grenache  
IGP Pays d'Oc - France

## 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

## BEER

**KERNEL PALE ALE 33 CL**

## CLASSIC COCKTAILS

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

**PASSOA BRAMBLE** 12.5  
Passoa passion fruit liqueur, Gin, Lemon Juice

**MARGARITA** 13.5  
Tequila, Cointreau, Lime Juice

**NEGRONI** 13.5  
Gin, Campari, Vermouth

## SOFT 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, peach or raspberry puree, soda

## 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

