

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

PG - ORIGINE 110ml 13.5
80% Pinot Noir, 20% Chardonnay
BRUT - Round & Fruity

M. FURDYNA - CARTE BLANCHE 14
70% Pinot Noir, 15% Chardonnay,
10% Pinot Blanc, 5% Meunier
BRUT - Floral, Fruity & Light

M. FURDYNA - RÉSERVE 15
100% Pinot Noir
BRUT NATURE - Fruity, Light & Creamy

MOUTARDIER ROSÉ 15
80% Meunier, 20% Chardonnay
BRUT NATURE - Soft, Fruity & Mellow

COLIN - CASTILLE 16
100% Chardonnay
BRUT - Mineral, Delicate & Fresh

LE GALLAIS - CUVÉE DES CÈDRES 17
50% Meunier, 35% Pinot Noir,
15% Chardonnay
BRUT NATURE - Elegant, Rich & Toasty

TASTING FLIGHT

TRY 3 STYLES OF CHAMPAGNE 34
Allow our staff to take you through a
tasting of our Champagnes because
it's impossible to choose just one!
70ml each glass

CHAMPAGNE COCKTAILS

KIR ROYAL 14
Champagne, Crème de cassis

FRENCH 75 14
Champagne, Gin, Lemon

MIMOSA 14
Champagne, Orange Juice

BELLINI 14
Champagne, Peach puree

BAR SNACKS

SEA SALT CORN 3.5

WILD GARLIC MIXED NUTS 4

OLIVES 5

BABY SAUCISSON 6.5

NIBBLES

BAGUETTE & SALTED BUTTER 4.5

PADRON PEPPERS 6.5

WHIPPED CAMEMBERT 7.5
Camembert cheese dip with honey & chilli
flakes, served with French baguette.

RILLETTE DE CANARD 11
Rustic shredded duck terrine, served with
French baguette & cornichons.

SHARING BOARDS

Selection of French artisan cheeses & cured
meats imported weekly from France and
served with French baguette and condiments.

SELECTION OF 3/5 CHEESES 16/26

SELECTION OF 3/5 MEATS 16/26

DUO SPECIAL 25
2 cheeses, 2 cured meats, with all condiments

GASTROBOARD 34
3 cheeses, 3 cured meats, plus extra bread &
condiments

GASTROBOARD XL 52
5 cheeses, 5 cured meats, plus extra bread &
condiments

CAMEMBERT

Creamy, oven-baked camembert cheese
served with baguette for dipping.

GARLIC & HERBS 14

HONEY & ROSEMARY 14.5

TRUFFLE 15

CHORIZO & SUNDRIED TOMATOES 15.5

RACLETTE

Raclette cheese melted over roasted
potatoes served with a side of cornichons.

CLASSIC 14

BLUE CHEESE 15

CURED MEAT 15.5

TRUFFLE 15.5

SPECIALITIES

FONDUE per person 23
Minimum 2 portions

A rich blend of Emmental, Comté, and Gruyère
melted with garlic and white wine.
Served with roasted potatoes and baguette.

TARTIFLETTE 16
French traditional cheesy potato bake
with Reblochon cheese, onion, cream
and lardons.

SALAD

SALAD CHÈVRE CHAUD 15.5
Lettuce, lardons, and walnuts tossed in
French vinaigrette. Topped with warm,
honey-drizzled goat cheese on toasted bread.

SIDES

GREEN SALAD 4.5

ROASTED POTATOES 4.5
Served with garlic mayo

DESSERTS

TRIO OF MACARONS 7

CREME BRÛLÉE 7.5
Creamy custard topped with caramelised sugar

Our kitchen is small and everything is prepared
in a shared space. We do our best, but we
cannot guarantee that dishes are free from
cross-contamination.

WHY IS CHAMPAGNE PERFECT WITH CHEESE?

