

LE TABLIER

BRASSERIE RÉMOISE

WE OFTEN SAY IT:

«HAPPINESS IS KNOWING HOW TO APPRECIATE THE SIMPLE THINGS IN LIFE.»

SO WHAT COULD BE BETTER THAN GOOD FOOD PAIRED WITH A WARM AND WELCOMING PLACE?

THAT'S HOW OUR FIRST BRASSERIE WAS BORN IN 2015.

THE STARTING POINT OF TABLIER WAS A STRONG DESIRE TO OFFER A TRADITIONAL MENU BUILT AROUND DISHES EVERYONE LOVES.

THIS LED US TO TRAVEL ACROSS THE REGION IN SEARCH OF THE FINEST PRODUCTS FROM LOCAL PRODUCERS :

IT IS PART OF OUR DNA!

HERE, EVERYTHING IS 100% HOMEMADE.



STARTERS

From Reims Carpe Diem

CHAUORCE DE MUSSY, TOMME À L'AIL DES OURS, TOMME AU PIMENT D'ESPELETTE, FROMAGE FRAIS & FROMAGE AU POIVRE AFFINÉ

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|---|------------|
| «DELUXE» CHIFFONADE
WILD BOAR SAUSAGE WITH HAZELNUTS | 5€ |
| CHARCUTERIE PLATTER FROM MR. LORRIETTE
SPICY ROSETTE SAUSAGE, HAM, WHITE PUDDING WITH ONION, COUNTRY TERRINE, PORK RILLETES | 13€ |
| REGIONAL CHEESE SELECTION
CHAUORCE FROM MUSSY, WILD GARLIC TOMME, TOMME WITH ESPELETTE CHILI, FRESH SOFT CHEESE, AGED PEPPER CHEESE | 12€ |
| CHAUORCE CHEESE CROQUETTES
& ONION COMPOTE | 10€ |
| ROASTED CHAUORCE CHEESE
OVEN-BAKED WITH HONEY, SPRINKLED WITH PUMPKIN SEEDS, WALNUTS, SESAME & ROSEMARY | 13€ |
| «FASHIONNABLE» SOFT-BOILED EGG
CRISPY FRIED EGG, WHITE TRUFFLE CREAM, GRILLED EGGPLANT, SUN-DRIED CHERRY TOMATOES, VAL D'ARMANCE TOMME & AGED MUSSY CHEESE SHAVINGS | 10€ |
| WHITE PUDDING IS BACK !!
WHITE TRUFFLE CREAM, ROASTED MUSHROOMS, WALNUTS | 10€ |
| CALCIO E PEPE
HOMEMADE EGG MAYONNAISE, TOASTED PEPPER, CRISPY PARMIGGIANO TUILE | 6€ |
| HEIRLOOM TOMATOES
FRESH CHEESE, GOLDEN CROUTONS, BASIL, «RAGIONAL PARMIGGIANO» TUILE AND HOMEMADE TOMATO COULIS | 10€ |
| COUNTRY-STYLE TERRINE
FROM CHAMPAGNE ARDENNE | 8€ |
| SNAILS FROM BURGUNDY
LABEL ROUGE, BY 6 | 9€ |
| RIPAILLE PLATTER !!
SELECTION OF CHARCUTERIES AND CHEESES FROM CHAMPAGNE
COUNTRY-STYLE TERRINE, HAM, WHITE PUDDING, BONE-IN HAM, PORK RILLETES, PEPPER CHEESE, FRESH SOFT CHEESE, CHAUORCE & WILD GARLIC TOMME, VEGETABLE CONDIMENTS | 35€ |

FOOT LOVERS



FINAL FOUR

BREADED CHICKEN FILLET, ONION RINGS, CHAOURCE CHEESE CROQUETTES, HOMEMADE TOPPINGS, HOMEMADE FRIES

17€

STEAK UNITED

BEEF BRISKET, PORK RIBS, GRILLED WHITE PUDDING, RED MEAT SLIDER, HOMEMADE FRIES – FOR TWO BIG EATERS

55€

FRIES FROM MARNE

FRESH HOMEMADE FRIES FROM HERE !

