

## **FROMAGE or CHARCUTERIE . £8**

Boards of artisanal cheeses or charcuterie from different French regions, served with assorted bread and pickles

### **Fromage Board**

Accompanied by grapes, bread and quince paste.

Choose from our extensive selection or *ask our expert staff for help choosing your cheese.*

**Pasteurized:** *Tomme de Brebis, Altesse des Vosges, Gouda Cumin*

**Strong:** *Cantal, Maroilles, Roquefort.*

**Cow:** *Morbier, Camembert, Bleu d'Auvergne*

**Ewe:** *Tomme de Brebis, L'encalat, Roquefort*

**Goat:** *Caprinelle, Chevre Long, Bleu de Chevre*

### **Charcuterie**

#### **Corsican Cured Meat Selection**

Jambon Corse, Lonzo, Coppa,  
*Pair with Brut Rosé*

#### **Salami Selection**

Noix de Jambon, Sanglier, Saucisson Fumé

*Pair with Brut Rosé*

#### **Terrine Du Jour**

Coarsely chopped pork and herbs, served with

bread and gherkins

*Pair with Blanc de Noirs or majority black grape Wines*

#### **Duck Foie Gras Entier Mi-Cuit**

(Pate style) served on a bed of green salad and bread.

## **TARTINES - £8**

Toasted slice of traditional French sourdough called topped with fine French cheeses

**La Nordique:** salmon gradvlax with a Langres cheese mousse on a bed of salad leaves with our special Champagne dressing

**Aveyronaise:** Roquefort cheese, prunes marinated in Armagnac and walnuts

**Savojarde:** melted Raclette cheese with thinly sliced potatoes, onions, Salami and Corsican ham

**Champagne:** flambéed pear with melted Langres cheese

**Auvergne:** fresh figs on melted Fourme d'Ambert cheese

**Montbéliarde:** Montbéliarde sausage and Morbier cheese with a shallot confit

**Basque:** Tomme de Brebis cheese with roasted peppers and mango chutney

**Bourgogne:** ten snails of Bourgogne baked with butter, garlic parsley on toasted bread

**Gascogne:** smoked, duck, caramelized pear and Langres cheese mousse.

## **OUR " OEUF COCOTTE "**

A classic French dish - one egg baked in a ramequin. *15 mins preparation*

**With pear and blue cheese £8**

**With Maroilles £8**

**With foie gras £10**

## **SOUP - £6.50**

**French Onion Soup:** served with melted Comte cheese on toasted Bread

## **Baked SPECIALS**

All platters are served with green salad, bread.

### **New Cancoillotte Fondue**

Enjoy this melted cheese called Cancoillotes from Franche Comtee - on a bed of baked potatoes & smoked sausages - £16

**Tartiflette** – Reblochon on a bed of potatoes served with green salad, bread & charcuterie £25

### **Hot Mont d'Or** £25

Fondue Style served with sautéed potatoes & charcuterie - 2/3 pers  
20-25 min preparation

## **BAKED CAMEMBERT - £8**

Baked in oven in their original box spiced with herbs and served with bread & salad - 20-25 min preparation

### **Camembert w/**

- **nuts and dried apricots**
- **figs and thyme**
- **homemade pesto and sundried tomatoes**
- **Onion confit and raspberries**
- **Open with Cured Ham & pesto**

## **SALADS - £6.50**

**La Rochelle:** mixed salad with Salmon Gravlax, Langres cheese and cherry tomatoes with Champagne dressing.

**Dole:** mixed salad with montbéliarde sausage, red onions, Comté cheese and traditional mustard sauce.

**Beaumont:** mixed salad with Fourme d'Ambert blue cheese, Tomme de Savoie cheese, Champagne dressing

## **QUICHES - £8**

An open savoury tart with a rich custard filling to which onions, cured meat or different cheeses are added:

### **With Cantal Cheese**

with a homemade parsley dressing

### **With Goat Cheese and Coppa**

## **DESSERTS**

### **5 Small Macarrons £3.95**

Mixed of different flavours

### **Champagne Sorbet £3.95**

### **Mojito Sorbet £3.95**

### **Pear Tartelette £4.95**

Filled with a Champagne Crème Pâtissière

### **Apple Tartelette £5.50**

Served with a Champagne Crème Pâtissière

### **Champ & Raspberry Tiramisu £5.95**

Layers of pink biscuits from Reims & light Champagne

### **Fondant au Chocolat £6.50**

With Bleu des Basques cheese  
*Pair with Lacroix Champagne La Réserve or vintage. 20min...*

