

Champagne + Fromage Theatre Menu

FROMAGE AND CHARCUTERIE

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

Corsican Cured Meat Selection

Salami Selection

Noix de Jambon, Sanglier, Saucisson Fume
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*

Fromage Board

Accompanied by grapes, bread and quince paste.
Choose 3 from our extensive selection

TARTINES

*Toasted slice of traditional French sourdough called "Pain Poilane"
topped with fine French cheeses*

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

Aveyronaise: Roquefort cheese, prunes
marinated in Armagnac or white wine with
grapes or walnuts

Savojarde: melted raclette cheese with
thinly sliced potatoes, onions, fennel salami
and Corsican ham

Champagne sautéed pear with melted
Langres cheese

Auvergne: figs on melted Fourme
d'Ambert cheese

Poitevine: goat's cheese, coppa and
black cherry jam

Montbéliarde: Montbéliarde sausage
and Morbier cheese with a shallot confit

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