

CHAMPAGNE + FROMAGE

GREAT TOGETHER... ANY TIME

OPENING TIMES

Monday — 5PM - 10:30PM

**only cheese and meat boards after 9PM*

Tuesday - Saturday — 12PM - 10:30PM

Sunday — 12PM - 8:30PM

OUR LOCATIONS

Covent Garden — 22 Wellington Street, WC2E 7DD

Brixton — Unit 10-11 Brixton Village SW9 8PR

Greenwich — 34 Greenwich Church Street, SE10 9BL

Mercato Metropolitano — 42 Newington Causeway, SE1 6DR

Liverpool Grand Central Bazaar — 35 Renshaw Street, L1 2SF

Bath — 5 George Street, BA1 2EJ



SHARE YOUR EXPERIENCE



CHAMPAGNE BY THE GLASS - 110ml a glass

- | | |
|---|---|
| ▶ HOUSE CHAMPAGNE – MICHEL FURDYNA £9.00
Cuvée < Carte Blanche > Brut NV
70% Pinot Noir, 15% Chardonnay, 10% Pinot Blanc,
5% Meunier | ▶ ROSE – COLIN £15.00
Premier Cru < Rosé > Brut NV
85% Chardonnay, 15% Pinot Noir |
| ▶ ROSE – PERTOIS-MORISSET £14.00
Grand Cru < Rosé > Brut NV
92% Chardonnay, 8% Pinot Noir | ▶ BALANCED - COLIN £10.00
Cuvée < Alliance > Brut NV
65% Chardonnay, 35% Meunier |
| ▶ FRUITY – LACROIX £13.00
Cuvée < La Grande Réserve > Brut NV
60% Pinot Noir, 20% Meunier, 20% Chardonnay | ▶ VINTAGE – LACROIX £16.00
Cuvée Brut Vintage 2012
50% Chardonnay, 25% Meunier, 25%
Pinot Noir |



CHAMPAGNE FROM ANOTHER ANGLE

- | | |
|---|---------------|
| ▶ RATAFIA - Fortified sweet wine from the Champagne region | £7.00 |
| ▶ KIR ROYAL - Cassis cream and House Champagne | £9.00 |
| ▶ CHAMPAGNE FLIGHT (3x70ml) - Blanc de Blancs or Blanc de Noirs, Classic Brut and Rosé | £30.00 |

SOFT & HOT DRINKS

- | | | | |
|--|--------------|--|--------------|
| ▶ JUICES – Orange, Cranberry, Apple | £2.25 | ▶ TEA – Breakfast tea, Earl Grey, Peppermint tea, Green Tea | £1.85 |
| ▶ ORANGINA | £2.50 | ▶ INFUSION – Camomille, Red fruits | £1.85 |
| ▶ BADOIT – Sparkling 750 ml | £2.95 | ▶ SINGLE ESPRESSO | £1.85 |
| ▶ EVIAN – Still 750 ml | £2.95 | | |

SALADS

- | | | | |
|--|--------------|---|--------------|
| ▶ LA VAROISE – Mixed salad with fresh figs, nuts, toasted goat's cheese, and honey dressing | £7.50 | ▶ LAPAYSANNE – Mixed salad with Comte cheese, sautéed potatoes, cooked ham, croutons and mustard sauce | £7.00 |
| ▶ SIDE SALAD – Green salad served with traditional mustard dressing | | | £2.95 |

BOARDS

All cheese and charcuterie boards are served with bread (gluten free available) – first serve for free

FROMAGE

Boards of artisanal cheeses from different French regions. Served with grapes and quince paste. We select our boards from the families of cheese listed below.

Hard Creamy Pasteurised	Blue Washed Rind Mild	Goat Ewe Truffle
-------------------------------	-----------------------------	------------------------

- | | |
|------------------------|---------------|
| ▶ THREE CHEESES | £9.50 |
| ▶ FIVE CHEESES | £16.50 |

CHARCUTERIE

Boards of charcuterie from different French regions, served with butter and cornichons.



- | | |
|----------------------|---------------|
| ▶ THREE MEATS | £9.50 |
| ▶ FIVE MEATS | £16.50 |

OUR POPULAR SHARING BOARDS

- | | |
|---|---------------|
| ▶ GASTROBOARD | £25.00 |
| <i>Three cheeses, three meats, cornichons and two tapenades</i> | |
| ▶ DUO SPECIAL | £18.50 |
| <i>Two cheeses, two charcuteries, cornichons and a tapenade</i> | |

DELI – NIBBLES

- | | |
|--|--------------|
| ▶ BOROUGH OLIVES | £3.95 |
| ▶ CORNICHONS | £2.50 |
| ▶ TAPENADES AND BREAD | |
| <i>Garlic and herbs, Goji berry, Figs and Olives</i> | |
| Single : £2.50 Duo : £4.00 Trio : £6.00 | |

MELTED CHEESE

- | | | | |
|--|---------------|--|---------------|
| ▶ MONTD'OR (<i>Serves 2, 25 min prep</i>)
<i>Baked whole Mont d'Or with garlic and champagne, served with charcuterie, potatoes, bread and salad</i> | £28.00 | ▶ TARTIFLETTE (<i>Serves 2, 20 min prep</i>)
<i>Reblochon on a bed of potatoes and onions
Served with baguette and charcuterie</i> | £25.00 |
| ▶ CANCOILLOTTE (<i>Serves 2, 15 min prep</i>)
<i>Served with potatoes, smoked sausages, salad and baguette</i> | £18.50 | ▶ RACLETTE DE SAVOIE
<i>Try our classic heart-warming dish - roasted potatoes topped with Raclette and served with charcuterie.</i> | £9.50 |



