

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 |
|---|-------|--------|
| MICHEL FURDYNA CARTE BLANCHE - BRUT 70% Pinot Noir, 15% Chardonnay, 10% P. Blanc, 5% Meunier | £13 | £65 |
| LE GALLAIS MANOIR - BRUT 45% Pinot Noir, 45% Meunier, 10% Chardonnay | £14 | £89 |
| MOUTARDIER ROSÉ - BRUT 80% Pinot Meunier, 20% Pinot Noir | £14 | £89 |
| COLIN CASTILLE - BLANC DE BLANCS 100% Chardonnay - Premier Cru | £15 | £90 |

CHEESE AND CHARCUTERIE

SHARING BOARDS

| | | | |
|--|-------|---|-----|
| Selection of 3 or 5 French Cheeses | £13.5 | / | £22 |
| Selection of 3 or 5 French Meats | £15 | / | £24 |
| Selection of 3 Cheeses, 3 Cured Meats, Tapenades | £30 | | |

BAKED CHEESE

| | |
|----------------------------|-----|
| Camembert Garlic & Herbs | £10 |
| Camembert Rosemary & Honey | £11 |
| Camembert with Truffle | £13 |

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 (gf, vegan) | £3.5 |
| Homemade buckwheat crackers with anchovy butter | £3.5 |
| Comté gougères | £4 |
| Green olives (gf, vegan) | £4.5 |
| Bread on board with roasted garlic and salted butter (vegan option) | £5 |
| Padron peppers (gf, vegan) | £6 |
| Duck rilette (gf option) | £6 |
| Prawn and harissa croquettes | £6.5 |
| Escargots (gf) | £7 |

- MIX AND MATCH TAPAS PORTIONS -

MEAT

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| Beef onglet with chimichurri (gf) | £10 |
| Chicken leg with red wine and Cassis sauce (gf) | £11 |
| Shredded duck confit with cherry & cacao nibs sauce on homemade buckwheat toast (gf) | £11 |
| Pork cheeks with Calvados (gf) | £12 |

FISH

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| Sardine pissaladière | £8 |
| Cheese fondant with smoked salmon | £9 |
| Cod roulade with salsa verde velouté | £12 |
| Monkfish with haricot beans and piment d'espelette (gf) | £13 |

VEGGIE

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| Pickled beetroot with carrot puree and hazelnuts (vegan) | £5 |
| Petit pois, raspberries and mint puree on toast (vegan, gf option) | £5 |
| Aubergine perdue | £7 |
| Cauliflower Meunière (gf) | £7.5 |
| Mushrooms, mascarpone and truffle mille feuille | £9 |

SIDES

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|---|------|
| Green salad with dried apricots (gf, vegan) | £3.5 |
| Cucumber and basil salad (gf, vegan) | £3.5 |
| Potato wedges with truffle oil (gf, vegan) | £4 |
| Sweet potato fries (gf, vegan) | £4.5 |

DESSERTS

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|--|------|
| Crème brulee (gf) | £7 |
| Macaroons | £7 |
| 2 scoops of Ice cream (ask the team for our selection) (gf, vegan sorbets) | £7 |
| Homemade Madeleines with ice cream | £7 |
| Fondant au chocolat with ice cream (20 minutes preparation) | £8.5 |



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ARTISANAL

FOOD MENU



REVIEW US ON TRIPADVISOR!