

## STARTERS

### CHARCUTERIE SELECTION FROM MR. LORRIETTE

SPICY ROSETTE, WHITE PUDDING WITH ONION, COUNTR TERRINE, HAM, PORK RILLETES

### CHEESE FROM AUBE

CHAOURCE FROM MUSSY, SOUMAINTRAIN, PHILIPPE GILLOT'S AGED TOMME, LANGRES, AND FINE PEPPER-RIPENED CHEESE

### BUTTERNUT VELOUTE

BUTTERNUT SQUASH, MELT-IN-THE-MOUTH CHESTNUT, CHAMP ROY CREAM, CROUTONS

### CROMESQUIS OF CHAOURCE

WITH AOP CHAOURCE CHEESE AND COMPOTE OF CARAMELIZED ONIONS

### ROASTED CHAOURCE

GRATINATED WITH HONEY FROM AUBE, 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, VAL D'ARMANCE TOMME & AGED MUSSY

### BURGUNDY SNAILS (6 pcs, Label Rouge)



## BURGERS

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



### LE KLÉBER

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



### LE PITHOU

ARTISANAL BUN, PULLED BEEF, BBQ SAUCE, ROMAINE LETTUCE, PICKLED ONIONS



### LE PETIT TROYEN

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



### LE GÉNÉRAL SAUSSIER

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



### ADD ONS

LOCAL MINCED BEEF +5€  
LOCAL CHEESE +2€  
CREAMY SAUCE +3€

## 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€



## 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

#### TRICASSE-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

### 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)

#### ANDOUILLETTE AAAAA

SERVED WITH HOMEMADE CHAOURCE SAUCE AND HOMEMADE FRIES

#### PORK RIBS & HOMEMADE BBQ

300G OF PURE HAPPINESS, SERVED WITH HOMEMADE FRIES

13€

12€

8€

9€

13€

9€

10€

9€

16€

16€

18€

20€



## 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

16€

17€

16€

## FISH



#### SALMON & GRANNY APPLE TARTARE

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

#### HONEY-GLAZED SALMON WITH TROYES HONEY

SALMON MARINATED IN HONEY FROM «RUCHERS DE

18€

19€

19€

20€

21€

18€

19€

23€

## SALADS

#### CÉSAR "OUVRE-TOI"

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

#### MISS CHAMPAGNE-ARDENNE 2026

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

18€

16€

## FOR THE KIDDOS

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

12€



## DESSERTS

MADE WITH LOVE IN OUR KITCHEN



### CHOCOLATE MI-CUIT

MORE THAN A MOLTEN CAKE, A LEGEND !

### TROY'MISU

THE BEST TIRAMISU IN TOWN !

### ZINEDINE PINCHARD'S APPLE CAKE

WARM CAKE, CHAMP ROY CRÈME FRAICHE, SALTED BUTTER CARAMEL

### PROFIT' & ROLL

ELEGANT CHOCOLATE PROFITEROLES WITH FARMHOUSE ICE CREAM

### GOURMET COFFEE

MINI APPLE CAKE, MINI CHEESECAKE, MONI CHOCOLATE BROWNIE & A CRUNCHY SURPRISE CUP

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

### MAMA MIAAAA!

VANILLA & CHOCOLATE ARTISAN ICE CREAM FROM TREMBLAY'S FARM,

A PIECE OF HOMEMADE BROWNIE, WHIPPED CREAM & SALTED BUTTER CARAMEL SAUCE

### THE BRETONNE FROM TROYES

ARTISANAL VANILLA & CHOCOLATE ICE CREAM FROM FERME DE TREMBLAY, HOMEMADE BROWNIE

PIECES, WHIPPED CREAM, AND SALTED BUTTER CARAMEL SAUCE

### FROZEN DIGESTIVE

VODKA LEMON

WILLIAM PEAR

CALVADOS APPLE

10€

9€

9€

10€

10€

11€

12€

4€

5€

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 :

2€

WHIPPED CREAM OR CHOCOLATE SAUCE OR SALTED BUTTER CARAMEL



# LE TABLIER

BRASSERIE TROYENNE



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