



# DOUCEURS



Because life is hard...

### TIRAMISU ROSÉ - 9.00€

Pink Reims biscuits soaked in Champagne grape must, with creamy mascarpone

### BAPTISTE EN DOUCEUR - 9.00€

Chocolate fondant from Bétheny, salted butter caramel, crushed speculoos & whipped cream

### ZINEDINE ZUINE APPLE CAKE - 7.00€

Caramelized apples from our local farmer, moist cake & salted butter caramel, whipped cream, slivered almonds

### LOST BABKA - 9.00€

Braided brioche with pralin, French toast style, homemade salted butter caramel, vanilla ice cream from Tremblay's farm

### SPIT-ROASTED PINEAPPLE - 7.00€

Orange blossom syrup reduction, speculoos crumble, lime zest & coconut ice cream from Tremblay's farm

### CAFÉ GOURMAND - 10.00€

Mini brownie, mini cheesecake, small apple cake & artisan ice cream  
+1€ with a digestive / +5€ with Champagne

### SORBET & ALCOHOL

Lemon Vodka - 4€, Apple Calvados - 5€, Pear Williams - 5€



# LA GLACERIA

All ice creams are made with milk and cream from the farm. Many thanks to Fabienne, Joël, and their 85 dairy cows!

1 SCOOP : 3.00€    2 SCOOPS : 6.00€    3 SCOOPS : 9.00€

### ICE CREAM FLAVORS

Vanilla, chocolate, pistachio, salted butter caramel, strawberry, pink Reims biscuits, hazelnut, yogurt, nougat

### ADD ON - 3.00€ :

Scoop of ice cream

### ADD ON - 2.00€ :

Whipped cream, dessert sauce, brownie

# LE FLECH

RÔTISSERIE RÉMOISE



Prices in euros, VAT included – Service included –  
Allergens available on request – Payment in cash, card, ANCV vouchers, meal tickets.

Forever

**CHARCUTERIES FROM CHAMPAGNE REGION - 11.00€**

Wild boar terrine, ham from Reims, thinly sliced sausage and white pudding

**NICE CHEESY PLATE - 10.00€**

Wild garlic tomme, Chaource, fresh cheese with shallots, plain fresh cheese, salad, cherry tomatoes, tomato jam, and chives

**HOMEMADE FOIE GRAS - 13.00€**

Served with cherry jam, brioche roll & Granny Smith apple

**C.S WHITE PUDDING FROM ARDENNES - 9.00€**

Seasoned with spices, served with homemade garlic cream and sprinkle of fresh herbs

**THE HIDDEN EGG IN MEURETTE SAUCE - 6.50€**

Poached egg, red wine and caramelized shallot sauce, bacon bits, Paris Mushrooms and croutons

**BURGANDY SNAILS - 9.00€**

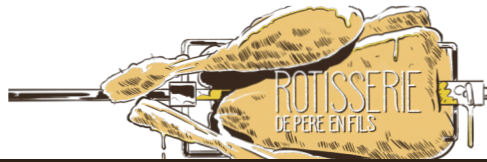
By 6, Label Rouge

**POULTRY VOL-AU-VENT - 8.00€**

Shredded chicken, pearl onions, Paris mushrooms, creamy tarragon sauce

**BUTTERNUT SQUASH SOUP - 6.00€**

Butternut squash from Auménancourt, golden croutons



Specialists of spit-roasting since 1987

**HOW'S IT GOING MY CHICKEN ?! - 17.00€**

Nice cut-up chicken piece from Champagne

**PORK HERE, PORK THERE ! - 19.00€**

Massively caramelized prok ribs

**SPIT-ROASTED PIGLET - 21.00€**

Cooking juice deglazed with armagnac

**MELT-IN-MOUTH LAMB SHOULDER - 23.00€**

Roasted, rubbed with mild spices and Marne honey, strong gravy

**ROAST UNITED - 51.00€**

Prok ribs, white pudding from Ardennes, beautiful piece of roasted chicken, roasted piglet. For 2 people. No side dishes included.

**SIDE DISHES**

To accompany our dwiches, beef, tartare & rotisserie

Roasted cauliflower / creamy mashed potatoes / fries

RETOUR DE VACANCES

From David & Jonathan

**CÉSAR VITA - 16.00€**

Romaine lettuce, shredded free-range chicken, sesame seeds, Champ Roy fresh cream, roasted hazelnuts, fresh pomegranate, red onion, spice blend & fresh herbs

**MISS CHAMPAGNE-ARDENNE 2026 - 16.00€**

Breaded Chaource cheese, crunky romaine lettuce, pumpkin seeds, cucumber & red onions, cherry tomatoes, onion compote, lardons, fresh herbs & golden croutons

**CAMPAGNE PLAINS BEEF TARTARE - 17.00€**

Prepared by us with gherkins, shallot, mustard, tabasco, parsley, english dressing and egg yolk. Can be served flash seared

**SALMON TARTARE WITH SESAME AND AVOCADO CREAM - 17.00€**

Seasoned with a honey & mustard vinaigrette, olive oil and lemon & a sprinkle of fresh herbs

Effiloché par nos soins

**LE CARNOT - 17.00€**

Sesame bun, mildly spiced shredded chicken, avocado cream, local tomme cheese, chopped romaine and gherkins

**LE PETIT REMI - 18.00€**

Sesame bun, minced beef from Champagne, shallot and bacon jam, local raclette cheese, wholegrain mustard, herb mix and tomatoe slice.

**LE SAINT-BERNARD - 16.00€**

Sesame bun, shredded of roasted piglet, armagnac cooking juice, pickled red cabbage, BBQ sauce, romaine lettuce & fresh herbs

**LE CHANTEREINE - 18.00€**

Artisanal bun, pulled lamb shoulder, honey and mild-spice cooking juice, pickled peppers, twisted mayonnaise, romaine & fresh herbs

**ADD ONS**

Local minced beef +5€, Local cheese+2€

Certified classic dishes

**STEAK MAÎTRE TRUFFIER - 19.00€**

Beautiful piece of regional beef from Champagne, truffle parsley butter and meet juice

**S<sup>T</sup> REMI WINTER PARMENTIER - 18.00€**

Shredded chicken, peas, fine herbs, roasting juice, homemade mashed potatoes & granited tomme cheese with wild garlic (+4€ for a side salad)

**CREAMY TRUFFEL NOMINETTES & LOCAL PARMESAN - 16.00€**

Creamy black truffle sauce, local parmesan & spiced hazelnuts (+2€ for bacon bits)

Jusqu'à 12 ans révolus

Minced steak or chicken, served with homemade fries

12.00€

One scoop of ice cream of your choice

