

# CHAMPAGNE+FROMAGE EXPERIENCE

# COMPTOIR + CUISINE

# BISTRO MENU

## WHY IS CHAMPAGNE PERFECT WITH CHEESE?

Champagne works well with all cheeses. It's light enough to not overpower delicate goat's cheese on nutty Comte, but it also has enough acidity to cut through the deeply savoury funky blue cheese or the creamy baked camembert.

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.

### CHAMPAGNE BY THE GLASS./

#### FURDYNA CARTE BLANCHE BRUT NV

70% Pinot Noir, 15% Chardonnay, 10% P. Blanc, 5% Meunier

The nose is complex, the palate elegant and balanced with fresh acidity for a long finish.

110ml    Bottle  
£9        £49

#### LACROIX ROSE BRUT

Pinot Noir 58% Meunier 22% Chardonnay 20%

This Brut Rosé is exceptionally fruity! Unlike many rosé Champagnes, this actually tastes pink – packed with ripe summer fruit compote flavours and a refreshing lift on the finish.

£11        £69

#### COLIN BLANCHE CASTILLE BRUT

100% Chardonnay -PREMIER CRU

Combines grapes from the Premier Cru rated villages of Vertus and Bergères les Vertus. A fresh, yet creamy texture, long toasty finish.

£13        £78

## CHEESE AND CHARCUTERIE./

### SHARING BOARDS

Mixed Saucisson	£8
Selection of 3 or 5 French meats	£10 / £15
Selection of 3 or 5 French cheeses	£10 / £15
Selection of 3 cheeses, 3 cured meats & 2 tapenades	£25
Selection of 5 cheeses, 5 cured meats & 3 tapenades	£35

### BAKED CHEESE

Camembert Garlic & herbs	£8.5
Camembert Figs & thyme	£9.5
Camembert Truffle	£12.5
Mont d'or fondue style cheese served with: charcuterie, wedges potatoes, bread, salad	£28

Please advise us of any allergies you have.  
A discretionary 12.5% service charge will be added to your final bill.  
Price include 20% VAT

## NIBBLES

Green Olives	£3
Padron pepper	£3.5
Bread on board	£3.5
Fruity Comte croquettes with honey sauce	£5
Duck terrine with home-made chutney	£5
Artichoke humus with baguette	£5.5
Three tapenades	£6.5

## MIX AND MATCH- TAPAS PORTIONS

### MEAT

Croque Monsieur	£6
Skewer of duck with roasted sesame seeds	£7
Pan fried beef onglet with chimichurri	£8
Classic burger with Comte cheese	£9

### FISH

Mussel with roasted pumpkin, Ricard and cream	£5
Squid, chilli, tomato, sweet corn, garlic and parsley	£5
Croque Salmon	£7
Roasted grey mullet fillet with creamed cabbage	£8

### VEGETABLES

Green salad with mustard dressing	£3
Fried Celeriac with Black truffle mayo	£3.5
Potato wedges	£3.5
Sweet potato fries	£3.5
Marinated beetroot with chilli and thyme	£4
Gratin of Crozet (pasta) with Tomme de Savoie	£4
Jerusalem artichoke gratin	£5
Mixed mushroom toast	£5
Croustillant goat cheese and aubergine	£5.5
Cabécou croquette with a courgette salad	£6

### DESSERT

2 Scoop Ice cream	£4
<i>(coconut, chocolate, vanilla, salted caramel)</i>	
Homemade Sticky toffee pudding	£6
Roasted Ananas and coconut Ice cream	£7
Homemade brownie with ice cream	£8

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