

-OUR STORY-

Champagne+Fromage is a family business founded in 2011 that specialises in sourcing our own grower champagne, artisan cheeses and charcuterie. The name Champagne+Fromage is a celebration of one of the most beautiful pairings we have discovered, and are keen to share with everyone: great together, any time... the proof is in the tasting!

-Prix Fixe-

Everyday from 12-5p.m

- **LUNCH MENU** **£11.95**
Tarte Flambée aux fromages, dessert of the day, tea or coffee
- Add cured meat for £3
- **CHAMPAGNE MENU** **£19.95**
Tarte Flambée aux fromages, dessert of the day, tea or coffee, served with a glass of champagne
- Add cured meat for £3
- **AFTERNOON TEA FOR TWO** **£45.00**
Everyday from 1-5 p.m.
A selection of French cheeses, macarons, pink biscuits, two glasses of champagne, tea

NIBBLES and LIGHT BITES

- **HOMEMADE TAPENADE, BREAD** **£3.50**
Black olive and fig
- **WHOLE MARKET OLIVES** **£3.90**
Marinated in garlic, lemon and herbs
- **WARM GOAT'S CHEESE TARTINE** **£4.95**
Goat's cheese on homemade roasted garlic toast
- **QUICHE LORRAINE** **£6.00**
Classic quiche with eggs, cream and bacon lardons, salad
- **HOUSE SALAD** **£6.50**
Mixed salad, whole olives, sundried tomatoes
- **SIX OR TWELVE ESCARGOTS** **£4.00/£8.00**
Cooked in garlic butter

REGIONAL FRENCH SPECIALITIES

Please allow a minimum of 15 minutes

- **SAUCISSE DE MONTBÉLIARD – FRANCHE COMTÉ** **£8.95**
Grilled sausage with potatoes and wholegrain mustard
- **DUCK CONFIT – SOUTHWEST FRANCE** **£9.95**
Slow cooked leg of duck served with salad and potatoes
- **OVEN ROASTED SEASONAL VEGETABLES** **£5.95**
'Ratatouille' style with provencal vegetables

BAKED CHEESES

- **GARLIC AND HERB CAMEMBERT (15 minutes)** **£6.90**
- **FIG AND THYME CAMEMBERT (15 minutes)** **£7.90**
- **MONT D'OR FONDUE TO SHARE (30 minutes)** **£25.00**
Baked with garlic and champagne, served with charcuterie and potatoes



CHEESE BOARDS

We select our boards from the five families of cheese listed below – approx 30g per item

- HARD | BLUE | GOAT'S | SOFT | WASHED RIND**
Three cheeses **£8.50** | Five cheeses **£13.50** | Seven cheeses **£18.50**

CHARCUTERIE BOARDS

A varied selection of Corsican and Lyon cured meat, salami and Alpine saucissons – approx 30g per item

- Three meats **£8.50** | Five meats **£13.50** | Seven meats **£18.50**

SHARING BOARDS

Approx 40g per item

- **DUO SPECIAL** **£16.90**
Two cheeses, two charcuteries and tapenades
- **GASTRO BOARD** **£25.00**
Three cheeses, three charcuteries and tapenades
- **LARGE GASTRO BOARD** **£35.00**
Five cheeses, five charcuteries, tapenades

DESSERTS

- **FIVE SMALL MACARONS** **£4.95**
- **SALTED CARAMEL CANELÉS** **£6.95**
- **HOMEMADE CHEESECAKE** **£4.50**
- **'TOUR DE FRANCE'** **£15.00**
A sharing board of all desserts

SAMPLE MENU



Prices include VAT@20%. Service charge is not included.
Some of our dishes may contain nuts, please let our staff know



CHAMPAGNE BY THE GLASS

- **CLASSIC BLENDED 'BRUT'** £9.00
Furdyna, 'Carte Blanche' Brut NV
- **BLANC DE NOIRS** £11.00
*Furdyna, 'Cuvée Réserve' Brut NV
100% Pinot Noir*
- **ROSÉ** £13.00
Pertois-Moriset, Grand Cru Rosé Brut NV from Magnum
- **BLANC DE BLANCS** £13.00
*Colin 1^{er} Cru 'Blanche de Castille' Brut NV
100% Chardonnay*
- **DEMI – SEC** £11.00
*Lacroix Demi-Sec
A sweeter style of Champagne with Pinot Meunier*
- **CHAMPAGNE TASTING FLIGHTS (3 x 7cl)** £25.00
A Blanc de Blancs, Classic Brut and a Rosé

COCKTAILS

- KIR ROYALE** £9.50
- RASPBERRY OR PEACH BELLINI** £9.50
- ST. GERMAIN** £9.50
Gordon's gin, elderflower, lemon, tea
- FRENCH 75** £10.00
Gordon's gin, lemon, sugar syrup, champagne
- MOULIN ROUGE** £10.50
Smirnoff vodka, raspberry, lemon, cassis

BEER and WINE

- Brockley Brewery** £4.50
- Red Wine – Bordeaux** £29 per bottle
£6.50 – 125ml glass | £8.50 – 175ml glass

HAPPY HOUR TUES – THURS 17:00 – 19:00 50% OFF

CLASSIC NON VINTAGE

- Waris – Larmandier 'Sensation' Brut £66
- Lacroix Authentique Extra Brut £68
- Le Gallais 'Des Cèdres' Brut Nature £72

BLANC DE BLANCS NON VINTAGE

- Pertois – Moriset Grand Cru Brut £70
- Waris Larmandier 'Ses Arts' Grand Cru Brut £80
- Lacroix 'Excellence' Brut NV £82
- Michel Furdyna 'La Romane' Extra Brut £90

BLANC DE NOIRS NON VINTAGE

- Lacroix 'Anthony' Brut £64
- Michel Furdyna La Réserve Brut £64
- Michel Furdyna 'La Loge' Brut 2006 £96

PINK CHAMPAGNE (because we don't say blanche champagne)

- Michel Furdyna Brut Rosé £66
- Pertois-Moriset Grand Cru Rosé £74

SWEET(ER) CHAMPAGNE

- Lacroix Demi Sec £68
- Colin Extra Dry £74

VINTAGES

- Michel Furdyna Cuvée Prestige 2006 £96
- Pertois – Moriset Grand Cru Brut 2006 £98
- Le Gallais Extra Brut 2005 £99
- Colin Grand Cru Brut 2007 £104

Take a bottle back home, all bottles are available to take away at 50% off the list price.
#winning

BESPOKE TASTING MENUS - £45 per person

We organise bespoke tasting menus pairing our own sourced artisan cheeses, meats with grower champagne.
Email us for a sample menu



Prices include VAT@20%. Service charge is not included.
Some of our dishes may contain nuts, please let our staff know

