



DRINKS

STARTERS



CHARCUTERIES FROM CHAMPAGNE.....	14€
Reims ham, white pudding with onions, dry-cured sausage and country terrine	
GENEROUS CHEESE PLATTER.....	13€
Wild garlic Tomme cheese, Chaource cheese, fresh shallot cheese, plain fresh cheese, salad, cherry tomatoes, tomato chutney and chives	
ROYAL DEVEILED EGG.....	6€
Free-range egg, creamy regional Parmesan-style sauce and crispy chicken bacon	
ANGELINA'S CURED SALMON & CREAMY CUCUMBER.....	13€
Cured salmon, dill, regional crème fraîche and fresh cucumber	
SNAILS FROM BURGUNDY.....	12€
6 pcs, Label Rouge	
HOMEMADE DUCK FOIE GRAS... ..	16€
Cherry and chili jam, fresh herb salad and freshly ground pepper	
HEIRLOOM TOMATOES.....	9€
Fresh cheese, golden croutons, basil, Parmesan-style crisp and homemade tomato coulis	
CHAOURCE CHEESE CROQUETTES	12€
With caramalized onion compoté	
“RIPAILLE” PLATTER !!!	38€
Selection of local cured meats and cheeses :	
country terrine, dry sausage, Ardennes onion white pudding, Reims ham, wild garlic Tomme, Chaource, fresh shallot cheese and pickled vegetables	

RÔTISSERIE

HOW IS MY CHICKEN?!	18€
Prime cut of Champagne chicken with roasting jus	
PORK HERE, PORK THERE !	21€
Slow-caramelized pork ribs	
ARDENNES ONION WHITE PUDDING	16€
Spit-roasted, crispy onions and Vignard sauce	
ROASTED FREE-RANGE COCKEREL	28€
Glazed with herbs de Provence and wholegrain mustard	
HERB-CRUSTED ROAST VEAL SHOULDER	24€
Homemade rich roasting jus	
ROAST UNITED	58€
Pork ribs, Ardennes white pudding, roasted chicken, butcher's sausage and sliced veal shoulder, served with homemade fries	



RED MEATS

FLAMBÉ PEPPER STEAK..... 19€

Creamy pepper sauce, flambé with whisky

SPARNACIAN BEEF TARTARE..... 21€

Champagne-style tartare, balanced seasoning, homemade pesto, local Parmesan cloud and egg yolk

SLOW-COOKED BEEF BRISKET..... 22€

Black pepper rub, sweet paprika, 9-hour slow cooking, pickled onions, homemade BBQ sauce and homemade fries

SALADS

AVÉ CÉSAR 18€
Romaine lettuce, free-range chicken breast, egg mimosa, golden croutons, Chaurce cheese from Mussy and Caesar dressing

BASILIC SALAD..... 17€
Artisanal cold pasta from Condé-sur-Marne, crunchy mixed greens, pickled vegetables, thyme blend, olive oil, pesto, lemon juice and fresh herbs

MISS CHAMPAGNE ARDENNE 2026 17€
Mixed greens, heirloom tomatoes, crunchy cucumber, fresh cheese, pickled vegetables, shallots, fresh herbs, cider vinaigrette and pine nuts



BIG LOVE

GRAND EST CHICKEN PARMENTIER..... 22€

Chicken breast from the Champagne plains, Ardennes cured ham, fresh thyme and local raclette cheese, served with seasonal salad

SALMON WITH SORREL..... 28€

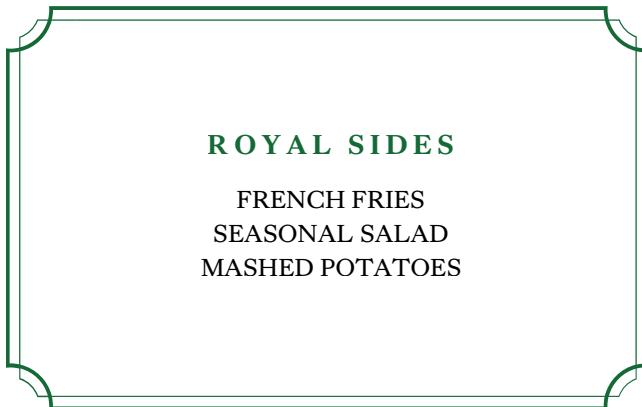
Yuzu beurre blanc and sorrel julienne

THE LITTLE SPARNACIAN BURGER..... 20€

Brioche bun, beef patty, smoked Tomme cheese, pepper mayonnaise, crispy onions and shredded romaine lettuce

GRATINATED NOMINETTES WITH CHAOURCE..... 18€

Local pasta, homemade Chaource cream, smoked bacon lardons, farm egg yolk and aged Mussy Chaource cheese





DESSERTS

THIN APPLE TART..... 10€
Slivered almonds, generous homemade salted caramel and artisan vanilla ice cream

TIRA-MISS-YOU..... 9€
More than a dessert, a legend !

LE PARIS-ÉPERNAY!! 9€
Like Paris-Brest with extra style !

BAPTISTE'S SWEET DELIGHT..... 10€
Chocolate fondant from Reims, salted caramel, speculoos crumble and whipped cream

AUTHENTIC CAROLO FROM ARDENNES..... 9€
Praline cream cake with almond meringue biscuit

CAFÉ GOURMAND 10€
Mini brownie, mini cheesecake, slice of thin apple tart and vanilla ice cream
Extra = Champagne gourmand : +5€ / Digeo : +3€

FROZEN SORBETS..... 5€
Frozen mango = mango sorbet and local apricot liqueur
Frozen strawberry = strawberry sorbet, raspberry liqueur and a hint of gin
Frozen Lemon = lemon sorbet, vodka and elderflower liqueur

ICE CREAM & SORBETS 3€ A SCOOP

Ice cream flavours

Farm Yogurt, Salted Butter Caramel, Madagascar
Bourbon Vanilla, Macaé 68% Chocolate,
Piedmont Hazelnut

Sorbets flavours

Mango, strawberry, lemon

Toppings :

Whipped cream or dessert sauce = 2€