

LUNCH MENU

3 COURSE FOR £20

AVAILABLE MONDAY TO FRIDAY FROM 12PM TIL 3PM

STARTERS

PÂTÉ

Smooth chicken liver pâté served with sourdough bread

HUMMUS (v, ve)

Smooth traditional hummus served with baguette

FRENCH ONION SOUP

Homemade rich soup with slowly cooked caramelized onions finished with a golden Comte topped crouton

SMOKED MACKEREL PATE

Homemade creamy smoked mackerel pate folded with cream cheese, herbs and lemon

EGG COCOTTE

Delicate and creamy baked soft set eggs with grated gruyere

MAIN COURSES

SALAD CHEVRE CHAUD

Fresh crisp lettuce dressed in a French balsamic vinaigrette. Topped with warm baguette and goats cheese, drizzled in sweet silky honey. Finished off with fresh figs and crunchy walnuts

SALAD BLEU CHEESE

Fresh pears pickled in a balsamic glaze accompanied by a punchy French blue cheese served over crisp fresh salad leaves dressed with a mustard and honey dressing

SALAD NICOISE

Tuna chunks and fine green beans matched up with free range boiled eggs and beautiful olives served over a fresh crisp salad of lettuce, tomatoes and red onion. Drizzled with a lemon caper dressing

BOEUF BOURGUIGNON (gf)

Traditional French slow cooked braised beef stew cooked in a rich redwine sauce with button mushrooms, onions and bacon

CASSOULET (gf)

Traditional French bean stew cooked with a smoked and gently spiced montbeliard sausage flavoured with bacon lardons

BRAISED LEEKS (gf)

Braised leeks in whitewine and garlic topped off with a velvety cheesy mashed potato

PORTOBELLO MUSHROOM RACLETTE (gf)

Portobello mushrooms cooked in garlic whitewine and thyme with raclette cheese melted till bubbling over the top

Add Blue cheese +£1.00

DESSERTS

TARTE AUX POMMES (v)

Buttery pastry base apple tart with french vanilla cream

TARTE AU CHOCOLATE (v)

Buttery pastry base dark chocolate tart with pistachio ice cream

TARTE AU CITRON (v)

Buttery pastry base lemon flavoured tart with champagne sorbet

TOASTED FRENCH STYLE SANDWICHES

AVAILABLE FROM 12PM TIL 5PM

Made with sourdough bread*

CROQUE MONSIEUR £10.50

Classically French, sliced ham with grated cheese topped and covered with a creamy bechamel cheese sauce

REUBEN AVEC FROMAGE £11

Slightly tangy Rye bread with pastrami, a sharp sauerkraut and a savoury slightly sweet Russian dressing

MONTE CRISTO £10.50

Pan-fried till golden after being dipped in a French style egg batter, filled with ham and Emmental cheese

CHEVRE TOMATE £9.50

Whipped soft and creamy goats' cheese with vine ripened tomatoes and crisp salad leaves

JAMBON-BEURRE £9.50

Generously buttered Sliced and crusty baguette filled with ham and Comte cheese

PAN BAGNAT £10.50

Crisp salad Nicoise soaked into a sandwich

(v) Vegetarian, (ve) Vegan, (gf) Gluten Free

If you have any allergies or dietary requirements please speak to a member of staff. All prices including of VAT at the current rate. *Can be made Gluten Free on request.

CHAMPAGNE ™ FROMAGE

GREAT TOGETHER... ANY TIME

AFTERNOON TEA

TUESDAY - SATURDAY

2 P M - 4 P M

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

£ 2 9 . 9 5 p e r P e r s o n

--

Add a glass of Champagne to
complete your experience

£ 3 9 . 5 0 p e r P e r s o n



RESERVATIONS ONLY

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

NIBBLES

OLIVES (v, ve, gf)	5.5
GOUGERES	5
CORNICHONS (v, ve, gf)	4.5
BALSAMIC ONIONS (v, ve, gf)	5
MAD LAB CRACKERS (v)	5
SMOKED ALMONDS (v, ve, gf)	4.5