4,50€

FOR THE KIDS

Up to 12 years old

NUGGETS & FRIES OR PASTA WITH CREAM & HAM
ICE CREAM SCOOP OR CRÊPE

12€



BURGERS

RULE N°1 : NO KETCHUP ! RULE N°2 : NO KETCHUP ! RULE N°3 : NO KETCHUP !



LE MARLOT

PULLED BEEF BRISKET, BBQ SAUCE, ROMAINE LETTUCE, ONION & CUCUMBER PICKLES

16€



LE PETIT RÉMOIS

REGIONAL BEEF PATTY, CHAOURCE CHEESE FROM MUSSY, HAM FROM REIMS, HONEY MUSTARD, ROMAINE LETTUCE

18€



LE BUIRETTE

REGIONAL BEEF PATTY, GRILLED CHAMPAGNE BACON, RACLETTE CHEESE, FRIED ONIONS, RESTING IN A RICH PEPPER SAUCE

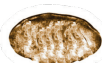
20€



LE CAQUÉ

CORNFLAKE-BREADED CHAOURCE, HONEY, ROMAINE LETTUCE, CONFIT ONIONS

16€



LE TAMBOUR

HOMEMADE QUINOA PATTY, ROASTED EGGPLANT, SUN-DRIED TOMATOES, HOMEMADE PESTO, RED ONION, PUMPKIN SEEDS, MIXED SALAD LEAVES... FULLY VEGAN!

16€

Suppléments

BEEF PATTY : 6€

SAUCE : 3€

REGIONAL CHEESE : 3€

**ALL TOPPINGS ARE HOMEMADE, REGIONAL MEAT & CHEESES,
ARTISANAL BUNS**

FISHES



HONEY-GLAZED SALMON

SALMON MARINATED IN HONEY FROM MARNE & SOY SAUCE, SERVED WITH HOMEMADE MASHED POTATOES

25€

SALMON TARTARE AND GRANNY SMITH APPLE

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

19€



MEAT

From the Champagne plains

BEEF

Caroline does not have blue eyes but she knows a lot about meat.

BEEF BRISKET

BLACK PEPPER & PAPRIKA RUB, ONION PICKLES, HOMEMADE BBQ SAUCE, SERVED WITH HOMEMADE FRIES (SLOW COOKED 9H)

21€

BEEF TARTARE

BALANCED SEASONING, HOMEMADE PESTO, LOCAL «PARMIGGIANO» FOAM, FRESH FARM EGG, SERVED WITH FRIES

19€

FLAMBÉ PEPPER STEAK

CREAMY PEPPER SAUCE, SERVED WITH FRIES

19€

BEEF CHEEK BOURGUIGNON

HOMEMADE SLOW-COOKED STEW, TENDER MEAT FROM CHAMPAGNE-ARDENNE, SESAME AND PUMPKIN SEEDS, SERVED WITH HOMEMADE FRIES

19€

PREMIUM BEEF SELECTION

SALERS OF MR. VIARDET, BLACK ANGUS OF MR. LEROUX,
BLONDE D'AQUITAINE OF MR. VERHAEGEN, WAGYU OF MR. CORNET

Depending on availability

PORK

GRAND EST-STYLE SHEPHERD'S PIE

SLOW-COOKED SHREDDED PORK FROM CHAMPAGNE, ROSEMARY AND HONEY JUS, CARAMELIZED ONIONS, MARNE-STYLE MASHED POTATOES GRATINATED WITH AGED CHAOURCE DE MUSSY (+€3.50 FOR A SIDE SALAD)

21€

ARTISAN SAUSAGE, WINEGROWER SAUCE

PICKLED ONION CONDIMENT, YELLOW CURRY & CRISPY ONIONS, SERVED WITH HOMEMADE MASHED POTATOES

17€

PORK RIBS AND BBQ SAUCE

300G OF HAPPINESS, SERVED WITH FRIES

19€



NOMINETTES

Pasta from Champagne !

