

Welcome and enjoy your meal



Le Petit
CHAMPENOIS

CUISINE TRADITIONNELLE

THE CHEF'S WORD

Here at Le Petit Champenois, our intention is to work with fresh, seasonal products sourced from trusted suppliers.

Bringing the pleasure of taste is our commitment to all our guests.

You'll find the list of our suppliers on the next page...

Maison Chazal : Meat and poultry

Gilbert Lemelle : Andouillette 5A

GAEC des truites de l'Aube : Trout

Cueillette de Troyes l'esperance : Tomatoes

SCEA Simmonot : Lentils

Boulangerie du lac : Breads, buns

David Vanille : Vanilla, spices

Malice et fromage blanc : Mozzarella and smoked mozzarella

La ferme de la Marque : Faisselle, fresh cheese, dulce de leche

Champ-Sur-Barse : Tomme cheese with flowers, ice creams

Ruchers du Pré la caille : Honey

Franck Faguelin : Wines

ORIGIN OF OUR MEATS

Chicken : *Origin France*

Andouillette 5A : *Origin France / Aube*

Beef tartare : *Origin France*

Prime rib Angus / Hereford : *Origin Ireland*

Shredded beef Angus / Hereford (Paleron) : *Origin Ireland*

Picanha Angus : *Origin Ireland*

Beef ribs : *Origin France*

Pork ribs : *Origine France*

Barberie duck chop : *Origine France*

TO SHARE

Selection of fine cures meats

Coppa di Parma IGP, speck, hazelnut sausage sun-dried
tomatoes, avocado spread and breadsticks

16 €

Local cheese supplement

Smoked mozzarella from the Aube region and tomme cheese
with flowers from Champ-Sur-Barse

4 €

STARTERS

Summer tartare

Melon tartare, feta, cherry tomatoes, basil and yuzu sorbet

11 €

Fresh tartlet

Avocado cream, tartare of fresh trout from the Aube region,
peppers, sesame and lemon gel

12 €

Stracciatella and its Summer garden

Burrata heart, heirloom tomatoes, strawberries and basil oil

12 €

MEAL SALADS

The Caesar

Seasonal salad, cherry tomatoes, crispy chicken, parmesan shavings, croutons, egg and our homemade Caesar dressing

18 €

Local poke bowl

Basmati rice, trout from the Aube region, Champagne lentils, avocado, cherry tomatoes, melon, radish and crispy fried onions

18 €

COURSES

Creamy risotto with tomme cheese from Champ-Sur-Barse and flambéed prawns

21 €

5A Andouillette* from Troyes, with chaource cheese sauce and baby potatoes

**Andouillette is a traditional French sausage made with pork intestines. It has a strong smell and taste, and is usually grilled and served with sauce.*

It's a dish for those who like bold and unique flavors.

20 €

Le Petit Champenois burger with homemade fries
Burger bun, pulled beef, salad, tomatoes pesto, mozzarella
from the Aube region and sun-dried tomatoes

20 €

Hand-cut Charolais beef tartare prepared by the chef, with
homemade fries

21 €

Seared tuna steak, virgin sauce*, Summer vegetables and straw
potatoes

**Virgin sauce is a sauce without cooking, with olive oil and condiments*

22 €

COURSES

Angus beef picanha with chimichurri* sauce, baby potatoes
and summer vegetables

25 €

**chimichurri sauce, is a fresh herb sauce butcher's*

Butcher's platter

Beef ribs, pork ribs, Barbarie duck chop, barbecue sauce and
homemade fries

33 €

Prime rib with baby potatoes (serves up to 2 people)

See board for price

Homemade sauces :

Barbecue sauce, cocktail sauce, chource cheese sauce,
chimichurri sauce, Virgin sauce

supplement : +2 €

CHEESES

Faisselle from La Ferme de la Marque
Choise of : shallots, fine herbs, sugar, honey
(dulce de leche + 1 €)

8 €

Local assortment of cheeses and salad
Chaource cheese, fresh cheese from la ferme de la Marque,
tomme with flowers from Champ-Sur-Barse

8 €

DESSERTS

Chocolate sphere, prunelle plum liquor cloud, mirabelle and
raspberry heart, flambeed with prunelle plum liquor