SMALL PLATES

HUMMUS & BAGUETTE* (ve)	6.5
PADRON PEPPERS (v, ve, gf)	7.5
PATE & BAGUETTE*	7
RILLETTE DE CANARD* Served with cornichons & Baguette	9.5
WHIPPED GOATS CHEESE* Creamy goats cheese with honey and chilli flakes served with baguette	7.5
SMOKED MACKEREL PATE* Served with baguette	7.5

SALAD

SALAD CHÈVRE CHAUD* Crisp lettuce, figs, and walnuts tossed in French vinaigrette. Topped with warm, honey- drizzled goat cheese on toasted baguette.	15.5
SALAD BLEU CHEESE* Crisp lettuce, Roquefort with pickled pear, walnuts and honey mustard dressing	15.5
SALAD NIÇOISE* Crisp lettuce, tomatoes, red onion, tuna green beans, olives and boiled egg with a lemon dressing	15.5

FONDUE

FONDUE* A rich blend of Emmental, Comté, and Gruyère cheeses melted with garlic and white wine. Served with roasted potatoes and baguette. (Min serve 2)	pp23
----------------------------------------------------------------------------------------------------------------------------------------------------------------------	------

ADD 1 / 3 / 5 CURED MEATS	6 / 16 / 27
ADD SIDE SALAD	4.5

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 (gf)	16/27
SELECTION OF 3/5 MEATS*	16/27
DUO SPECIAL* 2 cheeses, 2 cured meats, tapenade	24
GASTROBOARD* 3 cheeses, 3 cured meats, tapenade	36
GASTROBOARD XL 5 cheeses, 5 cured meats, tapenade, olives with accompaniments	54

RACLETTE

Melted Raclette cheese served
over roasted potatoes

CLASSIC À L'ANCIENNE (gf)	14
BLUE CHEESE (gf)	14
CURED MEAT*	15
TRUFFLE (gf)	15

CAMEMBERT

Creamy, oven-baked Camembert
cheese served with bread for dipping

GARLIC & HERBS (gf)	14
HONEY & ROSEMARY (gf)	14.5
SPICY HONEY (gf)	14.5
TRUFFLE (gf)	15
RASPBERRY & WHITE CHOCOLATE (gf)	15

SIDES

SIDE SALAD (v, ve, gf) Served with French Dressing	4.5
ROASTED POTATOES (v, gf) Served with Garlic Mayo	4.5
CHEESY FONDUE MASH (gf)	5
RATATOUILLE (v, ve, gf)	4.5
GARLIC BREAD Add cheese +1.5	5.5
BAGUETTE / GF BREAD	2
SALTED BUTTER	2

SPECIALITIES

TARTIFLETTE (gf) Reblochon, roast potatoes, onions & smoked bacon	16.5
FRENCH ONION SOUP With a comté crouton	10
RATATOUILLE (v, ve, gf) French provençal dish of stewed vegetables	9.5
BOEUF BOURGUIGNON (gf) Slow cooked beef in red wine sauce, with onions, mushrooms & bacon lardons	16
CASSOULET (gf) Traditional French bean stew with smoky Montbéliard sausage, and bacon lardons Add comté gratin topping +2.5	14
“FRENCH SAUSAGE & MASH” Toulouse Sausage with cheesy fondue style mash “Pomme Aligot”	16
BRAISED LEEK & CHEESY MASH “PIE” (gf)	15
Leeks braised in white wine and garlic, topped with a Pomme Aligot cheesy mash	15
PIPERADE Traditional dish from the Basque region. Onions, tomatoes & peppers with two baked eggs	14
PORTOBELLO MUSHROOM RACLETTE (gf)	15
Baked Portobello Mushrooms with garlic and Raclette cheese Add blue cheese +1	15
DESSERTS	
TRIO OF MACARONS A selection of three macrons	7
CREME BRULEE (v, gf) Custard base with a crisp layer of caramelised brown sugar on top	7.5
TARTE AU CITRON (v) Zesty lemon tart with a buttery pastry base served with Champagne sorbet	7.5
TARTE AUX POMMES (v) French apple tart with vanilla cream	7.5
TARTE AU CHOCOLATE (v) With pistachio ice cream	7.5
CREPE SUZETTE (v) Two Crepes with caramelised sugar, butter, orange zest and Grand Marnier Add vanilla ice cream +1.5	11

PLEASE SEE
BLACKBOARD FOR THE
WEEKLY OFFERS!

