RIPAILLE

Starters !!!

“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

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

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 COCKEREL ..... **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

Side dishes

For Dwiches, beef, tartare and rotisserie

FRESH GREEN SALAD / ROTISSERIE 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 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

Freshness

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

FISH

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!

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, MORE STYLISH

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 DIGEO / +5€ WITH CHAMPAGNE

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

FROZEN DIGESTIFS
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€

LE MENU DE N O A

Children until 12yo

MINCE BEEF OR CHICKEN SERVED WITH HOMEMADE FRIES + 1 SCOOP OF ICE CREAM ..... **12€**