

# CHAMPAGNE + FROMMAGE

GREAT TOGETHER... ANY TIME

## OPENING TIMES

Tuesday - Friday — 12AM - 11PM

Saturday — 11PM - 11PM

Sunday — 11PM - 9 PM

## OUR LOCATIONS

Greenwich — 34 Greenwich Church Street ,SE10 9BL

Covent Garden — 22 Wellington Street, WC2E 7DD

Brixton — Unit 10-11 Brixton Village SW9 8PR

Mercato Metropolitano — 42 Newington Causeway, SE1 6DR



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## CHAMPAGNE BY THE GLASS

- ▶ **HOUSE CHAMPAGNE – MICHEL FURDYNA** £9.00  
Cuvée Brut < Carte Blanche > NV  
*70% Pinot Noir; 15% Chardonnay, 10% Pinot Blanc, 5% Meunier*
- ▶ **DRY – COLIN** £13.00  
Cuvée < Blanche de Castille > Premier Cru Brut NV  
*Blanc de Blancs - 100% Chardonnay*
- ▶ **NO SUGAR – LE GALLAIS** £14.00  
< Cuvée des Cèdres > Brut Nature NV  
*45% Pinot Noir; 45% Meunier; 10% Chardonnay*
- ▶ **ROSE – PERTOIS-MORISSET** £14.00  
Grand Cru Brut NV  
*92% Chardonnay, 8% Pinot Noir*
- ▶ **FLORAL – WARIS-LARMANDIER** £15.00  
Cuvée < Racine des Trois > Brut NV  
*60% Chardonnay, 30% Pinot Noir; 10% Meunier*
- ▶ **CHAMPAGNE FLIGHT (3 x 70ml)** £25.00  
*Blanc de Blancs or Blanc de Noirs, Classic Brut and Rosé*

## COCKTAILS

- ▶ **KIR ROYAL** £9.50
- ▶ **RASPBERRY OR PEACH BELLINI** £9.50
- ▶ **THE SAINT-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** £29.00  
125 ml : £6.50 | 175 ml : £8.50  
*per bottle*

## TARTINES

- ▶ **LA CHEVRE** – *Goat's cheese on homemade roasted garlic toast* £4.95

## SALADS

- ▶ **HOUSE SALAD** – *Mixed Salad, whole olives, sun-dried tomatoes* £6.50

## REGIONAL FRENCH SPECIALITIES

*Please allow 15 minutes preparation*

- ▶ **DUCK CONFIT – SOUTHWEST FRANCE** – *Slow cooked leg of duck served with potatoes* £9.95
- ▶ **SAUCISSE MONTBELIARDE – FRANCHE COMTE** – *Served with mustard and potatoes* £8.95
- ▶ **6 SNAILS DE BOURGOGNE** – *Cooked in garlic butter* £4.00
- ▶ **12 SNAILS DE BOURGOGNE** – *Cooked in garlic butter* £8.00

## BAKED CAMEMBERT

*Please allow 15 minutes preparation*

- ▶ **GARLIC & HERB CAMEMBERT** £6.90
- ▶ **FIG & THYME CAMEMBERT** £7.90
- ▶ **CRANBERRY CAMEMBERT** £7.90

## MELTED CHEESE

- ▶ **CANCOILLOTTE (For 2 people)** *Served with potatoes, smoked saucisson and bread* £18.00
- ▶ **RACLETTE MONTAGNARDE – SAVOIE** *Melted raclette cheese on oven baked potatoes, served with smoked or spicy Alpine saucisson* £7.50
- ▶ **CREMEUX DU JURA** *Baked whole with garlic and champagne, served with charcuterie and potatoes* £20.00



Prices include VAT@20%. Service charge is not included  
Please let our staff know of any allergies

## BOARDS

*All cheese and charcuterie boards are served with bread (gluten free available)*

### FROMAGE

*We select our boards from the five families of cheese listed below – approx 50g per item.*

Hard Blue Goat  
Washed Rind Soft

- ▶ **THREE CHEESES** £8.50
- ▶ **FIVE CHEESES** £13.50
- ▶ **SEVEN CHEESES** £18.50

### MEAT

*A varied selection of Corsican and Lyon cured meat, salami and Alpine saucissons – approx 50g per item*