(v) Vegetarian, (ve) Vegan, (gf) Gluten Free

If you have any allergies or dietary requirements please speak to a member of staff. All prices including of VAT at the current rate. *Can be made Gluten Free on request.

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+TM
FROMAGE
GREAT TOGETHER, ANY TIME

CHAMPAGNE BY THE GLASS 110ml

PG - ORIGINE 13.5

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

LACROIX - AUTHENTIQUE 15

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

LACROIX - DEMI SEC 14

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

M.FURDYNA - CARTE BLANCHE 13.5

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

MOUTARDIER - ROSE 15

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

MOUTARDIER - PURE MEUNIER 18.5

100% Meunier
BRUT NATURE - Mineral & Fruity

M.FURDYNA - RESERVE 15.5

100% Pinot Noir
BRUT NATURE - Dry & Well
Balanced

COLIN - CASTILLE 15.5

100% Chardonnay
BRUT Premier Cru - Fresh & Mineral

COLIN - CASTILLE ROSE 16

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

COLIN - ALLIANCE 14.5

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

TASTING FLIGHT

TRY 3 STYLES OF CHAMPAGNE 32

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

PICK 3 STYLES OF CHAMPAGNE 36

Choose your own tasting trio from our
Champagnes by the glass.
70ml each glass

CHAMPAGNE COCKTAILS

KIR ROYAL 13

Champagne, Crème de Cassis

FRENCH 75 13

Champagne, Gin, Lemon, Sugar Syrup

BELLINI 13

Champagne, Peach Liquor, Peach Puree

PSG 13

PG Origine Champagne, St Germain
Elderflower liqueur

ORIGINAL 13

Brandy, Angostura bitters, Brown
Sugar & Champagne

YORKSHIRE 75 13

Slingsby Rhubarb Gin, Lemon Juice,
Sugar Syrup & Champagne

FRENCH KISS 13

Vodka, Chambord & Champagne

BEER

COLD BATH LAGER 5.5

33 cl - 4.2%

COLD BATH PALE 5.5

33 cl - 3.8%

COLD BATH 1571 PALE ALE 5.5

33 cl - 0.5% Alcohol Free

COLD BATH PILSNER 6

33 cl - 5.2%

ALL CHAMPAGNE BOTTLES
ARE AVAILABLE FOR
TAKE-AWAY PURCHASE

RED WINE 125ml 500ml BTL

CARIGNAN, MON AMOUR 8 29 39

100% Carignan 100 years old
IGP Pays d'Aude, France

VIEUX PUIT 2014 9 33 45

Merlot, Cabernet Sauvignon
Côtes de Bordeaux

ROSE WINE

LE LION FAUVE 9 33 45

Syrah, Grenache
IGP Pays d'Oc, France

FRENCH ROSE 8 29 39

Syrah, Grenache
IGP Pays d'Oc, France

WHITE WINE

COUP DE GUELE 2019 9 33 45

Grenache blanc, Sauvignon blanc
IGP Pays d'Oc - France

LA PLAGE 10 38 50

Melon de Bourgogne **ORGANIC**
Loire Valley - France

SOFT DRINKS

FROBISHERS JUBILANT JUICES 3.5

Orange, Apple, Pineapple

HARROGATE WATER 4

Still, Sparkling - 75c

ORANGINA - 25cl 4

COKE - COKE ZERO 3.5

FENTIMANS 4.5

Gently Sparkling Elderflower
Victorian Lemonade

HOT DRINKS

YORKSHIRE TEA 2.5

ESPRESSO 2.5

DOUBLE ESPRESSO / AMERICANO 3

LATTE/ FLAT WHITE / CAPPUCCINO 3.5

HOT CHOCOLATE 4

MOCHA 4.5

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.

