

STARTERS

CHARCUTERIE SELECTION FROM MR. LORRIETTE

SPICY ROSETTE, WHITE PUDDING WITH ONION, HAM FROM REIMS, HAM, PORK RILLETTES

CHEESE FROM THE GRAD-EST REGION

CHAOURCE FROM MUSSY, WILD GARLIC TOMME CHEESE, ESPELETTE PEPPER TOMME CHEESE, FRESH CHEESE & PEPPER AGED CHEESE

AUMENANCOURT BUTTERNUT VELOUTE

LOCAL BUTTERNUT SQUASH, MELT-IN-THE-MOUTH CHESTNUT, CROUTONS

CROMESQUIS OF CHAOURCE

WITH AOP CHAOURCE CHEESE AND COMPOTE OF CARAMELIZED ONIONS

HOMEMADE FOIE GRAS

SERVED WITH MORELLO CHERRY JAM, BRIOCHE & SOFT SPICES

ROASTED CAMEMBERT

GRATINATED WITH HONEY FROM MARNE, PUMPKIN SEEDS, WALNUTS, SESAME & ROSEMARY

WHITE PUDDING IS BACK

WHITE TRUFFLE CREAM, ROASTED MUSHROOMS, WALNUT KERNELS

FASHIONABLE SOFT-BOILED EGG

CRISPY SOFT-BOILED EGG, WHITE TRUFFLE CREAM, GRILLED EGGPLANT, CONFIT OF CHERRY TOMATOES, ESPELETTE PEPPER TOMME & AGED MUSSY

THE "OS DO IT"

MELT-IN-THE-MOUTH BONE MARROW, GOLDEN BASIL CRUST, SUN-DRIED TOMATOES & ROASTED CASHEW NUTS

BURGUNDY SNAILS (6 pcs, Label Rouge)

BURGERS

Rule N° 1 : no ketchup / Rule N°2 : no ketchup / Rule N°3 : no ketchup

LE CAQUÉ

ARTISANAL BUN, CHAOURCE FROM MUSSY COATED IN CORN FLAKES, HONEY, ROMAINE LETTUCE, CARAMELIZED ONIONS

LE MARLOT

ARTISANAL BUN, SHREDDED BEEF BRISKET, BBQ SAUCE, ROMAINE LETTUCE, PICKLED ONIONS

LE PETIT RÉMOIS

ARTISANAL BUN, BEEF STEAK PATTY, CHAOURCE FROM MUSSY, REIMS FROM HAM, HONEY MUSTARD, ROMAINE LETTUCE

LE BUIRETTE

ARTISANAL BUN, BEEF STEAK PATTY, ROMAINE LETTUCE, GRILLED CHAMPAGNE BACON, CHAMPE-NOISE RACLETTE, CRISPY ONIONS, PEPPERCORN SAUCE DIP

LE TAMBOUR

PLANT-BASED BUN, ROASTED EGGPLANT, SUN-DRIED TOMATO, HOMEMADE PESTO, RED ONION, PUMPKIN SEEDS, MIXED SALAD, HOMEMADE QUINOA PATTY. FULLY VEGANOMIC!

LE BRAS D'OR

ARTISANAL BUN, BEEF STEAK PATTY, CREAMY SAUCE MADE OF FOIE GRAS



ADD ONS

LOCAL MINCED BEEF +5€
LOCAL CHEESE +2€
CREAMY SAUCE +2€

FOR THE KIDDOS

CHICKEN NUGGETS AND FRIES OR CREAM AND HAM NOMINETTES + ONE SCOOP OF ARTISANAL ICE CREAM OR A CRÊPE (UNTIL 12YO)



12€

MEAT

BEEF BEEF BRISKET

RUBBED WITH BLACK PEPPER AND SWEET PAPRIKA, SLOW-COOKED FOR 9 HOURS. SERVED WITH HOMEMADE FRIES, PICKLED ONIONS AND OUR HOMEMADE BBQ SAUCE

RÈME-STYLE BEEF TARTARE

CHAMPAGNE-STYLE TARTARE WITH A PERFECTLY BALANCED SEASONING, HOMEMADE PESTO, A CLOUD OF LOCAL PARMESAN, AND CONFIT EGG. SERVED WITH HOMEMADE FRIE.

PEPPERCORN FLAMBÉ STEAK

CREAMY PEPPER SAUCE, SERVED WITH HOMEMADE FRIES

BEEF CHEEK BOURGUIGNON

HOMEMADE SLOW STEW WITH TENDER CHAMPAGNE-ARDENNE BEEF, SESAME AND PUMPKIN SEEDS. SERVED WITH HOMEMADE FRIES

PORK GRAND EST "PARMENTIER"

SHREDDED SLOW-COOKED CHAMPAGNE-REGION PORK, ROSEMARY & HONEY JUS, CARAMELIZED ONIONS, MASHED POTATOES GRATINATED WITH AGED CHAOURCE CHEESE FROM MUSSY (+€4 WITH A SIDE SALAD)

ROAST SUCKLING PIGLET & FULL BODIED GRAVY

IN MEMORY OF "LA TAVERNE DE L'OURS", SERVED WITH HOMEMADE FRIES

PORK RIBS & HOMEMADE BBQ

300G OF PURE HAPPINESS, SERVED WITH HOMEMADE FRIES

NONIMETTES

The best dried pasta from Champagne ! Thank you Christophe!

