



Welcome to Moët & Chandon Champagne Bar

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Moët & Chandon, Since 1743.

Every second, somewhere in the world, a cork pops from a bottle of Moët & Chandon.

From the glamour of Royal Ascot to the most exclusive British fashion events – the best moments are always shared with Moët & Chandon.

Today, Moët & Chandon welcomes you at Harrods, a London icon of exceptional experiences. Discover our champagnes under the spectacular chandelier made with 64,000 handcrafted golden discs, echoing the effervescence of our champagne.

Menu illustrated by Poppy Waddilove exclusively for Moët & Chandon

Cellar Master Selection

Cellar Master Benoît Gouez is the visionary creator of Moët & Chandon. In the years of exceptional harvests, his creations are born from the vast array of wines from the vineyards of Champagne.

Harvest of 2016

The story of a turbulent year.

After an unpredictable year and 6 years maturing in the cellar, Grand Vintage 2016 is serene, radiant and seamless, showcasing remarkable finesse.

The same year Leicester City shocked the UK winning the Premier League against 5000/1 odds, Andy Murray won his second Wimbledon title and Leonardo Di Caprio finally received an Oscar.

Moët & Chandon Grand Vintage 2016 **£29** Glass | **£165** Bottle
44% Pinot Noir, 32% Chardonnay, 24% Meunier

Moët & Chandon Grand Vintage 2016 Rosé **£31** Glass | **£175** Bottle
43% Pinot Noir (13% of red wine), 42% Chardonnay, 15% Meunier

Harvest of 2009

A contrasting year, the coldest winter in 15 years.

With over 14 years of aging in our cellars, this vintage boasts charisma and ripeness.

In 2009, Barack Obama became the first African American President of the United States, Usain Bolt set a new world record in the 100 meters (9.58 seconds) and the UK Royal Family launched their Twitter account.

Moët & Chandon Grand Vintage Collection 2009 **£270** Bottle
50% Pinot Noir, 36% Chardonnay, 14% Meunier



Champagne Experiences

Spoilt for choice? Allow our tasting flights to guide your palate...
Ready to celebrate? Pop the cork with our champagne pyramid experience!

Tasting Flights

The Discovery **£32** 3x50ml

Moët & Chandon Brut Impérial, Rosé Impérial and Grand Vintage 2016

The Rosé Encounter **£34** 3x50ml

Moët & Chandon Rosé Impérial, Grand Vintage 2016 Rosé, Nectar Impérial Rosé

The Elevation **£42** 3x50ml

Moët & Chandon Brut Impérial, Grand Vintage 2016, Collection Impériale Création No. 1

The Moët Moment **£45** pp

An effervescent twist on the iconic traditional British afternoon tea.

A glass of Moët & Chandon Brut Impérial paired with 5 food bites:

Carlingford Oyster (25kcal), Crostini Duo (196kcal), Crab & Avocado Éclair(63kcal),
L'Étoile de Burrata (138kcal), The Moët Caramel (325kcal).

Champagne Tower Experience **£335**

A Champagne Pyramid Experience for 4-6 guests. Enjoy a magnum (1.5L) of Brut Impérial cascaded from the glistening Magnum Sleeve by artist Dimitry Hlinka, perfectly paired with a selection of 9 savoury bites and 1 sweet.



'Mo-Eay' or 'Mo-Wett?'

The million-dollar question: How do you pronounce Moët & Chandon?

It is pronounced as "MO-WETT!" But why? Despite being a French Maison, our founder's name - Claude Moët, has a Dutch origin, hence the pronunciation with a hard "T" at the end.

Champagnes By The Glass

For allergy related advice, service charge information and Weights and Measures guidelines please turn to the next page.

Moët & Chandon Brut Impérial Magnum Serve £19.50

The world's most loved champagne. A generous expression of champagne, perfectly balancing a blend of Pinot Noir, Chardonnay, and Meunier.

Moët & Chandon Rosé Impérial Magnum Serve £21

A radiant and enticing expression of Rosé champagne. A Pinot Noir-driven blend with notes of ripe red fruits.

Moët & Chandon Nectar Impérial £21.50

Tropical, exciting, and daring, The most exotic expression of Moët & Chandon. Bursting with stone fruits notes with a delicate hint of vanilla.