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

PG - ORIGINE 80% Pinot Noir, 20% Chardonnay BRUT - Round & Fruity	65
M. FURDYNA - CARTE BLANCHE 70% Pinot Noir, 15% Chardonnay, 10% Pinot Blanc, 5% Meunier BRUT - Floral & Fruity	71
LACROIX - AUTHENTIQUE 70% Meunier, 15% Chardonnay, 15% Pinot Noir EXTRA-BRUT - Dry & Fruity	74
MOUTARDIER - CARTE D'OR 80% Meunier, 18% Chardonnay, 2% Pinot Noir EXTRA BRUT - Fresh & Fruity	83
COLIN - ALLIANCE 65% Chardonnay, 35% Meunier BRUT - Delicate & Fruity	84
LE GALLAIS - CUVÉE DE MANOIR 50% Meunier, 35% Pinot Noir, 15% Chardonnay BRUT - Elegant & Delicately Fruity	92
LE GALLAIS - CUVÉE DES CÈDRES 50% Meunier, 35% Pinot Noir, 15% Chardonnay BRUT NATURE - Dry and Fruity	104
M.FURDYNA - LA SECRETE Chardonnay, Pinot Noir, Meunier, Arbane, Petit Meslier, Pinot Blanc	117
LACROIX - DEMI SEC 70% Meunier, 15% Chardonnay, 15% Pinot Noir DEMI-SEC - Sweet & Floral	87

PLEASE JOIN OUR
MAILING LIST
FOR INFORMATION
ABOUT OUR
MONTHLY EVENTS!

BLANC DE NOIRS

M. FURDYNA - RÉSERVE 100% Pinot Noir BRUT NATURE - Dry & Well Balanced	86
MOUTARDIER - PURE MEUNIER 100% Meunier BRUT NATURE - Mineral & Fruity	105
PG - BLANC DE NOIR 100% Pinot Noir BRUT NATURE - Fruity & Well Balanced	86
ROSE	
LACROIX - ROSÉ 60% Pinot Noir, 20% Meunier 20% Chardonnay EXTRA BRUT - Crisp & Fruity	85
MOUTARDIER - ROSÉ 77% Meunier, 23% Chardonnay BRUT - Soft & Mellow	88
COLIN - ROSÉ 90% Chardonnay, 10% Pinot Noir EXTRA BRUT Premier Cru - Fruity & Mineral	96
PG - ROSÉ 80% Pinot Noir, 20% Chardonnay BRUT - Dry & Fruity	82

BLANC DE BLANCS

COLIN - CASTILLE 100% Chardonnay BRUT Premier Cru - Fresh & Mineral	89
COLIN - PARALLELE 100% Chardonnay EXTRA BRUT Premier Cru - Rare & Delicate	99
M.FURDYNA - LA ROMANE 100% Pinot Blanc EXTRA-BRUT - Complex & Crispy	120
LE GALLAIS - LA PAVILLONNE 100% Chardonnay EXTRA-BRUT - Fine & Elegant	120

VINTAGE

M. FURDYNA - PRESTIGE 2013 60% Pinot Noir, 40% Chardonnay BRUT - Delicate & Fine	99
LACROIX - MILLESIME 2018 50% Chardonnay, 25% Meunier, 25% Pinot Noir BRUT - Fine & Complex	122
COLIN - LES GRANDE TERRES 2015 100% Chardonnay BRUT Grand Cru - Full Bodied, Elegant & Complex	135

HALF BOTTLES

FURDYNA - RESERVE 100% Pinot Noir BRUT - Delicate & Well Balanced	45
COLIN - ALLIANCE 65% Chardonnay, 35% Meunier BRUT - Delicate & Fruity	47
MOUTARDIER - CARTE DOR 84% Meunier, 11% Chardonnay, 5% Pinot Noir BRUT - Fresh & Fruity	47
MOUTARDIER - ROSE 80% Meunier, 20% Chardonnay BRUT - Soft & Mellow	49

DESSERT WINE

COLIN RAFATIA 70ml 100% Pinot Noir Sweet, rich & velvety with caramel, candied fruit & sweet spice	10
--------------------------------------------------------------------------------------------------------------------	----

WEEKLY OFFER

HAPPY HOUR

Tuesday - Thursday 5pm - 7pm

25% Off Champagne Bottles

All prices including of VAT at the current rate.