## **SOFT DRINKS**

### **Juices (200 ml) £2.25**

Apple  
Cranberry  
Peach  
Pineapple  
Orange  
Strawberry  
Pear

### **Hildon Mineral Water**

(750ml) £2.95 (330ml) £1.95

### **Espresso** £1.85

**Tea** - Ask for our extensive list £1.85

We believe that quality is our essence. Our independent producers make champagne with passion and exuberance, with traditional manufacturing methods rather than mass produced on a large scale and the proof is in the tasting. Our portfolio is unique to the UK. The range covers every style of champagne: Blanc de Blancs, Blanc de Noirs, Classic Brut, Brut Rosé, Grand Cru Rosé, 1er Cru, Grand Cru, Extra Dry and Demi-Sec. Non-Vintages and Vintages, with particular emphasis on Blanc de Blancs Grand Cru.

## CHAMPAGNE LIST

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### CHAMPAGNE CLASSIC BRUT NON VINTAGE

**Champagne Philippe Deschelle Tradition Brut** £54  
 33% Pinot Noir, 33% Pinot Meunier, 33% Chardonnay  
 Very fine Bubbles, reveals on the palate a subtle bouquet of fruity.

**Champagne Pertois-Moriset Cuvée Sélection** £56  
 50% Chardonnay, 50% Pinot Noir  
 Mellow and rounded with plenty of red berry fruit flavours.

**Champagne Michel Furdyna Carte Blanche** £58  
 80% Pinot Noir, 10% Chardonnay, 10% Pinot Blanc  
 Very user-friendly and easy-drinking, ideal for those who prefer a more gentle flavour profile than the refined, assertive, citrus characteristics of Chardonnay-rich Champagnes.

**Champagne Colin Cuvée Alliance** £58  
 65% Chardonnay, 35% Pinot Meunier  
 Lively, appealing wine. It sings with apple, pear and citrus fruitness, finely balanced with light biscuit complexity.

**Champagne Waris Larmandier Cuvée Sensation** £63  
 60% Chardonnay, 30% Pinot Noir, 10% Pinot Meunier & Blanc  
 Very fresh and lively. It dances on your tongue with a core of zesty citrus and apple flavours and undertones of candied fruit.

**Champagne Lacroix La Réserve** £68  
 60% Pinot Noir, 20% Pinot Meunier, 20% Chardonnay  
 It is impossible not to enjoy the lively berries fruitness that typifies red Pinot grapes which dominate this blend. Forward yet elegant with toasty undertones, and a satisfying persistence which leaves you and your guests wanting a further glass, or two!

### BLANC DE BLANCS NON VINTAGE

**Champagne Pertois-Moriset Grand Cru Brut** £68  
 100% Chardonnay  
 Exotic fruits, scented brioche and honeysuckle aromas entice you a fine, creamy mousse and ripe, succulent, apricot conserve flavours.

**Champagne Colin Blanche de Castille 1er Cru Brut** £68  
 100% Chardonnay  
 Combines grapes from the 1er Cru rated villages of Vertus and Bergères les Vertus. A fresh yet creamy texture, long toasty finish, and that come-hither femininity typical of fine Blanc de Blancs is very evident.

**Champagne Pertois-Moriset Extra-Brut Grand Cru** £68  
 100% Chardonnay  
 Intense gold hue. Powerful nose with fresh almond aromas and very floral in different ways. Subtle wine with a very well balanced acidity, persistent and amazing minerality that makes Champagne wines unique!

**Champagne Waris-Larmandier Cuvée Collection Grand Cru Brut** £80  
 100% Chardonnay  
 Produced solely from classified Grand Cru vineyards this is structured and aristocratic, lightly floral with crisp stone fruit flavours. This has the backbone to successfully complement most shellfish, soft cheeses and anything in a cream sauce.

### BLANC DE NOIRS NON VINTAGE

**Champagne Lacroix Cuvée Anthony Brut** £63  
 100% Pinot Meunier  
 Unusual lovely flavours with a tropical touch made with a high quality Pinot Meunier!

