

# CHAMPAGNE+FROMAGE

## AT THE MILFORD ARMS

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  
GREAT TOGETHER, ANY TIME

### CHAMPAGNE

125ML BTL  
**M. FURDYNA - CARTE BLANCHE 11.75 65**  
70% Pinot Noir, 15% Chardonnay,  
10% Pinot Blanc, 5% Meunier  
BRUT - Floral & Fruity

**MOUTARDIER - ROSÉ 14.95 85**  
80% Meunier, 20% Chardonnay  
BRUT - Soft & Mellow

**COLIN - CASTILLE 15.95 89**  
100% Chardonnay - Premier Cru  
BRUT - Mineral & Delicate

### CREMANT

**ZEYSSOLF CREMANT 8.75 49**  
60% Pinot Auxerrois,  
40% Pinot Noir. Organic  
ALSACE - Crispy & Floral

**ZEYSSOLF CREMANT - ROSÉ 9.25 55**  
100% Pinot Noir. Organic  
ALSACE - Lovely Cherry

### CHAMPAGNE 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.

### CHEESE BOARDS

Selection of French artisan cheeses served with bread

#### COW CHEESES 12.5

**Comte 18 months**  
Firm, fruity, and sweet with nutty and salty overtones

**Delice de Bourgogne**  
Creamy, buttery, triple cream cheese, tangy and mushroomy notes

**Morbier**  
Semi-hard, elastic, grassy and tangy tones

 M. Furdyna - Carte Blanche

 Zeyssolf Cremant

#### EWE/ GOAT'S CHEESES 12.5

**Tomme de Chevre**  
Semi-firm, citrusy, milky, nutty goat from the Alps

**Pyramide**  
Creamy, runny, and smooth goat cheese rubbed in ashes

**Tomme de Brebis Corse**  
Firm, rich, mushroomy with earthy aftertaste

 Moutardier - Rosé

 Zeyssolf Cremant - Rosé

#### MOST POPULAR CHEESES 22

**Fourme d'Ambert Blue**  
Smooth, savory, notes of butter, cream and mushroom overtones

**Pyramide**  
Creamy, runny, and smooth goat cheese rubbed in ashes

**Tomme de Brebis Corse**  
Firm, rich, mushroomy with earthy aftertaste

**Delice de Bourgogne**  
Creamy, buttery, triple cream cheese, tangy and mushroomy notes

**Morbier**  
Semi-hard, elastic, grassy, tangy

 Colin - Blanche de Castille

### MEAT BOARDS

Selection of French artisan cured meat served with bread and butter

#### CURED MEATS 15

**Noix d'Epaule**  
Dry salt-cured pork shoulder nut, dried and smoked with untreated beech shavings

**Saucisson**  
Pork-based and blended with natural sea salt, pepper, garlic and several other spices

**Jambone Bayonne**  
Tender and sweet, with a mild nutty flavor and melt in your mouth texture. Salted with Salies-de-Bearn salt

 Moutardier - Rosé

 Zeyssolf Cremant - Rosé

### MIX BOARDS

Served with bread and butter

#### GASTROBOARD 35

**5 Cheeses and 3 Cured Meats**  
Fourme d'Ambert Blue, Pyramide, Tomme de Brebis Corse, Delice de Bourgogne, Morbier and Noix d'Epaule, Saucisson, Jambone Bayonne

 M. Furdyna - Carte Blanche

 Zeyssolf Cremant

### CAMEMBERT

Creamy, oven-baked delight served with bread for dipping

**GARLIC & HERBS 11**

**ROSEMARY & HONEY 12**

**TRUFFLE 13**

 Colin - Blanche de Castille

### 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



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

If you have any allergies or dietary requirements please speak to a member of staff. All prices including of VAT at the current rate.