

# 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 BY THE GLASS

<b>PG - ORIGINE</b>	110ml 13
80% Pinot Noir, 20% Chardonnay BRUT - Round & Fruity	
<b>LACROIX - AUTHENTIQUE</b>	14
70% Meunier, 15% Chardonnay, 15% Pinot Noir EXTRA-BRUT - Dry & Fruity	
<b>FURDYNA - RESERVE</b>	15
100% Pinot Noir BRUT NATURE - Dry & Well Balanced	
<b>MOUTARDIER - ROSÉ</b>	15
80% Meunier, 20% Chardonnay BRUT - Soft & Mellow	
<b>COLIN - CASTILLE</b>	15
100% Chardonnay BRUT - Mineral & Delicate	

## TASTING FLIGHT

<b>TRY 3 STYLES OF CHAMPAGNE</b>	32
A tasting trio of our Champagnes. 70ml each glass	

## CHAMPAGNE COCKTAILS

<b>KIR ROYAL</b>	13
Champagne, Crème de cassis	
<b>FRENCH 75</b>	13
Champagne, Gin, lemon	
<b>MIMOSA</b>	13
Champagne, orange juice	
<b>BELLINI</b>	13
Champagne, peach liqueur, peach puree	

## NIBBLES

<b>OLIVES</b>	5
<b>HUMMUS &amp; BAGUETTE</b>	6
<b>PADRON PEPPERS</b>	7
<b>RILLETTE DE CANARD</b>	9
Served with baguette and cornichons	
<b>BURRATA</b>	14
Served with fresh figs & ham	

## SHARING BOARDS

Selection of French artisan cheeses  
and cured meat imported weekly  
from France and served with  
French Baguette and condiments

<b>SELECTION OF 3/5 CHEESES</b>	15/26
<b>SELECTION OF 3/5 MEATS</b>	15/26
<b>DUO SPECIAL</b>	24
2 cheeses, 2 cured meats, tapenade	
<b>GASTROBOARD</b>	35
3 cheeses, 3 cured meats, tapenade	
<b>GASTROBOARD XL</b>	54
5 cheeses, 5 cured meats, tapenade, olives, sundried tomatoes	

## FONDUE

<b>FONDUE</b>	pp 23
A rich blend of Emmental, Comté, and Gruyère cheeses melted with garlic and white wine. Served with roasted potatoes and baguette. (Min serve 2)	

## SALAD

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

## RACLETTE

Melted Raclette cheese served  
over roasted potatoes

<b>CLASSIC À L'ANCIENNE</b>	14
<b>BLUE CHEESE</b>	14
<b>CURED MEAT</b>	15
<b>TRUFFLE</b>	15

## CAMEMBERT

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

<b>GARLIC &amp; HERBS</b>	14
<b>HONEY &amp; ROSEMARY</b>	14.5
<b>TRUFFLE</b>	15

## SIDES

<b>SIDE SALAD</b>	4.5
Served with French dressing	
<b>ROASTED POTATOES</b>	4.5
Served with garlic mayo or BBQ Sauce	

## DESSERTS

<b>TRIO OF MACARONS</b>	7
A selection of three macarons	
<b>CREME BRÛLÉE</b>	7
Custard base with a crisp layer of caramelised brown sugar on top	

C + F LUNCH  
Everyday 12pm - 2pm

## 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.

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## CLASSIC BRUT

### PG - ORIGINE 65

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

### M. FURDYNA - CARTE BLANCHE 71

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

### LACROIX - AUTHENTIQUE 74

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

### COLIN - ALLIANCE 84

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

### LE GALLAIS - CUVÉE DE MANOIR 92

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

### LE GALLAIS - CUVÉE DES CÈDRES 104

50% Meunier, 35% Pinot Noir,  
15% Chardonnay  
BRUT NATURE - Mineral & Delicate

## BLANC DE NOIRS

### PG - BLANC DE NOIRS 86

100% Pinot Noir  
BRUT NATURE - Fruity & Well Balanced

### M. FURDYNA - LA RÉSERVE 86

100% Pinot Noir  
BRUT NATURE - Dry & Well Balanced

### MOUTARDIER - PURE MEUNIER 105

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  
BRUT - Soft & Mellow

### COLIN - ROSÉ

91% Chardonnay, 9% Pinot Noir  
BRUT Premier Cru - Fruity & Mineral

## BLANC DE BLANCS

### COLIN- CASTILLE 89

100% Chardonnay  
BRUT - Mineral & Delicate

### M. FURDYNA - LA ROMANE 120

100% Pinot Blanc  
EXTRA-BRUT - Complex & Crispy

## VINTAGE

### LACROIX MILLESIME 2018 122

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

## HALF BOTTLES

### 88 MOUTARDIER - CARTE DOR 47

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

### 96 MOUTARDIER - ROSE 49

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

## WEEKLY OFFER

### HAPPY HOUR

Wednesday - Thursday 5 pm - 7 pm

**25% Off Champagne Bottles**

### “Cheers to Your Review!” Giveaway

Customers who leave a review  
are entered to WIN  
a glass of Champagne  
for themselves and a friend.

Winners will be announced monthly  
via Instagram.

ALL CHAMPAGNE BOTTLES AVAILABLE

FOR TAKE-AWAY

AT 40% OFF

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**CHAMPAGNE+  
FROMAGE**  
GREAT TOGETHER, ANY TIME

## RED WINE 125ml 500ml BTL

**LE JOUR ET LA NUIT 2020** 8 29 39  
100% Carignan 30 years old  
IGP Pays d'Aude, France

**VIEUX PUIT 2014** 9 33 45  
Merlot, Cabernet Sauvignon  
Côtes de Bordeaux

## ROSE WINE 125ml 500ml BTL

**LE LION FAUVE** 9 33 45  
Syrah, Grenache  
Pays d'Occ

## WHITE WINE 125ml 500ml BTL

**COUP DE GUEULE 2019** 8.5 31 41  
Grenache blanc, Sauvignon blanc  
IGP Pays d'Occ - France

**LA PLAGE** 10 38 50  
Melon de Bourgogne **ORGANIC**  
Loire Valley - France

## BEER

**BIRRA MORETTI** 4.5

**PERONI** 4.5

**BANKS'S MILD** 4.5

**APPLE CIDER** 4.5

**FLAVOURED CIDERS** 4.5

**SHADOWBRIDGE ALES** 5.5

## SOFT DRINKS

**STILL MINERAL WATER** 2.5

**SAN PELLEGRINO WATER** 3.5

**FROBISHERS JUBILANT JUICES** 3.5  
Orange, Apple

**COCA COLA, DIET COKE** 2.9

## HOT DRINKS

**ESPRESSO** 3

**AMERICANO** 3.5

**LATTE / FLAT WHITE / CAPPUCINO** 4

**HOT CHOCOLATE** 4.5

**SELECTION OF TEAS** 4.5

English Breakfast, Yorkshire, Earl Grey,  
Queen of Green, Jasmine Green Glory,  
St. Clement's Lemon, Proper Peppermint,  
Sweet Chamomille, Beery Best

## 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 Surmelin, a small tributary of the Marne. Their Champagne is fresh, mineral, creamy, and complex.

### The Champagne Wine-Growing Region & Our Growers