GRATINATED WITH CHAOURCE

HOMEMADE CHAOURCE CREAM, PAN-FRIED SMOKED BACON, FARM EGG YOLK, AGED CHAOURCE FROM MUSSY

WHITE TRUFFLE CREAM

ROASTED MUSHROOMS, SHAVINGS OF REGIONAL TOMME CHEESE, CRUSHED WALNUTS

GRATINATED WITH "CHEESE DE CHAMPAGNE"

CHAMP ROY CREAM, AGED MUSSY, CHAOURCE, TOMME FROM CHAMP-SUR-BARSE

CRAZY POLPETTE

HOMEMADE TOMATO SAUCE, MEATBALLS & LOCAL "PARMESAN" CLOUD



13€

12€

8€

9€

14€

13€

9€

10€

9€

9€

16€

16€

18€

20€

15€

20€

FISH



SALMON & GRANNY APPLE TARTARE

TOASTED HAZELNUTS, LEMON JUICE, CHOPPED SHALLOTS, FRIED ONIONS, FRESH HERB SPRINKLING & CIDER OIL SERVED WITH HOMEMADE FRIES

PEARLY BLACK POLLOCK & LEMON CREAM

SERVED WITH A SCOOP OF MASHED POTATOES FROM THE 51, MULTICOLORED CARROTS AND TOASTED CASHEW NUTS

SALADS

CÉSAR "OUVRE-TOI"

ROMAINE LETTUCE, BREADED CHICKEN FILLET, CHAOURCE FROM MUSSY, CARAMELIZED ONIONS, GARLIC CROUTONS, CRUMBLED AGED CHAOURCE, ARDENNE'S BONE HAM, CHERRY TOMATOES, CUCUMBER

MISS CHAMPAGNE-ARDENNE 2025

MIXED SALAD, CHAOURCE FROM MUSSY, BACON FROM THE CHAMPAGNE PLAINS, SPRINKLING OF HERBS, CRUSHED WALNUTS, CROUTONS, POMEGRANATE

18€

19€

19€

19€

20€

22€

18€

19€

16€

18€

20€

FOOT LOVERS

THE FINAL FOUR

BREADED CHICKEN FILLET, ONION RINGS, CHAOURCE CROMESQUIS, HOMEMADE TOPPING, HOMEMADE FRIES

STEAK UNITED - FOR 2 BIG EATERS

BEEF BRISKET, PORK RIBS, GRILLED WHITE PUDDING, SLIDE OF RED MEAT

SPORTS FRIES ASSOCIATION

PLATE OF FRESH HOMEMADE FRIES (FROM LOCAL PRODUCER)

17€

48€

6€



DESSERTS

MADE WITH LOVE IN OUR KITCHEN



THE TRUE CAROLO FROM ARDENNES

CREAMY PRALINE CAKE & ALMOND MERINGUE BISCUIT

7€

CHOCOLATE MI-CUIT

MORE THAN A MOLTEN CAKE, A LEGEND !

10€

AIR'LONMISU

THE BEST TIRAMISU IN TOWN !

9€

CARAMEL APPLE & GINGERBREAD

LOCAL ROASTED APPLE, CRUMBLE & CARAMELIZED CASHEWS

7€

LOST BABKA

BRAIDED PRALINE BRIOCHE "FRENCH TOAST" STYLE, HOMEMADE SALTED BUTTER CARAMEL, VANILLA ICE CREAM FROM THE FARM

10€

L'AMOUR VACHE

ANCESTRAL VACHERIN, MERINGUE, VANILLA & HAZELNUT ICE CREAM, WHIPPED CREAM, HOMEMADE HOT CHOCOLATE SAUCE

10€

GOURMET COFFEE

CARAMELIZED APPLE & GINGERBREAD, MINI CHEESECAKE WITH REIMS PINK BISCUIT, CHOCOLATE BROWNIE & A CRUNCHY SURPRISE CUP

10€

(+€1 WITH A DIGEO / +€5 WITH CHAMPAGNE)

MAMAMIAAA!

VANILLA & CHOCOLATE ARTISAN ICE CREAM FROM TREMBLAY'S FARM, A PIECE OF HOMEMADE BROWNIE, WHIPPED CREAM & SALTED BUTTER CARAMEL SAUCE

12€

THE ROSE OF CHAMPAGNE

ICE CREAM WITH REIMS PINK BISCUITS, VANILLA & RASPBERRY FROM TREMBLAY, RED FRUIT COULIS, WHIPPED CREAM, POWDERED PINK BISCUITS FROM REIMS

13€

FROZEN DIGESTIVE

VODKA LEMON

4€

WILLIAM PEAR

5€

CALVADOS APPLE

5€

TANTIMOLLES

CREPES FROM CHAMPAGNE-ARDENNE

SUGAR

4€

NUTELLA

5.50€

SALTED BUTTER CARAMEL

4.50€

BUTTER, HONEY AND LEMON

4.50€

EXTRA WHIPPED CREAM

2€

EXTRA SCOOP OF ICE CREAM

3€

GLACERIA

FLAVORS:

VANILLA, YOGURT, RASPBERRY, STRAWBERRY, CHOCOLATE, HAZELNUT, SALTED BUTTER CARAMEL, PISTACCHIO, PINK BISCUIT OF REIMS

1 SCOOP

3€

2 SCOOPS

6€

3 SCOOPS

9€

EXTRA :

WHIPPED CREAM OR CHOCOLATE SAUCE OR SALTED BUTTER CARAMEL

2€



LE TABLIER

BRASSERIE RÉMOISE



Open every day - Prices in euros, VAT included - Service included -
Allergens available on request - Payment in cash, card, ANCV vouchers, meal tickets.