

# 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.

## STARTERS

<b>CHARCUTERIE SELECTION FROM MR. LORRIETTE</b>	13€
SPICY ROSETTE, WHITE PUDDING WITH ONION, COUNTR TERRINE, HAM, PORK RILLETES	
<b>CHEESE FROM AUBE</b>	12€
CHAOURCE FROM MUSSY, SOUMAINTRAIN, PHILIPPE GILLOT'S AGED TOMME, LANGRES, AND FINE PEPPER-RIPENED CHEESE	
<b>BUTTERNUT VELOUTE</b>	8€
BUTTERNUT SQUASH, MELT-IN-THE-MOUTH CHESTNUT, CHAMP ROY CREAM, CROUTONS	
<b>CROMESQUIS OF CHAOURCE</b>	9€
WITH AOP CHAOURCE CHEESE AND COMPOTE OF CARAMELIZED ONIONS	
<b>ROASTED CHAOURCE</b>	13€
GRATINATED WITH HONEY FROM AUBE, PUMPKIN SEEDS, WALNUTS, SESAME & ROSEMARY	
<b>WHITE PUDDING IS BACK</b>	9€
WHITE TRUFFLE CREAM, ROASTED MUSHROOMS, WALNUT KERNELS	
<b>FASHIONABLE SOFT-BOILED EGG</b>	10€
CRISPY SOFT-BOILED EGG, WHITE TRUFFLE CREAM, GRILLED EGGPLANT, CONFIT OF CHERRY TOMATOES, VAL D'ARMANCE TOMME & AGED MUSSY	
<b>BURGUNDY SNAILS (6 pcs, Label Rouge)</b>	9€



## 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

16€



### LE PITHOU

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

16€



### LE PETIT TROYEN

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

18€



### LE GÉNÉRAL SAUSSIER

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

20€



### ADD ONS

LOCAL MINCED BEEF +5€

LOCAL CHEESE +2€

CREAMY SAUCE +3€

## FOOT LOVERS

<b>THE FINAL FOUR</b>	17€
BREADED CHICKEN FILLET, ONION RINGS, CHAOURCE CROMESQUIS, HOMEMADE TOPPING, HOMEMADE FRIES	
<b>STEAK UNITED - FOR 2 BIG EATERS</b>	48€
BEEF BRISKET, PORK RIBS, GRILLED WHITE PUDDING, SLIDE OF RED MEAT	
<b>SPORTS FRIES ASSOCIATION</b>	6€
PLATE OF FRESH HOMEMADE FRIES (FROM LOCAL PRODUCER)	



## 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

## NONIMETTES

The best dried pasta from Champagne ! Thank you Christophe!

### GRATINATED WITH CHAOURCE 16€

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

### WHITE TRUFFLE CREAM 17€

ROASTED MUSHROOMS, SHAVINGS OF REGIONAL TOMME CHEESE, CRUSHED WALNUTS

### GRATINATED WITH "CHEESE DE CHAMPAGNE" 16€

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



## FISH



### SALMON & GRANNY APPLE TARTARE 19€

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

### HONEY-GLAZED SALMON WITH TROYES HONEY 23€

SALMON MARINATED IN HONEY FROM «RUCHERS DE

## SALADS

### CÉSAR "OUVRE-TOI" 18€

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

### MISS CHAMPAGNE-ARDENNE 2026 16€

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

## FOR THE KIDDOS

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

12€



## DESSERTS

MADE WITH LOVE IN OUR KITCHEN



18€	<b>CHOCOLATE MI-CUIT</b>	9€
	MORE THAN A MOLTEN CAKE, A LEGEND !	
19€	<b>TROY'MISU</b>	9€
	THE BEST TIRAMISU IN TOWN !	
19€	<b>ZINEDINE PINCHARD'S APPLE CAKE</b>	9€
	WARM CAKE, CHAMP ROY CRÈME FRAICHE, SALTED BUTTER CARAMEL	
	<b>PROFIT' &amp; ROLL</b>	10€
	ELEGANT CHOCOLATE PROFITEROLES WITH FARMHOUSE ICE CREAM	
20€	<b>GOURMET COFFEE</b>	10€
	MINI APPLE CAKE, MINI CHEESECAKE, MONI CHOCOLATE BROWNIE & A CRUNCHY SURPRISE CUP (+€1 WITH A DIGEO / +€5 WITH CHAMPAGNE)	
21€	<b>MAMA MIAAAA!</b>	11€
	VANILLA & CHOCOLATE ARTISAN ICE CREAM FROM TREMBLAY'S FARM, A PIECE OF HOMEMADE BROWNIE, WHIPPED CREAM & SALTED BUTTER CARAMEL SAUCE	
18€	<b>THE BRETONNE FROM TROYES</b>	12€
	RASPBERRY, SALTED CARAMEL AND VANILLA ICE CREAM FROM TREMBLAY'S FARM, PIECES OF SPECULOOS, WHIPPED CREAM AND MIXED BERRY COULIS.	
	<b>FROZEN DIGESTIVE</b>	
	VODKA LEMON	4€
	WILLIAM PEAR	5€
	CALVADOS APPLE	5€
19€	<b>TANTIMOLLES</b>	
	CREPES FROM CHAMPAGNE-ARDENNE	
	<b>SUGAR</b>	4€
	<b>NUTELLA</b>	5.50€
	<b>SALTED BUTTER CARAMEL</b>	4.50€
	<b>BUTTER, HONEY AND LEMON</b>	4.50€
	<b>EXTRA WHIPPED CREAM</b>	2€
	<b>EXTRA SCOOP OF ICE CREAM</b>	3€
	<b>GLACERIA</b>	
	FLAVORS:	
	VANILLA, YOGURT, RASPBERRY, STRAWBERRY, CHOCOLATE, HAZELNUT, SALTED BUTTER CARAMEL, PISTACCHIO, PINK BISCUIT OF REIMS	
	<b>1 SCOOP</b>	3€
	<b>2 SCOOPS</b>	6€
	<b>3 SCOOPS</b>	9€
	<b>EXTRA :</b>	2€
	WHIPPED CREAM OR CHOCOLATE SAUCE OR SALTED BUTTER CARAMEL	