10 €

Strawberry creation

Britany shortbread, Light vanilla cream and strawberries
variations

10 €

Fire-roasted pineapple

Passion-fruit cream, hazelnut shortbread and vanilla ice cream

10 €

Summer profiteroles from our countryside

Chocolate crisp, garnished choux with Champ-Sur-Barse
sorbent

10 €

Coffee or tea with dessert selection

Brownie, light vanilla cream with strawberries, faisselle with
fruit coulis and a scoop of vanilla ice cream

8 €

Champagne with dessert selection

15€

ICE CREAMS

Local ice creams from la ferme de Champ-Sur-Barse

Lemon, strawberry, pistachio, hazelnut

Artisan ice cream maker Celestine

Ice cream : Vanilla, Chocolate, Arabica coffee, Salted butter caramel, Mint/Chocolate, Montelimar nougat, Vanilla pecan, Straciatella

Sorbets : Mirabelle, Yuzu

Ice cream cups :

Cup with 1 scoop : 3 € / Cup with 2 scoops : 5 € / Cup with 3 scoops : 7 €
Extra homemade whipped cream, chocolate or caramel sauce : 1,50 €

Our ice cream cups

Dame blanche

Vanilla ice cream with chocolate sauce and homemade whipped cream
8 €

Coffee, chocolate, caramel liegois

Coffee, chocolate or caramel ice cream, coulis and homemade
whipped cream
8€

Gourmet cup

Vanilla pecan, salted caramel and chocolate ice cream, brownie pieces, sauce
caramel and homemade whipped cream

10 €

ICE CREAMS

Alcoholic cups

Iceberg

Mint / chocolate ice cream, get 27

9 €

Colonel

Lemon ice cream, vodka

9 €

Mojito

Lemon ice cream, mint, rum

9 €

Le p'tit champ

Mirabelle ice cream, prunelle plum liquor

9 €

KID'S MENU

Fruit syrup or fruit juice (12cl)

Breaded chicken strips, homemade fries

or

Penne with homemade tomatoes sauce

Brownie or scoop of ice cream

14 €

Drinks



DRINKS

Drinks without alcohol

Vittel	50cl - 4 € / 100cl - 5 €
San Pellegrino	50cl - 4 € / 100cl - 5 €
Perrier	33cl - 4 €
Supplement syrup (grenadine, strawberry, mint, lemon, orgeat, peach, cherry)	2cl - 0,5 €
Fine cola / Fine cola zéro	33cl - 4 €
Fine peach / Fine tropical / Fine tonic / Fine Limonade	33cl - 4 €
Syrup with water	33cl - 4 €

Fruit juice

	12cl - 4 €
Orange, Pineapple, Apricot, Apple, Tomato	

After-dinner drink

Get 27	4cl - 6 €
Baileys	4cl - 6 €
Limoncello Didier Barbe et fils	4cl - 6 €
Vanilla rum Distillerie Saint-Loup	4cl - 7 €
William pear Moutard	4cl - 7 €
Prunelle plum liquor from Aube Moutard	4cl - 7 €
Cognac VSOP	4cl - 8 €

COCKTAILS

COCKTAILS WITH ALCOHOL - 10cl

Le petit champ' : Cherry syrup, lime, prunelle plum liquor from Aube,
champagne

8 €

Mojito : Lime, mint, cane sugar, sparkling water, rum

8 €

Spritz : Prosecco, sparkling water, aperol

8 €

Americano : Campari, white martini, red martini

8€

COCKTAILS WITHOUT ALCOHOL - 10cl

Virgin mojito : Lime, mint, cane sugar, sparkling water

6 €

Fruit cocktail : Orange, pineapple & apricot juice, grenadine syrup

6 €

BEERS

Draft beers :

Pression	25cl - 6 € / 50cl - 8 €
Panaché	25cl - 7 € / 50cl - 9 €
Monaco	25cl - 7 € / 50cl - 9 €
Picon bière	25cl - 7 € / 50cl - 9 €

Bottled beers :

Once Troy (Micro brasserie de la Forêt d'orient)

