

# Champagne + Fromage Covent Garden Sample Menu

## Regional French specialities

*Soup of the day £6.50*

*Our ceuf (Cocotte) £6.50*

*A classic French dish- one egg baked in a ramequin  
Pear & blue cheese, ham & emmental cheese*

*Raclette de savoie £7.50*

*Try our classic heart-warming dish: roasted potatoes  
topped with melted Raclette and served with charcuterie.*

*Quiche £8*

*Cantal, goat's and coppa*

*Snails de bourgogne £8.50*

*Ten snails baked with butter, garlic, parsley served on  
toasted bread*

*Duck confit du sud ouest £10*

*Roasted duck thigh served with baked potatoes and green  
salad*

## Salads

*Mixed salad £2.95*

*Green salad served with traditional mustard dressing*

*La paysanne £7*

*Mixed salad with Comte Cheese, sautéed potatoes, cooked  
ham, Croutons and mustard sauce*

*Goat's cheese £7*  
*Mixed salad with goat's cheese, cherry tomatoes and black olives*

*La varoise £7.50*  
*Mixed salad with fresh figs, nuts, toasted chèvre chaud, and honey dressing*

**Melted cheese to share**

*Cancoillotte fondue (15 Min prep) £18.50*  
*Serves 2 - 3, served with potatoes, smoked sausages, salad and bread*

*Tartiflette (20 Min prep) £25*  
*Reblochon on a bed of potatoes and onions. Served with charcuterie, bread and salad*

*Mont d'or fondu is back (30 Min prep) £28*  
*Baked with garlic and champagne.*  
*Served with bread, charcuterie and potatoes.*

**Tartines**

*Auvergne £9.50<*  
*Melted fourme d'ambert with figs*

*Basque £9.50*  
*Tomme de brebis cheese with roasted peppers and mango chutney*

*Champagne*  
*Melted Langres with sautéed pear £9.50*

*Montbéliarde £9.50*  
*Morbier cheese on top of montbéliarde sausage,*

*homemade shallot confit and mustard*

*Savojarde £9.50*

*Melted raclette cheese with thinly sliced potatoes, creamy onions.*

*Served with salami*

**Baked camembert**

**(Allow 15 minutes preparation – served with mixed leaves and baguette)**

*Garlic & herbs £8.50*

*Cranberry jam & chives £8.50*

*Honey & rosemary £9*

*Served with potatoes*

*Cured ham & pesto £9*

*Chorizo & sundried tomato £9*

*Shallot confit & raspberries £9*

*Pesto & sundried tomatoes £9*

*Corsican ham & sweet red pepper jam £9.50*

*Figs & thyme £9.50*

*Pear, almond & wholegrain mustard £9.50*

*Black truffle & port £12.50*

*Montbeliard sausage & wholegrain mustard £12.50*

*Served with potatoes*

*Wild mushroom & spinach £13.50*

**Desserts**

*Ice cream & sorbets £3.95  
Bourbon vanilla, salted caramel, honey & pinenuts,  
cabecou, champagne sorbet, raspberry, pear*

*Macarons £4.50  
Selection of five different flavours*

*Crème brulée £5.65  
Goat's cheese and lavender  
Salted caramel*

*Salted caramel canelés from bordeaux £5.95  
Served by three canelés, traditional sweet delicacy with a  
baked caramelized crust and soft custardy heart*

*Homemade raspberry and champagne tiramisu £6.50  
Layers of pink biscuits from reims & light champagne*

*Homemade fondant au chocolat £6.50  
Signature dessert with a blue cheese twist!*