

Welcome & enjoy your meal



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 customers.

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

Maison Chazal : Beats and poultry

Boulangerie Pâtisserie du lac : Breads, buns

*Malice & Fromage Blanc / Chèvrerie de Creney
Tomme florine, mozzarella & smoked mozzarella
ash-ripened goat cheese*

La Ferme de la Marque : Curd cheese, milk jam

L'Aubade au Safran de Saint Lyé : Saffron

David VANILLE : Vanilla, spices

Ferme du Petit Fontenay : Potatoes

Ruchers du Pré la Caille : Honey

Micro brasserie de l'Aube : Once Troy & Roof

Didier BARBE :

Whisky, Magra Bendi

*Domaine HOUBLIN VERNIN / L'Impérial du Vin & Franck FAGUELIN :
Wines*

ORIGIN OF OUR MEATS

Chicken : *Origin France*

Beef tartare and ground beef : *Origin France*

Andouillette : *Origin France / Aube*

Brisket : *Origin France*

Rib steak : *Origin Ireland*

Sirloin : *Origin Ireland*

Beef ribs : *Origin Germany*

TO SHARE

Selection of Coppa, 20-month aged ham, dried beef,
Tzatziki, eggplant caviar & breadsticks

16 €

Local cheese supplement

4 €

STARTERS

Stuffed tomatoes, duo of Mozzarella from Aube and basil
cream

11 €

Fresh tuna tataki, harlequin rice and teriyaki sauce

12 €

Melon carpaccio, melon granita and 20-month aged ham
Port wine supplement (2cl): +2,00 €

11 €

MEAL SALADS

The Caesar

(seasonal salad, cherry tomatoes, crispy chicken, shaved parmesan, croutons, hard-boiled egg and our homemade Caesar dressing)

18 €

The Mediterranean

(seasonal salad, olives, pine nuts, Orzo, cherry tomatoes, feta and eggplant caviar toast)

18 €

COURSES

Creamy risotto with saffron from Aube and grilled octopus

20 €

5A Andouillette* from Troyes, mustard sauce and fresh fries
from Aube

**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 €

Homemade Burger and fresh fries from Aube (burger bun,
minced steak, coppa, smoked mozzarella from Aube,
caramelized onions, egg, chive cream)

19 €

Hand-cut Charolais beef tartare prepared by the chef, served
with fresh fries from Aube

20 €

Sea bream fillet and its skewers of zucchini, cherry tomatoes,
peppers and red onions, virgin sauce*

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

22 €

COURSES

Sirloin steak, mustard sauce & fresh fries from Aube

24 €

Trapper's platter
(beef ribs, confit pork belly, chicken skewer marinated with
wild garlic), fresh fries from Aube & smoked paprika
mayonnaise

32 €

Prime rib with fresh fries from Aube (for 2 people maximum)

See board for price

Homemade sauces :

Chive cream, cocktail sauce, smoked paprika mayonnaise &
mustard sauce

supplement : +2 €

CHEESES

Local cottage cheese from La Ferme de la Marque
(shallots, fine herbs, sugar, honey, milk jam + 1 €)

8 €

Local assortment of cheeses and salad
(Chaource cheese, ash-coated goat cheese from La Chèvrerie de
Creney, Tomme Florine)

8 €

DESSERTS

Lemon cream Mojito style

10 €

Fresh strawberry salad with a verbena cream and crumble

10 €

Pineapple flembéed with Malibu

9 €

Shortbread, roasted apricots and rosemary apricot coulis,
white chocolate mousse

10 €

Coffee or tea with dessert selection

Brownie, roasted apricot and white chocolate mousse, local
cottage cheese, crumble, and a scoop of vanilla ice cream)

8 €

ICE CREAM : Maître artisan glacier PEDONE

Ice cream : Vanilla, Chocolate, Arabica coffee, Salted caramel, Chocolate spread, Tiramisu, Mint/Chocolate

Sorbet : Lemon, Mirabelle plum, strawberry, blueberry

Ice cream cups :

Cup with 1 scoop : 3 € / Cup with 2 scoops : 5 € / Cup with 3 scoops : 7 €

Homemade whipped cream extra charge : 1,50 €

Dame blanche : Vanilla ice cream with chocolate sauce and homemade whipped cream

8 €

Liégeois : Coffee, chocolate or caramel ice cream topped with whipped cream :