Champagne works well with all cheeses. It's light enough to not overpower delicate goat cheese or nutty Comté, but also has enough acidity to cut through a deeply savoury funky blue or creamy baked camembert. Fine bubbles refresh the palate, while the serving temperature leaves a clean, invigorating finish.

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CLASSIC BRUT

PG - ORIGINE	65
<i>80% Pinot Noir, 20% Chardonnay</i> BRUT - Round & Fruity	
M. FURDYNA - CARTE BLANCHE	71
<i>70% Pinot Noir, 15% Chardonnay, 10% Pinot Blanc, 5% Meunier</i> BRUT - Floral, Fruity & Light	
HAUTBOIS - HAUT'THENTIC	79
<i>75% Meunier, 15% Chardonnay, 10% Pinot Noir</i> BRUT - Fresh & Fruity	
MOUTARDIER - CARTE D'OR	83
<i>80% Meunier, 15% Chardonnay, 5% Pinot Noir</i> BRUT - Fresh, Fruity & Toasty	
COLIN - ALLIANCE	85
<i>65% Chardonnay, 35% Meunier</i> BRUT - Delicate, Fruity & Refreshing	
LE GALLAIS - CUVÉE DE MANOIR	92
<i>50% Meunier, 35% Pinot Noir, 15% Chardonnay</i> BRUT - Fresh, Toasty & Delicately Fruity	
LE GALLAIS - CUVÉE DES CÈDRES	104
<i>50% Meunier, 35% Pinot Noir, 15% Chardonnay</i> BRUT NATURE - Elegant, Rich & Toasty	

BLANC DE NOIRS

PG - BLANC DE NOIRS	86
<i>100% Pinot Noir</i> BRUT NATURE - Fruity & Toasty	
M. FURDYNA - RÉSERVE	87
<i>100% Pinot Noir</i> BRUT NATURE - Fruity, Light & Creamy	
MOUTARDIER - PURE MEUNIER	105
<i>100% Meunier</i> BRUT NATURE - Mineral & Fruity	
ROSE	
PG - ROSÉ	87
<i>100% Pinot Noir</i> BRUT - Fruity, Creamy & Elegant	
MOUTARDIER - ROSÉ	88
<i>80% Meunier, 20% Chardonnay</i> BRUT - Soft, Fruity & Mellow	
COLIN - ROSÉ	96
<i>91% Chardonnay, 9% Pinot Noir</i> BRUT Premier Cru - Juicy, Silky & Mineral	

BLANC DE BLANCS

COLIN - CASTILLE	89
<i>100% Chardonnay</i> BRUT - Mineral, Delicate & Fresh	
M. FURDYNA - LA ROMANE	120
<i>100% Pinot Blanc</i> EXTRA-BRUT - Rich, Complex & Aromatic	
VINTAGE	
M. FURDYNA - PRESTIGE 2013	99
<i>60% Pinot Noir, 40% Chardonnay</i> BRUT - Delicate & Fine	
LACROIX - MILLESIME 2018	122
<i>55% Chardonnay, 25% Meunier, 20% Pinot Noir</i> BRUT - Full Bodied, Toasty & Complex	
COLIN - LES GRANDE TERRES 2014	135
<i>100% Chardonnay - Premier Cru</i> BRUT - Full Bodied, Elegant & Complex	
COLIN - ROSÉ DE SAIGNÉE 2013	145
<i>100% Pinot Noir</i> BRUT - Exclusive & Authentic	

WEEKLY OFFER

HAPPY HOUR

Tuesday to Thursday, 5 pm - 7 pm

25% Off All
Champagne Bottles

HALF BOTTLES

MOUTARDIER - CARTE D'OR	47
<i>80% Meunier, 15% Chardonnay, 5% Pinot Noir</i> BRUT - Fresh, Fruity & Toasty	
COLIN - ALLIANCE	48
<i>65% Chardonnay, 35% Meunier</i> BRUT - Delicate, Fruity & Refreshing	
MOUTARDIER - ROSE	49
<i>80% Meunier, 20% Chardonnay</i> BRUT - Soft & Mellow	

CHAMPAGNE, CHEESE,
CHARCUTERIE
& EPICERIE AVAILABLE
FOR TAKE-AWAY
AT SPECIAL
TAKE HOME PRICES

If you have any allergies or dietary requirements please speak to a member of staff. All prices including of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.