Moët & Chandon Nectar Impérial Rosé £23

A bright coral champagne with intense gold reflections. A balanced, smooth palate with aromas of mature red fruits and a hint of fresh mint.

Moët & Chandon Ice Impérial £22

A daring innovation by Benoît Gouez, our Cellar Master. The first champagne created to be served over ice. Seductive and fresh with tropical fruit aromas.

Moët & Chandon Ice Impérial Rosé £24

Characterised by fruitiness and complexity with scents of fragrant red berries, figs, and nectarines. Served over ice.

Moët & Chandon Grand Vintage 2016 £29

2016 – a year of uncertainty and surprise for the Champagne region. After 6 years in the cellar, this champagne offers remarkable finesse with a structured finish.

Moët & Chandon Grand Vintage 2016 Rosé £31

A delightful sensation of sweetness with a silky texture. Emerging from a turbulent harvest year, this vintage skilfully crafted and matured for 6 years.

Moët & Chandon Collection Impériale Création No. 1 £65

The new prestige cuvée of Moët & Chandon, crafted with seven vintages and matured using different methods: bottle on the lees, stainless steel, and oak.

Champagnes By The Bottle

If you have any allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order.

Non-vintage Champagnes

Iconic champagnes of the House.	750ml	1500ml
Moët & Chandon Brut Impérial	£105	£225
Moët & Chandon Rosé Impérial	£125	£250
Moët & Chandon Nectar Impérial	£125	
Moët & Chandon Nectar Impérial Rosé	£135	
Moët & Chandon Ice Impérial	£130	
Moët & Chandon Ice Impérial Rosé	£140	
Moët & Chandon Collection Impériale Création No. 1	£390	

Grand Vintage Champagnes

The stories of a single harvest of a remarkable year.
Minimum 6 years of maturation.

Moët & Chandon Grand Vintage 2016	£165
Moët & Chandon Grand Vintage Rosé 2016	£175
Moët & Chandon Grand Vintage Rosé 2006 Magnum	£360

Grand Vintage Collection Champagnes

Unique and late disgorged. Hand-riddled, hand-disgorged, hand-labelled.
Minimum 14 years of maturation.

Moët & Chandon Grand Vintage Collection 2004	£270
Moët & Chandon Grand Vintage Collection 2002	£290
Moët & Chandon Grand Vintage Collection 2000	£330
Moët & Chandon Grand Vintage Collection 1999	£350
Moët & Chandon Grand Vintage Collection 1996	£400
Moët & Chandon Grand Vintage Collection 1993	£410

Exceptionally rare vintages exclusive to Harrods

Moët & Chandon Grand Vintage Collection 1990 Magnum	£825
Moët & Chandon Grand Vintage Collection 1985 Magnum	£1900
Moët & Chandon Grand Vintage Collection 1978 Magnum	£2250
Moët & Chandon Grand Vintage Collection 1959 Magnum	£5950



Please note that not all champagne vintages may be available at all times due to their rarity, hence have been marked with a golden sticker. Should you be interested in placing an order for a particular vintage, please let us know and we will do our best to fulfil your wish.

All of the champagnes are available for purchase to take home. Please speak to a member of our team to arrange this. The full range is also available in the Wine & Spirits Store on LG and anytime on Harrods.com.

A discretionary service charge of 12.5% will be added to your bill, all of which is paid to our bar, restaurant and kitchen staff. A £1 cover charge will be applied per person. VAT is charged at the applicable rate. In accordance with the Weights and Measures Act, in these premises, the measure for the sale of spirits is 25ml or multiples thereof, and 125ml or 175ml for wines.



Make it Moët & Chandon

From the classic Champagne Punch to the elegant French 75, we have been dazzling the world of champagne cocktails since the 1850s, when a Moët & Chandon Punch Romaine was served on the prestige decks of the Titanic.

Today, we keep exalting the provocative spirit of all cocktail pioneers with our very own Moët & Chandon flair, never settling for the ordinary and committed to the exceptional.

Signature Cocktails

If you have any allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order.

Golden Harvest £21

Pear and clarified lemon, complemented with warm notes of ginger and spice of vanilla.

Moët & Chandon Brut Impérial, Pear Eau De Vie, Ginger Cordial, Clarified Lemon, Vanilla

Rouge Berry £21

Fruity, refreshing and vibrant. A celebration of berries perfectly matched with Moët & Chandon Rosé Impérial.

