



# LE TABLIER

B R A S S E R I E T R O Y E N N E

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 Troyes Carpe Diem*

<b>«DELUXE» CHIFFONADE</b> WILD BOAR SAUSAGE WITH HAZELNUTS	<b>5€</b>
<b>CHARCUTERIE PLATTER FROM MR. LORRIETTE</b> SPICY ROSETTE SAUSAGE, HAM, WHITE PUDDING WITH ONION, COUNTRY TERRINE, PORK RILLETES	<b>13€</b>
<b>REGIONAL CHEESE SELECTION</b> CHAOURCE FROM MUSSY, SOUMAINTRAIN, AGED TOMME BY PHILIPPE GILLOT, LANGRES & FINE PEPPER-AGED CHEESE	<b>12€</b>
<b>CHAOURCE CHEESE CROQUETTES</b> & ONION COMPOTE	<b>10€</b>
<b>ROASTED CHAOURCE CHEESE</b> OVEN-BAKED WITH HONEY, SPRINKLED WITH PUMPKIN SEEDS, WALNUTS, SESAME & ROSEMARY	<b>13€</b>
<b>«FASHIONNABLE» SOFT-BOILED EGG</b> CRISPY FRIED EGG, WHITE TRUFFLE CREAM, GRILLED EGGPLANT, SUN-DRIED CHERRY TOMATOES, VAL D'ARMANCE TOMME & AGED MUSSY CHEESE SHAVINGS	<b>10€</b>
<b>WHITE PUDDING IS BACK !!</b> WHITE TRUFFLE CREAM, ROASTED MUSHROOMS, WALNUTS	<b>10€</b>
<b>CALCIO E PEPE</b> HOMEMADE EGG MAYONNAISE, TOASTED PEPPER, CRISPY PARMIGGIANO TUILE	<b>6€</b>
<b>HEIRLOOM TOMATO GAZPACHO</b> REGIONAL CREAM DRIZZLE, HOMEMADE CUCUMBER PICKLES, THIN ZUCCHINI SLICES AND PARMIGGIANO TUILE	<b>10€</b>
<b>COUNTRY-STYLE TERRINE</b> FROM CHAMPAGNE ARDENNE	<b>8€</b>
<b>SNAILS FROM BURGUNDY</b> LABEL ROUGE, BY 6	<b>9€</b>
<b>RIPAILLE PLATTER !!</b> SELECTION OF CHARCUTERIES AND CHEESES FROM CHAMPAGNE COUNTRY TERRINE, HAM, WHITE PUDDING, BONE-IN HAM, PORK RILLETES, PEPPER CHEESE, LANGRES, CHAOURCE & SOUMAINTRAIN, VEGETABLE CONDIMENTS	<b>35€</b>

# 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 AUBE

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 PITHOU

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

16€



## LE PETIT TROYEN

REGIONAL BEEF PATTY, CHAOURCE CHEESE FROM MUSSY, BONE-IN HAM, HONEY MUSTARD, ROMAINE LETTUCE

18€



## LE GÉNÉRAL SAUSSIER

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

20€



## LE KLÉBER

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

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 "RUCHERS DE SAINTE-MAURE" & SOY SAUCE, SERVED WITH HOMEMADE MASHED POTATOES

23€

## 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€

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### 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

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## PORK

### ANDOUILLETTE AAAAA OF GILBERT LEMELLE

HOMEMADE CHAOURCE SAUCE, SERVED WITH FRIES

21€

### PROK 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€**

## **UN, DEUX, TROYES SOLEIL !**

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

**16€**

# DESSERTS

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



# LES TANTIMOLLES

*Crepes from Champagne !*

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

# 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

<b>1 SCOOP</b>	<b>3 €</b>
<b>2 SCOOPS</b>	<b>6 €</b>
<b>3 SCOOPS</b>	<b>9 €</b>
<b>ADD-ONS</b>	<b>2 €</b>

WHIPPED CREAM, CHOCOLATE SAUCE, SALTED CARAMEL

