

A TASTE OF FRANCE

AT THE PALMERTSON

Champagne+Fromage opened its doors in Covent Garden in 2011 and since then it's been a global institution. We source all our products in exclusivity from small independent producers in France and we pair them to deliver a magic experience!

CHAMPAGNE  **FROMAGE** TM
GREAT TOGETHER, ANY TIME

CHAMPAGNE

	125ML BTL	
M. FURDYNA - CARTE BLANCHE	13	65
TERROIR	Côte des Bar	
GRAPE VARIETY	70% Pinot Noir, 15% Chardonnay, 10% Pinot Blanc, 5% Meunier	
TASTE	Floral, Fruity, Lemony, Pear	
LE GALLAIS - CUVÉE DU MANOIR	14	89
TERROIR	Vallée de la Marne	
GRAPE VARIETY	45% Meunier, 45% Pinot Noir, 10% Chardonnay	
TASTE	Elegant and Delicately Fruity	
MOUTARDIER - ROSÉ	14	89
TERROIR	Vallée de la Marne	
GRAPE VARIETY	80% Meunier, 20% Chardonnay	
TASTE	Soft & Mellow	
COLIN - CASTILLE	15	90
TERROIR	Vallée de la Marne	
GRAPE VARIETY	100% Chardonnay	
TASTE	Mineral & Delicate	

TASTING FLIGHT

TASTE OF 3 STYLES OF CHAMPAGNE	30
70ml Colin Castille Brut	
70ml M. Furdyna Carte Blanche Brut	
70ml Moutardier Rosé Brut	

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.

NIBBLES

ROASTED GARLIC	5.5
<i>Served with salted butter and baguette</i>	
RILLETTES DE CANARD	9
<i>Served with baguette</i>	

CHEESE BOARDS

Selection of French artisan cheeses served with bread	
BOARD OF 3/5 CHEESES	12.5/22
Comte 18 months - Cow Cheese	
<i>Firm, fruity, and sweet with nutty and salty overtones</i>	
Delice de Bourgogne - Cow Cheese	
<i>Creamy, buttery, triple cream cheese, tangy and mushroomy notes</i>	
Morbier - Cow Cheese	
<i>Semi-hard, elastic, grassy and tangy tones</i>	
Fourme d'Ambert - Cow Cheese	
<i>Smooth, savoury, buttery, creamy and mushroomy overtones</i>	
Tomme de Chevre - Goat Cheese	
<i>Semi-firm, citrusy, milky, nutty goat from the Alps</i>	
Tomme de Brebis Corse - Ewe Cheese	
<i>Firm, rich, mushroomy with earthy aftertaste</i>	

WHAT PEOPLE SAY

“I love this place. It is not only the delicious cheese, charcuterie, and Champagne but the atmosphere and service. They talk to you to find out your taste and recommend you a Champagne that goes with your taste. Highly recommended.”

TripAdvisor

“Had the champagne tasting. Great wines and knowledgeable waiter (owner). The cheeses were just out of this world. Recommended 100% for a great experience. When they open their cafe in Iceland we'll be there as well.”

Google Reviews

MEAT BOARDS

Selection of French artisan cured meat served with bread and butter	
BOARD OF 3 MEATS	15
Noix d'Epaule	
<i>Dry salt-cured pork shoulder nut, dried and smoked with untreated beech shavings</i>	
Saucisson	
<i>Pork-based and blended with natural sea salt, pepper, garlic and several other spices</i>	
Jambone Bayonne	
<i>Tender and sweet, with a mild nutty flavor and melt in your mouth texture. Salted with Salies-de-Bearn salt</i>	

CAMEMBERT

Creamy, oven-baked delight served with bread for dipping	
GARLIC & HERBS	11
ROSEMARY & HONEY	12
TRUFFLE	13
RACLETTE	
Cheese melted over a fire and scraped onto boiled potatoes	
RACLETTE & BLUE CHEESE	12.5
RACLETTE & CURED MEAT	13.5
RACLETTE & TRUFFLE	14

DESSERT

CRÈME BRÛLÉE	5
<i>Rich custard base topped with a layer of hardened caramelised sugar</i>	
SORBETS (DIFFERENT FLAVOURS)	4.5
<i>A refreshing frozen dairy-free treat made with a mix of ice and fruit</i>	



Discover our brand on line and please visit us soon if you want to try a full champagne and cheese experience.