REGIONAL FRENCH SPECIALITIES

- | | | | |
|---|---------------|--|---------------|
| ▶ ONION SOUP
<i>With Parmesan on the top</i> | £6.50 | ▶ DUCK CONFIT DU SUD OUEST
<i>Roasted duck thigh served with baked potatoes and green salad</i> | £10.00 |
| ▶ HAM-BURGER <i>NEW!</i>
<i>Baked melted camembert, cooked ham, lettuce, portobello mushroom, red onions pickles served with potatoes</i> | £12.00 | ▶ SNAILS DE BOURGOGNE
<i>Ten snails baked with butter, garlic, parsley served on toasted bread</i> | £8.50 |



BAKED CAMEMBERT

Allow 15 minutes preparation — served with baguette

- | | | | |
|--|---------------|-------------------------------|--------------|
| ▶ BLACK TRUFFLE & PORT | £12.00 | ▶ FIGS & THYME | £9.00 |
| ▶ GARLIC & HERBS | £8.00 | ▶ HONEY & ROSEMARY | £8.50 |
| ▶ CHORIZO & SUNDRIED TOMATOES | £8.50 | | |

TARTINES

A toasted slice of sourdough bread topped with fine, French cheeses

- | | |
|---|--------------|
| ▶ AUVERGNE — <i>Melted Fourme d'Ambert with figs</i> | £9.50 |
| ▶ MONTBELIARDE — <i>Morbier cheese on top of Montbéliarde sausage, homemade shallot confit and Mustard</i> | £9.50 |
| ▶ SAVOYARDE — <i>Tomme Melted Raclette cheese with thinly sliced potatoes, creamy onions, Served with salami</i> | £9.50 |

DESSERTS

For any dessert bought, one glass of Ratafia at £4

- | | |
|--|--------------|
| ▶ ICE CREAM & SORBETS - <i>Vanilla Salted Caramel Cabecou Champagne Sorbet Raspberry Pear</i> | £3.95 |
| ▶ MACARONS - <i>Selection of five different flavours</i> | £4.50 |
| ▶ CREME BRULEE - <i>Goat's cheese and lavender Salted caramel</i> | £5.65 |
| ▶ CANELES SALTED CARAMEL FROM BORDEAUX - <i>Three Canelés, baked caramelised and soft custardy heart</i> | £5.95 |
| ▶ HOMEMADE RASPBERRY AND CHAMPAGNE TIRAMISU - <i>Pink biscuits from Reims and light champagne</i> | £6.50 |
| ▶ HOMEMADE FONDANT AU CHOCOLAT - <i>Signature dessert with a blue cheese twist !</i> | £6.50 |

AFTERNOON TEA

A selection to share of French cheeses, macaroons, pink biscuits, canelés served with a glass of champagne and a tea per person.



SINGLE — £24.00
FOR TWO — £48.00

WHY CHAMPAGNE
IS *PERFECT* WITH CHEESE ?

*Champagne works well with all cheeses. It's **light enough** to not overpower delicate goat cheese or nutty Comté, but it also has **enough acidity** to cut through the deeply savoury funky blue cheese or the creamy **baked Camembert and Mont d'Or**. With the effervescence of the bubbles scrubbing the palate between each bite and with the temperature it is served leaving a **pleasant and refreshing feeling**.*

GREAT TOGETHER *ANYTIME*

*We want to change the perception that champagne is for celebration only. Our **Independent Producers** make Champagne with **passion and exuberance**, following the traditional methods of artisanal winemaking where the focus is on the « terroir ». Champagne is a wine and as such can be drunk any time, by itself or with a meal.*

TASTING CALENDAR 2018 AT COVENT GARDEN

*Champagne and Cheese Tasting — £58 per pers
Tutored Tasting — 1-2 hours — 10 persons MAX*

BOOK ONLINE : champagneplusfromage.co.uk

Saturday 12th January - 12:30 PM
Wednesday 23th January - 7:30 PM
Saturday 9th February - 12:30 PM
Wednesday 27th February - 7:30 PM

Saturday 9th March - 12:30 PM
Wednesday 20th March - 7:30 PM
Wednesday 3th April - 7:30 PM

Saturday 27th April - 12:30 PM
Saturday 11th May - 12:30 PM
Wednesday 22th May - 7:30 PM

PRE-ORDER MENU FOR GROUPS (*minimum 8 pers*)

**MONT D'OR FONDUE & BLANC DE
BLANCS TO SHARE — £52 per pers.**

*Fondue Mont d'Or to share
Champagne Pertois-Moriset Blanc de Blancs
Grand Cru
2 scoop of ice-cream*

**CHAMPAGNE TASTING DINNER
MENU — £55 per pers**

*4 Grower Champagnes
(Classic Brut, Grand Cru, rosé and a Vintage)
Each of them will be served with Tartines, Cheeses
Board, cured Meat and a Macaroons selection or Ice
Cream !*

CORPORATE TASTINGS AVAILABLE AND PRIVATE HIRE POSSIBLE OF OUR BISTRO

Please ask a member of our staff for more information