Moët & Chandon Rosé Impérial, Belvedere Organic, Blueberry, Holly Berry, Timur Berry

Milk & Honey £19.50

An innovative, truly decadent mix. Moët & Chandon Brut Impérial, with a hint of honey, perfectly paired with Hennessy X.O and clarified milk.

Moët & Chandon Brut Impérial, Hennessy X.O, Clarified Milk, honey cordial, verjus

Champagne Crusta £19.50

An aromatic and zesty cocktail, balanced with sweet cranberry aromas.

Moët & Chandon Brut Impérial, East London Liquor Kew Gardens Gin, Cranberry Eau De Vie, Cranberry Cordial, Honeycomb, Grapefruit

Champagne Picante £21.50

Spicy, sharp and refreshing. An elevated twist on the classic spicy margarita complimented by our flagship Moët & Chandon Brut Impérial: a heavenly combination.

Moët & Chandon Brut Impérial, Volcan de mi Tierra blanco tequila, lime, pineapple cordial, agave syrup

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Reimagined Classic Cocktails

Sgroppino Royale £20

An elevated twist on the Italian classic with Moët & Chandon Rosé Impérial enhanced by mandarin aromas and the nutty base of Bénédictine.

Moët & Chandon Brut Impérial, Bénédictine, mandarin liqueur, lemon, champagne & apple sorbet

Champagne O'clock £20.50

An exotic blend of liqueurs & spirits creates a fruity & complex foundation, with Moët & Chandon Impérial bringing sparkle and sweetness to balance this spritz style drink.

Moët & Chandon Brut Impérial, Eminente Ron de Cuba, rhubarb, lavender and lychee liqueurs

Queen of Texas £20

An elegant and complex cocktail crafted with SirDavis American Rye Whisky, offering warm, layered notes with a touch of floral character and a refined finish.

Moët & Chandon Brut Impérial, SirDavis American Whisky, Fino Sherry, Pimento, Neroli

Sangria Impérial £18.50

A twist on the classic Sangria. The refined combination of Moët & Chandon Brut Impérial and Hennessy V.S is beautifully complemented by vibrant fruit and spice notes.

Moët & Chandon Brut Impérial, Hennessy V.S, Apple Eau De Vie, Clarified Peach, Lemon

Signature Alcohol Free Cocktails

If you have any allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order.

Bubble Sonic £13.50

Everleaf Forest is enhanced with verjus providing complexity, balance and a creamy finish.

Everleaf Forest, butter, verjus, apple sorbet, soda (104 kcal)

Eve Nogroni £13.50

Our innocent take on the age old classic using Everleaf Marine for botanicals, Aecorn for bitterness and OO Syrah for depth and fruitiness.

OO Syrah, Everleaf Marine, Aecorn aperitif, rectified bitter (60 kcal)

Righteous Temptation £13.50

A crowd pleasing peachy, fruity, sweet sensation.

OO Muscadet, peach, verjus, Everleaf Forest (105 kcal)



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Food & Champagne

This season's menu has been carefully curated to express the vibrancy of autumn & winter, highlighting the most characteristic flavours, aromas and sensations that we associate with those cooler months.

Moët & Chandon and Harrods culinary experts have come together to create these delightful seasonal food pairings with Moët & Chandon Champagnes.

Bar Bites

If you have any food allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order.

Apéritif

Demi Baguette (614 kcal)..... **£4**
A fresh French classic served with butter.

Honey-Thyme Brioche (165 kcal)..... **£5**
Laminated brioche brushed with wild flower honey and garnished with fresh lemon thyme.

Noccellara Olives (110 kcal)..... **£7.50**

Mixed Nuts (420 kcal) **£10**

Cinco Jotas Jamón Ibérico (195 kcal) **£14.50**

Winter Oysters (38 kcal)..... **£11.50**

Rich Carlingford Oysters with celery and apple finished with a touch of fresh tarragon.

*Recommended pairing: **Moët & Chandon Brut Impérial***

A Selection of Cheeses (672 kcal) **£16**

Comté, apricot and walnut compote, Potted goats cheese and thyme infused honey, Tete de Moine dressed with a pomegranate & orange compote, Served with sourdough.

