

CHAMPAGNE + FROMAGE

GREAT TOGETHER... ANY TIME

OPENING TIMES

Tuesday - Saturday — 11AM - 11PM

Sunday — 11AM - 9PM

OUR LOCATIONS

Brixton — Unit 10-11 Brixton Village SW9 8PR

Covent Garden — 22 Wellington Street, WC2E 7DD

Greenwich — 34 Greenwich Church Street, SE10 9BL

Mercato Metropolitano — 42 Newington Causeway, SE1 6DR



SHARE YOUR EXPERIENCE

CHAMPAGNE BY THE GLASS

- ▶ **HOUSE CHAMPAGNE – FURDYNA** £8.00
Cuvée Brut < Carte Blanche > NV
80% Pinot Noir; 10% Chardonnay, 10% Pinot Blanc
- ▶ **FRUITY – LACROIX** £10.00
Cuvée Anthony NV Blanc de Noir
100% Meunier
- ▶ **ROSE – FURDYNA** £11.00
De Saignée Method
100% Pinot Noir
- ▶ **CREAMY – COLIN** £12.00
Cuvée < Blanche de Castille > Blanc de Blancs
100% Chardonnay
- ▶ **DRY – LE GALLAIS** £13.00
Cuvée Cedre Brut Nature NV
45% Meunier; 45% Pinot Noir; 10% Chardonnay

BUBBLES & CHEESE FOR ONE

Try one of our nice combinations of Cheese and Champagne

- ▶ **PERTOIS-MORISSET & COMTE 18 MTH** £11.00
Balanced champagne and Mild Cow Cheese
- ▶ **FURDYNA RESERVE & FOURME D'AMBERT** £12.00
Fruity Champagne and Medium Taste Blue Cheese
- ▶ **TOMME DE SAVOIE & COLIN BLANCHE DE CASTILLE** £13.00
Dry, Creamy Champagne and Medium Taste Cow Cheese

BUBBLES & CHEESE FOR TWO

Board of 3 cheeses accompanied by 2 glasses of Champagne

- ▶ **COMTE JUSQU'A TROIS – Comte 18, 24 and 36 months** £28.00
Served with 2 glasses of Blanc de Blanc **Dry**
- ▶ **ABSOLUTELY TRUFFLE – Tomme au berry, Savarin, Brie.** £30.00
Served with 2 glasses of Blanc de Noir **Fruity**

TARTINES

A toasted slice of sourdough bread topped with Fine, French Cheeses

- ▶ **AUVERGNE – Melted Fourme d'Ambert with figs** £8.00
- ▶ **BASQUE – Tomme de Brebis cheese with roasted peppers and mango chutney** £8.00
- ▶ **SAVOYARDE – Melted Raclette cheese with onions and thinly sliced potatoes. Served with a selection of salami.** £8.00
- ▶ **LA CHEVRE – Goat Cheese bûche melted with honey and dried tomatoes. Provençal herbs on top!** £8.00

SALADS

- ▶ **GREEN SALAD – Green salad served with vinaigrette dressing** £2.50
- ▶ **GOAT'S CHEESE SALAD – Mixed salad with goat's cheese, cherry tomatoes and black olives** £6.00

REGIONAL FRENCH SPECIALITIES

Please allow 15 minutes prep

- ▶ **DUCK CONFIT – Slow cooked leg of duck served with salad and potatoes** £12.00
- ▶ **6 SNAILS DE BOURGOGNE – Snails baked with Butter, Garlic and Parsley** £4.00
- ▶ **12 SNAILS DE BOURGOGNE – Snails baked with Butter, Garlic and Parsley** £8.00

HAPPY HOUR

...It's champagne o'clock

From Tuesday to Friday

5 PM to 7 PM

Take one glass of Champagne, get the second one at 50% off

LUNCH MENU

From Tuesday to Friday – 12PM to 4PM

£6.00

- ▶ ½ baguette sandwich
- ▶ 1 hot drink (tea/coffee)

Do you fancy a dessert?

