CHAMPAGNE FROMAGE
WINE BAR • BISTRO • DELI

In partnership with our sister company, we recommend you to start your meal from a unique experience of champagne and cheese pairing

CHAMPAGNE BY THE GLASS

FURDYNA CARTE BLANCHE BRUT £15
70% P.Noir,15% Chardonnay,10% P.Blanc,5% Meunier

MOUTARDIER ROSE BRUT £17
80% Meunier,20% Chardonnay

COLIN CASTILLE BRUT £17
100% Chardonnay

TASTING FLIGHT 3 X 70ML £37
Taste 3 styles of Champagne

SHARING BOARDS

3 OR 5 FRENCH CHEESES £16.5 | £27
Served with baguette,jam and fruits

3 OR 5 CURED MEATS £16.5 | £27
Served with baguette,cornichons and butter

GASTRO BOARD £37
Selection of 3 cheeses,3 cured meats,and olives.
Served with baguette,jam,fruits,cornichons,butter

BAKED CAMEMBERT

FIG AND THYME £15
Served with baguette

CAMEMBERT ROSEMARY AND HONEY £15
Served with baguette

CAMEMBERT WITH TRUFFLE £16
Served with baguette

FONDUE EXPERIENCE



A rich blend of Emmental, Gruyère, Comté, garlic, and white wine. Served in a traditional fondue pot, with bread, potatoes and cornichons. £24pp

COMPTOIR + CUISINE

MIX AND MATCH TAPAS

MEAT LOVERS

TRUFFLE CROQUE-MONSIEUR £10
The classic cheesy bistrot sandwich with a truffle twist

MONTBELIARDE SAUSAGE £11.5
Roasted white cabbage in a creamy and tangy paprika dressing served with smoky Montbeliarde sausage

PORK CORDON BLEU £13
Pork loin roll filled with gherkins, mustard, Adondance cheese and coppa

BEEF BAVETTE CAFÉ DE PARIS (gf) £18
6 ounces bavette steak served with a creamy punchy rich sauce made with herbs, spices, anchovies and capers

FISH LOVERS

SPICY PRAWNS (gf) £12
Cooked in garlic butter with ginger, lemon,and a touch of cayenne

COQUILLE DE SAINT-JACQUES £12
Scallop cooked in a light béchamel. flavoured with tarragon,lemon and cayenne

COD LOIN GRENOBLOISE £13.5
Battered cod loin served with a lemony Grenobloise sauce

CRAB GRATIN £15
White crab meat gratin served on a thin layer of steamed potatoes

VEGGIE LOVERS

BRUSSEL SPROUTS GRATIN £8
Roasted sprouts in a light béchamel topped with Gruyére cheese

ROASTED GLAZED BEETROOT (gf) £8
Honey glazed beetroot served on chestnut purée and topped with balsamic glaze

ROASTED CAULIFLOWER (gf,vegan) £9
Oven cooked cauliflower served with a garlicky tahini sauce with gherkins

COURGETTE & SWEET POTATO FRITTERS £9
Served with Mascarpone and tahini sauce

AUBERGINE PERDUE (gf,nuts) £9
Roasted aubergine in a crunchy coating with tahini sauce, goat cheese and grapes

SAUTEED KING OYSTER MUSHROOM (gf) £10
Pan fried mushrooms with Meuniere sauce

NIBBLES

CORNICHONS (gf,vegan) £4.5

NOCELLARA OLIVES (gf,vegan) £5.5

BREAD ON BOARD £6
With roasted garlic and french salted butter (vegan option)

PADRON PEPPERS (gf,vegan) £7

LAMB BOULETTES £9
Lamb meatballs with a hot herby sauce

ESCARGOTS (gf) £11
6 snails stuffed with lemon, anchovies, and capers butter

SIDES

SIDE SALAD (gf,vegan) £5
With mustard and basil dressing

POTATO WEDGES (gf) £6
With homemade truffle mayo

ROASTED ARTICHOKE (gf,vegan) £7
With Balsamic glaze

If you have any allergies or dietary requirements please speak to a member of staff. All prices including of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.