

# CHAMPAGNE ™ FROMAGE

GREAT TOGETHER... ANY TIME

In partnership with our sister company Champagne+Fromage based in London, we recommend you to start your meal from a unique experience of champagne and cheese pairing.

## CHAMPAGNE BY THE GLASS

	110ml	Bottle
FURDYNA CARTE BLANCHE BRUT NV 70% Pinot Noir, 15% Chardonnay, 10% P. Blanc, 5% Meunier	£10	£58
PERTOIS-MORISSET CUVÉE L'ASSEMBLAGE 50% Chardonnay, 50% Pinot Noir	£13	£75
LACROIX ROSE BRUT Pinot Noir 58%, Meunier 22%, Chardonnay 20%	£13.5	£76
COLIN BLANCHE DE CASTILLE BRUT 100% Chardonnay. PREMIER CRU	£14.5	£83

## CHEESE AND CHARCUTERIE

### SHARING BOARDS

Selection of 3 or 5 French Meats	£12 / £19
Selection of 3 or 5 French Cheeses	£12 / £19
Selection of 3 Cheeses, 3 Cured Meats & 2 Tapenades	£29

### BAKED CHEESE

Camembert Garlic & Herbs	£9.5
Camembert Rosemary & Honey	£10.5
Camembert au Truffles	£12
Mont D'or "fondue style" cheese, potatoes & charcuterie x 2-4pp (25min preparation time)	£33

### RACLETTE

Raclette a l'Ancienne	£8.5
Raclette with Fourme d'Ambert Blue Cheese	£9.5
Raclette with Truffle	£11

### 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.



## COMPTOIR + CUISINE

ARTISANAL

### NIBBLES

Cornichons	£3.5
Green olives	£4.5
Bread on board	£4.5
Padron peppers	£6
Duck rilette	£6
Spiced duck confit and cocoa croquettes	£6.5
Tartine with miso pears and Delice de Bourgogne cheese	£6.5
Escargots	£7
Burrata served with savory granola and courgette jam	£9.5

### - MIX AND MATCH TAPAS PORTIONS -

#### MEAT

Croque Monsieur with truffle	£8
Chicken Cordon Bleu filled with pancetta and Bleu d'Auvergne	£8
Pan fried beef onglet with Café de Paris sauce	£9.5
Duck breast a l'orange	£10.5

#### FISH

Baked white crab potato	£9
Sauteed King Prawns with american sauce	£9.5
Salmon en croûte	£10
Seabass roll stuffed with mushy peas and creamy cabbage	£10

#### VEGGIE

Ratatouille	£5
Roasted cauliflower, red onion, spinach and tahini dressing	£5.5
Portobello mushroom Stroganoff on toast	£6.5
Root vegetables and chestnut salad	£7
Roasted leeks with romesco sauce	£7

#### SIDES

Green salad with dried apricots	£3.5
Sauteed red cabbage with chimichurri	£4
Potato wedges with truffle oil	£4
Sweet potato fries with smoked ketchup	£4.5

#### DESSERTS

Crème brulee	£6.5
Macarons	£6.5
2 scoops of Ice cream (ask the team for our selection)	£7
Sticky toffee pudding with ice cream	£7.5
Fondant au chocolat with ice cream	£8.5 (20 minutes preparation)