

CHAMPAGNE+FROMAGE EXPERIENCE

WHY IS CHAMPAGNE PERFECT WITH CHEESE?

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

The effervescence of the bubbles scrubs the palate between each bite and the temperature at which it is served leaves a pleasant and refreshing feeling.

CHAMPAGNE BY THE GLASS

	110ml	Bottle
Furdyna Carte Blanche Brut nv 70% Pinot Noir, 15% Chardonnay, 10% P. Blanc, 5% Meunier	£9.5	£55
Lacroix Rose Brut Pinot Noir 58%, Meunier 22%, Chardonnay 20%	£13	£73
Pertois Moriset L'Assemblage Chardonnay 50%, Pinot Noir 50%	£12.5	£72
Colin Blanche De Castille Brut 100% Chardonnay. PREMIER CRU	£14	£79
Lacroix Vintage Chardonnay 55%, Meunier 25%, Pinot Noir 20%	£16	£100

CHEESE AND CHARCUTERIE SHARING BOARDS

Mixed saucissons	£9
Selection of 3 or 5 French meats	£11 / £16.5
Selection of 3 or 5 French cheeses	£11 / £16.5
Selection of 3 cheeses, 3 cured meats & 2 tapenades	£26
Selection of 5 cheeses, 5 cured meats & 3 tapenades	£37

BAKED CHEESE

Camembert garlic & herbs	£8.5
Camembert figs & thyme	£10
Camembert truffle	£12
Mont D'Or (400g) served with charcuterie, potatoes, salad and bread	£32

This is a Sample Menu.
Dishes, prices and offer
may vary.

BISTRO MENU

NIBBLES

- Cornichons £3.5
- Green Olives £3.5
- Bread on board £4
- Padron peppers £4.5
- Comté croquettes with honey sauce £5.5
- Duck rilette with home-made chutney £5.5
- Artichoke hummus with baguette £5.5
- Escargots £6
- Three tapenades with Bread £8

– MIX AND MATCH TAPAS PORTIONS –

MEAT

- Croque monsieur £6
- Skewer of duck with homemade chutney £7
- Pan fried beef onglet with chimichurri £8
- Classic burger with Comté cheese £9

FISH

- Squid, chilli, tomato, sweet corn, garlic and parsley £5.5
- Mussels with spring onions and spinach "a la crème" £6
- Croque salmon £7
- Seabass fillet with creamed cabbage £8
- King prawns flambé with cognac £9

VEGGIE

- Fried celeriac with black truffle mayo £4.5
- Marinated beetroot with chilli and thyme £4.5
- Gratin of crozet (pasta) with Tomme de Savoie £4.5
- Roasted cauliflower, red onion, spinach and tahini dressing £5
- Jerusalem artichoke gratin £5
- Mixed mushroom toast £5
- Croustillant of goat cheese and aubergine £5.5
- Raclette de Savoie £7

SIDES

- Potato wedges with truffle oil £4
- Sweet potato fries £4
- Green salad with mustard dressing £3.5

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

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DESSERTS

2 scoops of ice cream of your choice £4.5

(lemon sorbet, chocolate, vanilla or salted caramel)

4 macaroons £5

Crème brûlée £5

Cherry clafoutis served with lime mascarpone £5.5

Fig Sticky toffee pudding £6

Fondant au chocolat with ice cream £8 (20 min. of preparation)

AFTERNOON TEA x2

12pm-5pm

2 glasses of champagne, 2 teas of your choice

6 artisanal cheeses, 4 macaroons, 4 eclairs, 2 homemade canéle £48



Cafe & Bistro