*Recommended pairing: **Moët & Chandon Brut Impérial***

Caviar

A selection of luxurious Harrods caviar to perfectly pair with all our champagnes. Served with Crème fraîche and blinis.

	10g	30g
Oscietra	£40 (342 kcal)	£100 (391 kcal)
A fine hazelnut aroma underscores a balanced flavour.		

Beluga	£85 (342 kcal)	£250 (399 kcal)
With a full-bodied structure and an unrivalled development on the palate, Beluga caviar brings a unique consistency and flavour.		

Savoury

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Smoked Salmon, Watermelon and Lime (186kcal) £11

Smoked salmon garnished with a touch of sour cream, watermelon compressed in kafir and lemongrass with lime zest.

*Recommended Pairing: **Moët & Chandon Rosé Impérial***

L'Étoile de Burrata (520kcal) £11

Buffalo burrata, spiced kimchi, roast butternut squash & aged parmesan.

*Recommended Pairing: **Moët & Chandon Brut Impérial***

Faux gras, Apricot and Walnut compote (429kcal) £8.50

Porchini mushroom and truffle parfait, served on laminated brioche with dried apricot and roasted walnut bound in apricot.

*Recommended pairing: **Moët & Chandon Grand Vintage 2016***

Lobster Leaf (x2) (313kcal) £16.50

Lobster, smoked paprika cracker, miso & yuzu dressing.

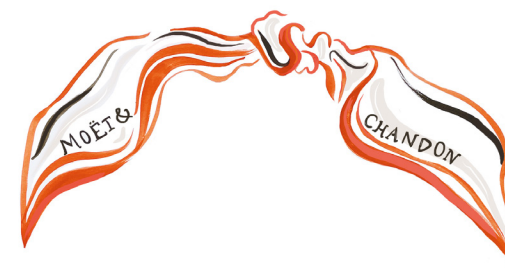
*Recommended pairing: **Moët & Chandon Collection Impériale Création No.1***

Sweet

Moët Caramel (362 kcal) £11

42% milk chocolate mousse and rich salted caramel on a crunchy biscuit with Harrods 66% dark chocolate shell, shaped to the image of a Moët muselet.

*Recommended Pairing: **Moët & Chandon Ice Impérial***



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Spirits - Wines - Beer - Softs

50ml

Vodka

Belvedere Organic	£12
Belvedere Smogóry Forest	£11
Belvedere Heritage 176	£13

Whisky

Glenmorangie Nectar d'Or	£11
Ardbeg An Oa	£13

Cognac

Hennessy V.S	£12
Hennessy X.O	£28

Tequila

Volcan de Mi Tierra Blanco	£12
Volcan de Mi Tierra Reposado	£14
Volcan de Mi Tierra Cristalino	£18

Gin

East London Liquor Kew Gardens Gin	£10
Sacred London Dry Gin	£12

Rum

Flor de Cana 4yo White Rum	£12
Eminente Ambar Claro 3yo Cuban Rum	£16
Eminente Reserva 7yo Cuban Rum	£18

American Whiskey

Woodford Reserve Bourbon	£14
SirDavis Whisky	£16
WhistlePig 10yo Rye	£17

Spirits - Wines - Beer - Softs

125ml

Bottle

Wine

Cloudy Bay Sauvignon Blanc Vintage 2023,	£13	£71
Marlborough, New Zealand		

Terrazas de Los Andes Malbec Vintage 2021,	£13	£71
Mendoza, Argentina		

Rock Angel Vintage 2022,	£13	£71
Côtes de Provence, France		

Beer

Noam Lager	£12
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Soft Drinks £4.95

Coke Zero (1 kcal), Fever-Tree Lemonade (70 kcal), Tonic (56 kcal), Tonic Light (30 kcal), Ginger Ale (68 kcal), Ginger Beer (74 kcal), Soda Water (0 kcal), Orange Juice (90 kcal), Apple Juice (103 kcal), Fresh Lemonade (25 kcal)

Water £4.95

Small Still / Sparkling (0 kcal)

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Scan the QR code to discover more about
Moët & Chandon champagnes.

See you again soon!

Please enjoy Moët & Chandon responsibly.
[Moët.com](https://www.moet.com)

be[drinkaware.co.uk](https://www.bebreakaware.co.uk)

This menu was printed on eco-friendly mineral paper.