GRATINATED WITH CHAOURCE CHEESE

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

16€

WHITE TRUFFEL CREAM PASTA

ROASTED MUSHROOMS, VAL D'ARMANCE TOMME SHAVINGS, CRUSHED WALNUTS

17€

ASPARAGUS CREAM & ARDENNES WHITE HAM

LOCAL «PARMIGGIANO» FROM AND PAN COOKED HAM

16€

GRATINATED WITH CHEESES FROM CHAMPAGNE

THICK CREAM FROM CHAMP ROY, AGED MUSSY, ARTISANAL CHAOURCE, TOMME FROM VAL D'ARMANCE

17€

SALADS

We love it !

AVÉ CÉSAR

ROMAINE LETTUCE, BREADED CHICKEN FILLET, CHAOURCE, CONFIT ONIONS, CROUTONS, AGED CHEESE CRUMBS, HAM, TOMATOES, CUCUMBER

17€

MISS CHAMPAGNE ARDENNE 2026

LOCAL CONCHIGLIONI PASTA WITH PESTO, SUN-DRIED TOMATOES, CUCUMBER & POMEGRANATE, MIXED GREENS, CUCUMBER PICKLES, EGG, CIDER VINAIGRETTE, FRESH BASIL & OREGANO

16€

BACK TO THE MARKET !

CRUNCHY SALAD, HEIRLOOM TOMATOES, CUCUMBER, HOMEMADE PICKLES, SHALLOTS, FRESH HERBS, TOASTED SEEDS, FRESH CHEESE, CIDER VINAIGRETTE & PINE NUTS

16€

DESSERTS

CHOCOLATE SEMI-COOKED CAKE COVERED WITH HOMEMADE SALTED BUTTER CARAMEL	10€
AIRLON'MISU BEST TIRAMISU IN TOWN !	9€
THIN APPLE TART FIG & THYME JAM, LIGHTLY CARAMELIZED, SERVED WARM WITH ARTISANAL VANILLA ICE CREAM FROM CHAMP-SUR-BARSE	9€
CHOU PASTRY MADAGASCAR VANILLA ICE CREAM, WHIPPED CREAM CENTER, HOT CHOCOLATE TOPPING	8€
PEAR & SALTED CARAMEL CRUMBLE SOFT CRUMBLE WITH TOASTED ALMONDS	8€
AUTHENTIC ARDENNES PRALINE CAKE CREAMY PRALINE CAKE WITH ALMOND MERINGUE BISCUIT	8€
CAFÉ GOURMAND MINI CHEESECAKE MADE WITH PINK BISCUIT FROM REIMS, MINI CHOCOLATE BROWNIE, MINI THIN APPLE TART, SURPRISE TREAT. +3€ WITH DIGESTIF / +5€ WITH CHAMPAGNE	10€
FROZEN DIGESTIFS FROZEN LEMON Lemon sorbet, vodka, elderflower liqueur	5 €
FROZEN MANGO Mango sorbet, local apricot liqueur	5€
FROZEN STRAWBERRY Strawberry sorbet, raspberry cream with a hint of gin	5€



LES TANTIMOLLES

Crepes from Champagne !

SUGAR	4,50€
NUTELLA ®	5,50€
SALTED BUTTER CARAMEL	5€
BUTTER, HONEY, LEMON	4,50€
ADD ON WHIPPED CREAM	2€
ADD ON SCOOP OF ICE CREAM	3€

GLACERIA

Ice creams and sorbet from the farm of Champ-sur-Barse

At Ferme du Champ Roy, you'll find passionate farmers committed to animal welfare and product quality. The farm's milk is directly transformed into sumptuous artisanal ice creams!

ICE CREAM FLAVORS :

FARM YOGURT, SALTED CARAMEL, MADAGASCAR VANILLA, 68% CHOCOLATE, PIEDMONT HAZELNUT

SORBET FLAVORS :

MANGO, STRAWBERRY, LEMON

1 SCOOP	3 €
2 SCOOPS	6 €
3 SCOOPS	9 €
ADD-ONS	2 €

WHIPPED CREAM, CHOCOLATE SAUCE, SALTED CARAMEL