8 €

Iceberg : Ged 27 (mint liqueur) + mint chocolate ice cream

9 €

Colonel : Vodka + lemon ice cream

9 €

Le p'tit champ : 2 ice cream scoops and prunelle plum liqueur from Troyes

9 €

KID MENU

Fruit syrup or fruit juice (12cl)

Breaded fish strips or breaded chicken strips & fresh fries

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 €
Supplément syrup (grenadine, strawberry, mint, lemon, orgeat, cherry)	2cl - 0,5 €
Fine cola / Fine cola zéro	33cl - 4 €
Fine pêche / tropical	33cl - 4 €
Tonic	33cl - 4 €
Limonade	25cl - 4 €

Juice fruits

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

Get 27	4cl - 6 €
Baileys	4cl - 6 €
Limoncello	4cl - 6 €
Amaretto	4cl - 6 €
Poire William	4cl - 6 €
Cognac	4cl - 8 €
Prunelle de Troyes	4cl - 7 €

COCKTAILS

COCKTAILS WITH ALCOHOL - 10cl

Mojito : Rum, lime, mint, cane sugar, sparkling water

8 €

Spritz : Apéritol, prosecco, sparkling water

8 €

Le petit champ' : Prunelle from Troyes (prunelle plum liqueur), cherry syrup, champagne and lime

8 €

Rainbow : Rum, Malibu, orange and pineapple juice, grenadine syrup, blue curacao

8 €

COCKTAILS WITHOUT ALCOOL - 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 Clan Campbell	4cl - 6 €
Whisky Didier Barbe & fils <i>(Distillerie de Lusigny-sur-Barse)</i>	4cl - 8 €
Rhum blanc	4cl - 6 €
Rhum XO Martinique et Réunion	4cl - 8 €
Gin	4cl - 6 €
Vodka	4cl - 6 €
Ricard	4cl - 6 €
Martini red or white	4cl - 6 €
Port wine	4cl - 6 €
Suze	4cl - 6 €
Kir (white wine + blackcurrant 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 €
Glass of Champagne of the moment	10cl - 8 €
Kir royal (Champagne + blackcurrant liqueur)	12cl - 9 €

CHAMPAGNE

AOC Champagne Bouchard (Cuvée Juliane) - 75cl

100% chardonnay

35 €

AOC Champagne Vendemiaire An XIII (Cuvée Prestige) - 75cl

80% pinot noir et 20% chardonnay

37 €

AOC Champagne Gautherot (Rosé de macération) - 75cl

100 % pinot noir

Foulé aux pieds

42 €

Champagne of the moment

Ask at the server

WINES :

Verre Bouteille
 10cl 75 cl

Rosé wines:

AOC Bourgogne Epineuil - <i>Domaine des 4 saisons</i>	6,00 €	25.00 €
AOC Rosé des Riceys - <i>Morel</i>		37.00 €

White wines :

AOC Jurançon - <i>Domaine Rigal</i>	6,00 €	22,00 €
AOC Bourgogne Chablis - <i>Domaine des 4 saisons</i>		30,00 €
AOC Bourgogne Coulange la Vineuse - <i>Domaine Houblin - Vernin</i>	8,00 €	34,00 €
AOC Riesling - <i>Vieilles Vignes Herrenweg</i>		36,00 €
AOP Bourgogne Haute côte de nuit - <i>Domaine Nudant</i>		42,00 €

Red wines :

AOP Bourgogne Pinot noir - <i>Domaine de la tassée d'or</i>		30,00 €
AOP Bordeaux - <i>Château Marquis des bois</i>	8,00 €	35,00 €
AOC Bourgogne Coulange La Vineuse - <i>Domaine Houblin - Vernin</i>		36,00 €
AOC Irancy - <i>Domaine Biot- Parcelle Léonard</i>		38,00 €
AOP Moulin à vent - <i>Domaine Guillot</i>	8,00 €	38,00 €
AOC Coteaux champenois - <i>Champagne LS Cheurlin</i>		54.00 €
AOP Nuits Saint Georges - <i>Domaine Nudant</i>		88.00 €

COFFEE - TEA - CHOCOLATE

Ask the server for the card

Hot chocolate

3,50 €

Capuccino

3,50 €

Long coffee

+ 0,80 €

Irish coffee

9 €

Troyen coffee

9 €