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

RED WINE

125ml 500ml BTL

TERRES D'EXPRESSION

6

22

Merlot, Syrah, Carignan
Occitanie - Sud Ovest

CARIGNAN, JOUR ET NUIT

9

34

45

100% Carignan 30 years old
IGP, Pays d'Aude

VIEUX PUIT 2014

8

29

39

Merlot, Cabernet Sauvignon
Côte de Bordeaux

EUGÈNE BOURGEOIS 2024

59

Pinot Noir
AOC Bourgogne

WHITE WINE

125ml 500ml BTL

TERRES D'EXPRESSION

6

22

Vermentino, Sauvignon
Occitanie - Sud Ovest

COUP DE GUEULE 2019

8

29

39

Grenache blanc, Sauvignon blanc
IGP, Pays d'Oc

EUGÈNE BOURGEOIS

55

Chardonnay 100%
AOC Bourgogne

ROSE WINE

125ml 500ml BTL

TERRES D'EXPRESSION

6

22

Cinsault
Occitanie - Sud Ovest

FRENCH ROSÉ

8

29

38

Merlot, Cabernet sauvignon
IGP, Pays d'Oc

DOMAINE DE L'OLIVETTE

45

Grenache, Cinsault, Mourvèdre
IGP Méditerranée Provence

BEER

METEOR LAGER

5.5

330mL - 4.5% - France

METEOR SESSION IPA

6

330mL - 4.8% - France

METEOR IPA 0.0%

5

330mL - 0.0% - France

SOFT DRINKS

STILL / SPARKLING WATER

4

750ml

ORANGINA

4.5

330ml

HARTRIDGES JUICES

5

Orange, Apple & Mango, Cranberry
275ml

HARTRIDGES ELDERFLOWER

5

330ml

PRESSE

330ml

HARTRIDGES COLA

5.5

330ml

HOT DRINKS

SELECTION OF TEAS

2.5

ESPRESSO

2.5

DOUBLE ESPRESSO / AMERICANO

3

LATTE / FLAT WHITE / CAPPUCCINO

3.5

HOT CHOCOLATE

4.5

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.

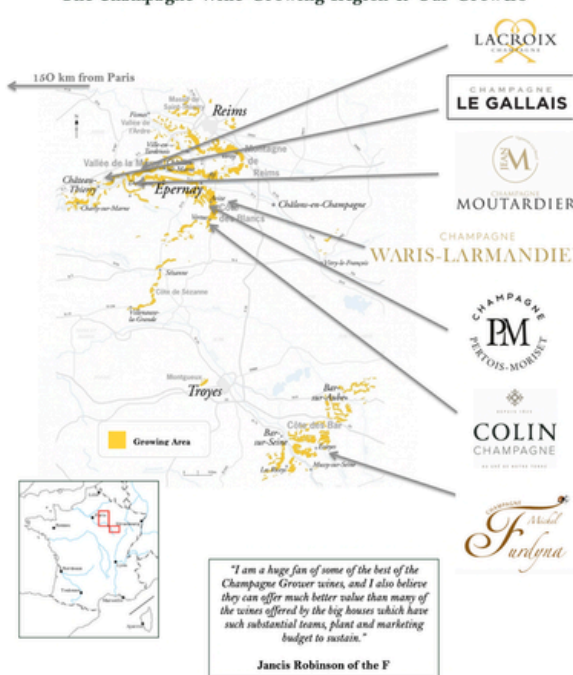
CHAMPAGNE LACROIX

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.

The Champagne Wine-Growing Region & Our Growers



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.