Add 5 Macarons for £9 only!

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
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- ▶ 1 CHEESE £3.00
- ▶ THREE CHEESES £8.00
- ▶ FIVE CHEESES £13.00
- ▶ SEVEN CHEESES £18.00

Extra Bread, Chutney, Black Cherries, Gherkins, Butter, Olive Oil **£1.00 Each**



CHARCUTERIE

A varied selection of Corsican and Lyon cured meat, salami and Alpine saucissons. Served with Bread and Gherkins

- ▶ THREE MEATS £8.00
- ▶ FIVE MEATS £13.00
- ▶ FRENCHIE £12.00
Salted butter, 1 saucisson, terrine du jour
- ▶ ½ SAUCISSON DES ALPES £4.00
- ▶ WHOLE SAUCISSON DES ALPES £7.00

Choose your saucisson flavors:

Beaufort	Black Pepper	Blueberry	Ceps
Duck	Fig	Fennel	Gamay
Garlic	Goat Cheese	Green Olives&Dried Tomatoes	Hazelnuts
Herbs	Plain	Rabbit	a
l'armagnac	Reblochon	Roquefort	Smoked
Stag	Walnut	Wild Boar	

OUR POPULAR SHARING BOARDS

- ▶ DUO SPECIAL £15.00
Two cheeses, two charcuteries, cornichons and a tapenade
- ▶ GASTROBOARD £22.00
Three cheeses, three meats, cornichons and two tapenades
- ▶ GASTROBOARD XL £30.00
Five cheeses, five meats, cornichons and three tapenades

DELI – NIBBLES

- ▶ MIXED OLIVES £3.50
- ▶ HOMEMADE TAPENADES AND BREAD
Figs and Olives, Red Pepper and Basil and Garlic
Single : £1.95 | Duo : £3.50 | Trio : £5.00

BAKED CAMEMBERT

Allow 15 minutes preparation — served with leaves and baguette

- ▶ GARLIC & HERBS £7.00
- ▶ HONEY & ROSEMARY £7.50
- ▶ FIGS & THYME £8.00
- ▶ PESTO & SUNDRIED TOMATOES £8.00
- ▶ BLACK TRUFFLE £9.50

MELTED CHEESE

- ▶ RACLETTE DE SAVOIE £8.00
Try our classic heart-warming dish - roasted potatoes topped with Raclette cheese
- ▶ TARTIFLADE £9.50
Fourme d'Ambert (blue cheese) on a bed of potatoes and onions.
- ▶ MONTD'OR (30 min prep) £25.00
- Served for 2-3 people
- Baked with garlic and champagne
- Served with bread, charcuterie and potatoes



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

DESSERTS

For any dessert bought, *one glass of Ratafia at £4.00*

- ▶ **FIVE MACAROONS** £3.95
Selection of five different flavours
- ▶ **HOMEMADE FONDANT AU CHOCOLAT** £5.95
Signature dessert with or without a blue cheese twist !
- ▶ **TRIO CANELES** £6.50
3 Small Handmade French pastries flavoured with Vanilla, Salted caramel, Rum

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 2PM to 5PM



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
FORTWO – £48.00

SANDWICHES

Eat-in prices. Only for lunch

- ▶ **PARISIEN** – ½ baguette, butter, cooked ham, gherkins £5.5
- ▶ **CLASSIC** – ½ baguette, butter, salad, Brie cheese £6.0
- ▶ **TRADITIONAL** – ½ baguette, butter, cooked ham, Comte cheese, salad £6.5
- ▶ **CORSICAN** – ½ baguette, butter, cured meat, salad, gherkins £7.0
- ▶ **MONTAGNARD** – ½ baguette, Morbier, saucisson, salad, mustard £7.5
- ▶ **SOUTHERN** – ½ baguette, Tomme de Brebis, Corsican ham, salad £8.0
- ▶ **TRUFFLE** – ½ baguette, Manchego, saucisson, salad, truffle oil £8.5

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