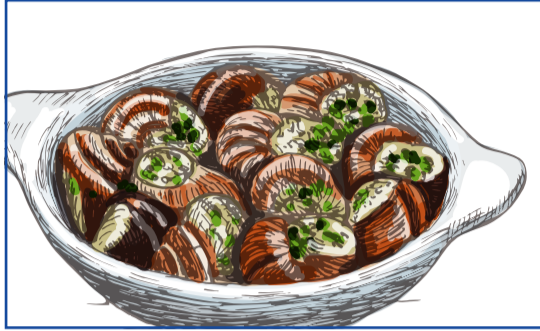


LE RÉFLECTOIRE

LE RESTAURANT DU DOMAINE VRANKEN - POMMERY

STARTERS



BOUZY SNAILS

SUGGESTED PAIRING : APANAGE BLANC DE NOIRS (+18€)

6 Escargots : 12€ / 12 Escargots : 24€

Escargots

Already in prehistoric times, snails were a dish appreciated by the Man of Cro-Magnon, who enjoyed them in abundance. It was only in 1814 that snails started to be prepared with garlic, parsley and butter. During that year, Talleyrand, the Minister of Foreign Affairs, organised a reception in honour of the Czar of Russia in Paris. Talleyrand wanted to impress him and let him taste something he had never eaten before. He asked his cook, who was from Burgundy, to prepare some snails. Originally, the chef considered to prepare them with wine, but the minister was not very enthusiastic about this idea, which he believed not to be very refined. Then the chef had an idea: he would prepare the gastropods as in his home region, Burgundy: with garlic, to mask the taste, parsley to soften the look and butter to help swallow them. The Czar adored the snails which then became a luxury product. In this way the reputation of this typically French dish became widely known during the 19th century.

Lobster à la parisienne

SUGGESTED PAIRING : APANAGE BLANC DE BLANC (+18€)

28€

Soft-boiled egg, pea mousseline

SUGGESTED PAIRING : DIAMANT BRUT (+16€)

12€

Salmon gravlax, herb financier

SUGGESTED PAIRING : CIRQUES DES GRIVES (+17€)

18€

Leeks three ways

SUGGESTED PAIRING : APANAGE BRUT (+18€)

14€

MAIN COURSES

Navarin of lamb*, spring peas

SUGGESTED PAIRING : LES PLANÈTES - ROUGE (+17€)

54€

Rabbit with mustard*, fresh tagliatelle

SUGGESTED PAIRING : CHAPELLE GORDONNE BLANC (+10€)

26€

Cod fillet on aubergine caviar, champagne sauce

SUGGESTED PAIRING : CUVÉE LOUISE 2005 (+38€)

28€

Beef tartar*

SUGGESTED PAIRING : DIAMANT BRUT ROSÉ (+20€)

24€

Pearl barley risotto with spring vegetables

SUGGESTED PAIRING : SÉMAPHORE BLANC (+17€)

22€



GARNISH

Grilled small grenaille potatoes

Green beans

Fresh tagliatelle with seasonal vegetables

*Spring peas**

—

Additional garnish: 5€

DESSERTS



THE BELLE HELENE PEAR

SUGGESTED PAIRING : PORTO VINTAGE 2015 (+8€)

14€

The Belle Helene Pear

Pear poached in syrup with vanilla ice cream and topped with hot chocolate. Georges Auguste Escoffier created the Belle Hélène pear in 1864 as a tribute to Offenbach's opera bouffe of the same name, but above all as a tribute to the voice of the singer Hortense Schneider. Created on the stage of the Théâtre des Variétés on 17 December 1864, La Belle Hélène is the work of the trio Offenbach, Meilhac and Halevy, which brought Hortense Schneider international fame. It was a great success. Offenbach invited 150 people to dinner at Peter's for the 150th performance. The luxurious restaurant served the entire cast the famous "Poire Belle Hélène".

Vanilla and chocolate profiteroles

SUGGESTED PAIRING : RATAFIA DEMOISELLE (+9€)

12€

Crème brûlée

SUGGESTED PAIRING : POMMERY ROYAL BLUE SKY (+19€)

10€

Ile flottante ("Floating island")

SUGGESTED PAIRING : POMMERY ROYAL BLUE SKY (+19€)