Once diamant (Elderflower blonde)	33cl - 7 €
Once topaze (Triple 7,5°)	33cl - 8 €

Roof (Micro brasserie de Fouchères)

Ambrée 33cl	33cl - 7 €
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APERITIFS

Whisky Ballantine's	4cl - 6 €
White rum	4cl - 6 €
Gin	4cl - 6 €
Vodka	4cl - 6 €
Martini red or white	4cl - 6 €
Port wine	4cl - 6 €
Suze	4cl - 6 €
Kir (white wine + blackcurrant, blackberry, peach liqueur)	12cl - 5 €

Local aperitifs

Magra Bendi (Aubois aperitif made with raspberry juice macerated in red wine)	4cl - 6 €
Ratafia de champagne Morel	4cl - 6 €
Pastis from Aube Distillerie Saint-Loup	4cl - 6 €
Whisky Didier Barbe et fils	4cl - 8 €
Amber rum Distillerie Saint-Loup	4cl - 8 €
Glass of Champagne of the moment	12cl - 9 €
Kir royal (Champagne + blackcurrant, blackberry, peach liqueur)	12cl - 9 €

WINES :

<i>White wines</i>	<i>Verre 10cl</i>	<i>Bouteille 75 cl</i>
<i>Alsace</i>		
AOC Gewurztraminer vieilles vignes - <i>Alphonse Meyer</i>	8€	34€
<i>Bourgogne</i>		
AOC Tonnerre fût de chêne - <i>Domaine des 4 saisons</i>		28€
AOC Bourgogne Coulanges - la -Vineuse - <i>Domaine Houblin - Vernin</i>	8€	34€
AOP Pouilly fuissé - <i>Domaine de la tassée d'or</i>		36€
AOC Chablis - <i>Domaine Clément Biot</i>		38€
AOC Savigny les Beaunes - <i>Domaine Charles - Henri Bourguignon</i>		42€
<i>Champagne</i>		
AOC Coteaux champenois - <i>Domaine Devaux</i>		50€
<i>Vallée de la Loire</i>		
AOC Sancerre - <i>Domaine des bardins</i>		34€
<i>Rosé wines</i>		
<i>Bourgogne</i>		
AOC Epineuil - <i>Domaine des 4 saisons</i>	6€	26€
<i>Champagne</i>		
AOC Rosé des Riceys - <i>Morel</i>		38€

*AOC / AOP: Protected designation origin

WINES :

Red wines

	Verre 10cl	Bouteille 75 cl
<i>Beaujolais</i>		
AOP Moulin à vent - <i>Domaine Guillot</i>	8€	38€
<i>Bordeaux</i>		
AOP Bordeaux - <i>Château Barbazan</i>	8€	35€
<i>Bourgogne</i>		
AOC Epineuil - <i>Domaine des 4 saisons</i>	8€	30€
AOC Bourgogne Coulanges - La - Vineuse - <i>Domaine Houblin - Vernin</i>		36€
AOC Côte d'Auxerre - <i>Domaine Goisot</i>		38€
AOC Irancy - <i>Franck Givaudin</i>		40€
AOC Pernand - Vergelesses 1 ^{er} cru - <i>Domaine Cornu - Camus</i>		60€
AOC Aloxe - Corton - <i>Domaine Doussot - Rollet</i>		90€
<i>Champagne</i>		
AOC Coteaux champenois - <i>Champagne LS Cheurlin</i>		50€
<i>Côte du Rhône</i>		
AOC La réserve des oliviers - <i>Domaine de la pusterle</i>		32€

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CHAMPAGNES

AOC Champagne Bouchard Cuvée Juliane - 75cl

100% chardonnay

38 €

AOC Champagne Vendemiaire An XIII Cuvée Prestige - 75cl

80% pinot noir et 20% chardonnay

40 €

AOC Champagne Gautherot Rosé de macération - 75cl

100 % pinot noir

Trampled underfoot

42 €

AOC Champagne Moutard Cuvée 6 cépages 2013 - 75cl

*Arbanne, petit meslier, pinot blanc, chardonnay, pinot noir,
pinot meunier*

99€

Champagne of the moment

Ask the server