- ▶ **THREE MEATS** £8.50
- ▶ **FIVE MEATS** £13.50
- ▶ **SEVEN MEATS** £18.50
- ▶ **½ SAUCISSON DES ALPES** £3.50
- ▶ **WHOLE SAUCISSON DES ALPES** £6.50

### OUR POPULAR SHARING BOARDS

- ▶ **DUO SPECIAL** £16.90  
*Two cheeses, two charcuteries, cornichons and tapenade*
- ▶ **GASTROBOARD** £25.00  
*Three cheeses, three meats, cornichons and tapenade*
- ▶ **GASTROBOARD XL** £35.00  
*Five cheeses, five meats, cornichons and tapenade*



### DELI – NIBBLES

- ▶ **HOMEMADE TAPENADE, BREAD** £3.50  
*Black olive and Figs*
- ▶ **WHOLE MARKET OLIVES** £3.90  
*Marinated in garlic, lemon and herbs*
- ▶ **BREAD AND BUTTER** £1.95

## OUR MENUS

*Tuesday - Friday : 12 - 4 PM*

### LUNCH MENU

- ▶ Raclette Montagnard
  - ▶ Mini salad
  - ▶ Dessert of the day
  - ▶ Tea or coffee
- £11.95**

Add smoked or spicy saucisson for **£3**

### CHAMPAGNE MENU

- ▶ Raclette Montagnard
  - ▶ Dessert of the day
  - ▶ Tea or coffee
  - ▶ Served with a glass of House Champagne
- £19.95**

Add smoked or spicy saucisson for **£3**

## DIGESTIFS

- ▶ **BAILEYS** – *Liquor, Irish whisky cream* £4.00
- ▶ **COGNAC** – *French variety of Brandy made with grapes* £4.00
- ▶ **RATAFIA** – *Fortified sweet wine from the champagne region* £4.00

## DESSERTS

- ▶ **FIVEMACAROONS** £4.95  
*Selection of five different flavors*
- ▶ **SALTED CARAMEL CANELES** £6.95  
*Traditional sweet delicacy with a baked caramelized crust and a soft caramelly heart*
- ▶ **HOMEMADE CHEESECAKE** £4.50  
*Flavors change weekly*
- ▶ **TOUR DE FRANCE** £15.00  
*A sharing board of desserts*

### 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.

### 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**.

### Afternoon Tea

Everyday from 1PM to 5PM



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

**SINGLE – £24.00**  
**FORTWO – £48.00**

### HAPPY HOURS 50% – from Tuesday to Thursday – 5PM – 7PM

#### 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**

- ▶ **CLASSIC NON VINTAGE**
  - Lacroix Authentique Extra Brut £38
  - Le Gallais 'Des Cèdres' Brut Nature £42
  - Waris – Larmandier 'Racine de Trois' Brut £43
- ▶ **BLANC DE BLANCS NON VINTAGE**
  - Pertois – Moriset Grand Cru Brut £41
  - Lacroix 'Excellence' Brut NV £47.50
  - Waris Larmandier 'Ses Arts' Grand Cru Brut £52.50
  - M. Furdyna 'La Romane' Extra Brut (Pinot Blanc) £59
- ▶ **BLANC DE NOIRS NON VINTAGE**
  - Michel Furdyna La Réserve Brut £37
- ▶ **SINGLE VINEYARD PLOTS**
  - Pertois – Moriset 'Les Jutées' Brut 2011 £66.50
  - Colin 'Prôle et Chétivin' 1er Cru Extra Brut 2005 £73.50
- ▶ **PINK CHAMPAGNE**
  - Pertois-Moriset Grand Cru £40
  - Waris – Larmandier 'Instant Passion' Grand Cru £44
- ▶ **SWEET(ER) CHAMPAGNE**
  - Lacroix Demi Sec £34.50
  - Colin Extra Dry £42
- ▶ **VINTAGES**
  - Michel Furdyna 'La Loge' Brut 2006 £49.50
  - Michel Furdyna Cuvée Prestige 2006 £51.50
  - Pertois – Moriset Grand Cru Brut 2006 £52.50
  - Colin Grand Cru Brut 2007 £52.50
  - Le Gallais Extra Brut 2005 £54.50