



- “DELUXE” CHARCUTERIE..... 4,50€**
WILD BOAR SAUSAGE WITH HAZELNUTS
- CHEESE PLATTER..... 10€**
WILD GARLIC TOMME, CHAOURCE, FRESH CHEESE WITH SHALLOTS, PLAIN FRESH CHEESE, SALAD, CHERRY TOMATOES, TOMATO JAM & CHIVES
- CHARCUTERIES SELECTION FROM CHAMPAGNE..... 11€**
REIMS HAM, WHITE PUDDING WITH ONION, COUNTRY-STYLE TERRINE, SAUCISSON
- ARDENNES WHITE PUDDING..... 9€**
ROASTED ON THE SPIT, VINEYARD-STYLE SAUCE & CRUSHED WALNUTS
- ARTISAN PÂTÉ CROUTE..... 8€**
HOMEMADE, CRAFTED WITH CARE
- “REBEL” FREE-RANGE EGG..... 4,50€**
DEVILED EGG WITH A TWIST OF HARISSA, PINK PEPPERCORNS & CRISPY ONIONS
- COUNTRY-STYLE TERRINE..... 7,50€**
FROM THE ARDENNES
- ANGELINA’S MARINATED SALMON & CREAMY CUCUMBER..... 12€**
WITH DILL AND REGIONAL CRÈME FRAICHE
- SNAILS FROM BURGUNDY..... 10,50€**
LABEL ROUGE, BY 6 PCS
- RIPAILLESQUE PLATTER !!!!..... 35€**
WITH A GREAT SELECTION OF LOCAL CHARCUTERIES AND CHEESES.
COUNTRY-STYLE TERRINE, SAUCISSON, WHITE PUDDING WITH ONION, REIMS HAM, WILD GARLIC TOMME, CHAOURCE CHEESE, FRESH CHEESE WITH SHALLOTS, VEGETABLE PICKLES... FOR YOUR HEALTH, BONDY! - TO SHARE



RÔTISSERIE

House speciality since 1987

YOU'LL BE FINE MY CHICKEN !?.....18€

ROASTED CHAMPAGNE CHICKEN, NATURAL JUS

PORK HERE, PORK THERE.....19€

STICKY CARAMELIZED PORK RIBS

ARTISAN SAUSAGE ROASTED ON THE SPIT.....17€

PICKLED ONIONS, YELLOW CURRY, CRISPY ONIONS & VINEYARD SAUCE

CHAR SIU-STYLE PORK BELLY.....17€

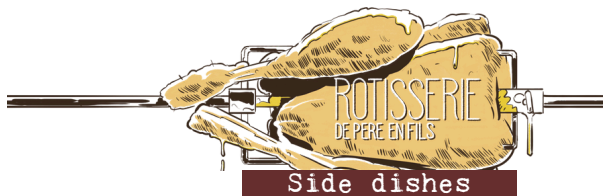
GLAZED, CARAMELIZED & SLOW-COOKED, SWEET & SAVORY NOTES, TYPICAL FROM THE REGION ;)

FREE-RANGE ROASTED COQUELET.....25€

GLAZED, WITH HERBS DE PROVENCE & WHOLEGRAIN MUSTARD

ROAST UNITED.....55€

PORK RIBS, ARDENNES WHITE PUDDING, ROASTED CHICKEN, ARTISAN SAUSAGE, PÂTÉ EN CROÛTE, SERVED WITH HOMEMADE FRIES - TO SHARE



For Dwiches, beef, tartare and rotisserie

FRESH GREEN SALAD / RÔTISSERIE POTATOES / HOMEMADE FRIES FROM 51



Burgers

LE CARNOT..... 17€

SESAME BUN, PULLED SPICED CHICKEN, AVOCADO CREAM, LOCAL TOMME, ROMAINE LETTUCE & PICKLES

LE PETIT REMI..... 18€

SESAME BUN, CHAMPAGNE BEEF PATTY, SHALLOT JAM, BACON, LOCAL RACLETTE CHEESE, WHOLEGRAIN MUSTARD, LETTUCE

LE BUIRETTE..... 16€

ARTISAN BUN, MELTING PORK BELLY, HARISSA MAYO, CUCUMBER, PICKLED ONIONS & FRESH CORIANDER



BEEF

From Champagne plains

Caroline doesn't have blue eyes but she knows a lot a lot about meat!
Here, 100% of the meat is from Champagne !