**Champagne Michel Furdyna Réserve Brut** £63  
 100% Pinot Noir  
 La Réserve is a guaranteed crowd-pleaser. This is consistently voted a favourite during French Bubbles private and corporate tasting experiences. The slightly warmer climate of Michel's vineyards in the south of the region is reflected in the approachability and sheer drinkability of this harmonious wine. Forward in fruit and generously proportioned, this will not disappoint

## BRUT ROSE

### Champagne Lacroix Brut Rosé

£62

58% Pinot Noir, 22% Pinot Meunier, 20% Chardonnay

This is such a prètty wine, with flavours reminiscent of English strawberries and cream. This actually tastes pink - packed with ripe summer fruit compote flavours and a refreshing lift on the finish.

### Champagne Michel Furdyna Brut Rosé

£64

100% Pinot Noir

This sophisticated rosé is dry with a savoury backbone. This wine is versatile with a wide range of flavours. We love it with charcuterie and pink lamb or duck.

### Champagne Pertois-Moriset Rosé Grand Cru

£68

85% Chardonnay, 15% Pinot Noir

Plenty of fragrant strawberry and peach fruit to enjoy and a satisfying, smooth texture. Very fine and perfectly poised with an elegant persistence, and very food-friendly. Our super model rosé!

### Champagne Colin Cuvée Brut Rosé Premier Cru

£74

85% Chardonnay, 15% Pinot Noir

A deep pink colour, fine, creamy foam and an intense bouquet of red fruit with a few flinty notes.

### Champagne Colin Cuvée Rosé de Saignée 1er Cru Vintage 2009

£154

100% Pinot Noir

Attractive deep red colour and an intensive bouquet of red fruit. Its bubbles are fine and lively, the string of bubbles sparkling and silky, and the mouth gourmet and delicate, typical of Pinot Noir. A perfect companion for Chaource or Brie.

## DEMI- SEC (Semi - Sweet Champagnes)

Those Champagne are actually sweeter than a normal Brut even here at French bubble we normally prefer a Brut style, this 2 Champagnes must be tasted, very well balanced and offer great matching food with strong cheeses - Ask our staff for more details.

### Champagne Colin cuvée "extra-dry "

£74

100% Chardonnay - Blancs de Blancs Vintage 1er Cru

The most refined palates will adore this cuvée full of sweetness!

A wine with a yellow robe and a fine, brilliant foam. It's frank, pleasant and youthful

Nose brings to mind floral perfumes and citrus fruits combined with a splendid flintiness.

This sweeter champagne offers an ample, well-rounded mouth in harmony with its nose.

### Champagne Lacroix Demi-Sec nv

£68

70% Pinot Meunier, 15% Pinot Noir, 15% Chardonnay

White stones fruits & Strawberry flavours with fine and creamy bubbles.

Great with strong cheeses & Deserts.

## VINTAGES

### Champagne Lacroix Vintage 2006

£90

55% Chardonnay, 25% Pinot Meunier, 20% Pinot Noir

Can be enjoyed now or tucked away for several years to come. Recommended with soft cheeses, shellfish and smoked salmon, but it's best with Foie Gras!!!

### Champagne Pertois-Moriset Vintage 2004

£96

100% Chardonnay - Blancs de Blancs Vintage Grand Cru

### Champagne Michel Furdyna Blanc de Noirs La Loge Brut 2002

£96

100% Pinot Noir

A single Vintage wine, produced from older vines and in only the best years, creating greater depth, length and weight. Typical Pinot characteristics of ripe strawberry and raspberry abound with an (attractive!) hint of earth which marks it out as quintessential Blanc de Noirs.

### Champagne Michel Furdyna Cuvée Prestige Brut 2005

£96

60% Pinot Noir; 40% Chardonnay

This Vintage wine is produced from older vines and 2005 for this southern part of the Champagne region has been excellent vintage! Greater depth, length and weight coming from the elegance of the Chardonnay and amazing structure from the Pinot Noir.

### Champagne Colin Blancs de Blancs Grand Cru Vintage 2005

£104

100% Chardonnay

Subtil and complex bouquet, this exceptional champagne offers you a great and aromatical power. It presents a yellow gold colour with beautiful fine bubbles. Open on a fresh citrus fruit note, then it tends towards honey and brioche aromas. In the mouth, the strong flavours reveal a taste of crystallised fruits, grilled almonds and nougat.

### Champagne Waris-Larmandier Cuvée Empreinte 2007

£116

100% Chardonnay - Blancs de Blancs Grand Cru

Creamy and savoury yet not at all heavy, and hints at delicate candied fruits.

With great depth and persistence this charms with subtle, floral femininity.

**Menu last updated March 15th 2017**

**Pricing and dishes subject to change.**

**Dishes are representative of the type of food available at the restaurant.**