PEPPER FLAMBÉ STEAK..... 19€

TENDRE DE TRANCHE DE CHEZ HUGUIER, SAUCE AU POIVRE CRÉMEUSE

FRESH BEEF TARTARE..... 18€

PREPARED IN-HOUSE: PICKLES, SHALLOTS, MUSTARD, TABASCO, PARSLEY, WORCESTERSHIRE SAUCE & EGG YOLK. CAN BE SERVED RAW OR WELL DONE.

GRILLED MEAT SKEWERS (HAKAN ŞÜKÜR STYLE)..... 17€

SERVED WITH CUMIN CREAM & LEMON ZEST



SALADS

LOVE, GLORY & FLECH

AVÉ CÉSAR.....17€

ROMAINE LETTUCE, FREE-RANGE CHICKEN, EGG MIMOSA, CROUTONS, CHAOURCE CHEESE & CAESAR DRESSING

LA BASILIC.....16€

COLD ARTISAN PASTA, CRUNCHY GREENS, PICKLED VEGETABLES, PESTO, OLIVE OIL & LEMON

MISS CHAMPAGNE-ARDENNE 2026.....16€

MIXED GREENS, HEIRLOOM TOMATOES, CUCUMBER, FRESH CHEESE, PICKLES, HERBS & CIDER VINAIGRETTE

FISHES

A delightful collaboration with Angelina

SALMON TARTARE WITH SESAME & AVOCADO CREAM.....19€

SEASONED WITH A HONEY & MUSTARD VINAIGRETTE, OLIVE OIL AND LEMON, TOSSED WITH FRESH HERBS

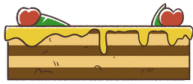
FRIDAY'S FISH..... 22€

SUBJECT TO AVAILABILITY & THE INSPIRED FLASHES OF OUR BELOVED CHEF. AVE MARIA!



Children until 12yo

MINCE BEEF OR CHICKEN SERVED WITH HOMEMADE FRIED..... 12€



DOUCEURS



Because life is hard ...

THIN APPLE TART..... 9€

SLICED ALMONDS, GENEROUS HOMEMADE SALTED BUTTER CARAMEL, AND ARTISAN VANILLA ICE CREAM FROM SAINT-DIZIER

BAPTISTE' SWEETNESS..... 9€

CHOCOLATE FONDANT FROM BÉTHENY, SALTED BUTTER CARAMEL, SPECULOOS CRUMBS, AND WHIPPED CREAM

LE PARIS-REIMS !! 9€

LIKE PARIS-BREST BUT WITH MORE STYLE

CRUNCHY-TOPPED CHOUX PASTRY..... 8€

HOMEMADE CHOCOLATE SAUCE, VANILLA ICE CREAM & WHIPPED CREAM

HOMEMADE PANNA COTTA..... 7€

WELL VANILLA-FLAVORED AND CREAMY, SERVED WITH A HOMEMADE FRUITS COMPOTE

CAFÉ GOURMAND..... 10€

MINI BROWNIE, MINI CHEESECAKE, MINI THIN APPLE TART & VANILLA ICE CREAM
+1€ WITH A DIGÉO / +5€ WITH CHAMPAGNE

FILLED CRÊPE

SUGAR - 4€ / SALTED BUTTER CARAMEL - 4,50€ / NUTELLA - 5€

SORBET & ALCOHOL

LEMON VODKA - 4€ / APPLE CALVADOS - 5€ / PEAR WILLIAMS - 5€



LA GLACERIA

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

1 SCOOP..... 3€

2 SCOOPS..... 6€

3 SCOOPS..... 9€

FLAVOURS: VANILLA, CHOCOLATE, PISTACHIO, SALTED BUTTER CARAMEL, STRAWBERRY, PINK BISCUITS FROM REIMS, HAZELNUT, YOGHURT, NOUGAT

EXTRAS: ICE CREAM SCOOP - 3€ / WHIPPED CREAM, DESSERT SAUCE OR BROWNIE - 2€

OPEN DAILY - PRICES IN EUROS (VAT INCLUDED) - SERVICE INCLUDED

ALLERGEN INFORMATION AVAILABLE ON REQUEST

PAYMENT ACCEPTED: CASH, CREDIT CARD, ANCV HOLIDAY VOUCHERS, AND RESTAURANT TICKETS