12€

The piece of cake

ASK SOMMELIER

10€

TO SHARE

Tarama

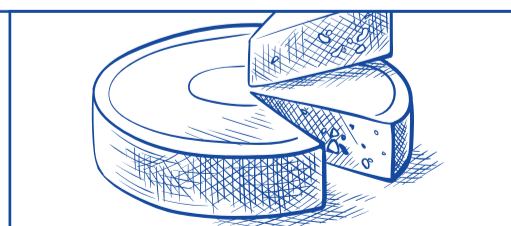
12€

Iberian ham

14€

Fresh goat's cheese with wild herbs

14€



CHEESE PLATTER

14€

FOR CHILDREN AND GOURMETS

Croque Monsieur*

12€

Macaroni with ham*

12€

CHAMPAGNES & WINES

CHAMPAGNES

	GLASS 12CL - 12.5% VOL.	BOTTLE 75 CL	MAGNUM 150 CL
Pommery Apanage Brut CHAMPAGNE POMMERY	15 €	80 €	170 €
Pommery Apanage Blanc de Blancs CHAMPAGNE POMMERY	18 €	95 €	-
Pommery Apanage Blanc de Noirs CHAMPAGNE POMMERY	18 €	95 €	-
Pommery Grand Cru Millésimé 2009 CHAMPAGNE POMMERY	22 €	110 €	-
Pommery Royal Blue Sky CHAMPAGNE POMMERY	19 €	100 €	-
Pommery Brut Royal Rosé CHAMPAGNE POMMERY	18 €	95 €	-
Cuvée Louise Brut Nature 2006 CHAMPAGNE POMMERY	-	250 €	-
Cuvée Louise Brut 2005 Parcelle CHAMPAGNE POMMERY	58 €	210 €	-
Diamant Brut CHAMPAGNE VRANKEN	16 €	90 €	190 €
Diamant Brut Rosé CHAMPAGNE VRANKEN	20 €	105 €	-



CUVÉE LOUISE BRUT
Millésime 2005 Parcelles :
Glass 58€ - Bottle 210€

All the ingredients came together to constitute a great vintage and sign a Cuvée Louise. By taking the time to select the best parcels, by waiting as long as necessary before harvesting, by picking only the finest bunches, by selecting the purest juices during pressing, we have succeeded in perfectly revealing the potential of this exceptional vintage, whilst preserving the identity of the terroirs of the three Grands Crus composing the Cuvée Louise Pommery: Aÿ, Avize and Cramant. The Cuvée Louise 2005 expresses, through these three terroirs and an exceptional year, the quintessence of the Pommery style.



LA CHAPELLE GORDONNE
Rosé Millésime 2022 :
Glass : 10€ - Bottle : 50€

Made from the oldest parcels of Château la Gordonne, a unique estate in Provence, La Chapelle Gordonne is a prestigious cuvée made exclusively from first juices, a guarantee of quality par excellence. Produced by organic viticulture and bursting with sunshine, La Chapelle Gordonne is a wine which reflects the gentleness of an exceptional region with the most subtle aromas.

WINES

	GLASS 12CL	BOTTLE 75 CL
La Chapelle Gordonne Blanc 2020 AOC CÔTES DE PROVENCE - 13% VOL.	10 €	50 €
La Chapelle Gordonne Rouge 2015 AOC CÔTES DE PROVENCE - 13,5% VOL.	12 €	60 €
La Chapelle Gordonne Rosé Bio 2022 AOC CÔTES DE PROVENCE - 12,5% VOL.	10 €	50 €
Cirque des Grives 2021 Rosé AOC CÔTES DE PROVENCE - 12,5% VOL.	17 €	85 €
Sémaphore Blanc Bio 2021 AOC CÔTES DE PROVENCE - 12,5% VOL.	17 €	85 €
Les Planètes Rouge 2020 AOC CÔTES DE PROVENCE - 13,5% VOL.	17 €	85 €
Terras Do Grifo Rouge 2019 DOC DOURO - 13,5% VOL.	9 €	45 €
Pink Flamingo Gris de Gris Bio 2021 IGP SABLE DE CAMARGUE - 12,5% VOL.	7 €	35 €
Château Panery La Madonne Blanc 2020 IGP PAYS D'OC - 13,5% VOL.	-	70€
Porto Quinta Do Grifo Vintage 2015 - 20% VOL.	8 € (7cl)	-
Ratafia Demoiselle - 18% VOL.	9 € (7cl)	-

SOFT

Juice (25CL)	4,00€
Coca cola (33CL)	4,00€
Coca cola zéro (33CL)	4,00€
Iced Tea (25CL)	4,50€
Orangina (25CL)	4,50€

Tonic (25CL)	4,00€
Lemonade (25CL)	2,50€
Evian (50CL OU 100CL)	5,00€ 5,00€
Perrier (33CL)	4,00€
Badoit (50CL OU 100CL)	5,50€ 5,50€

Chateldon (100CL)	9,00€
Tea	4,00€
Coffee	5,00€
Capuccino	5,50€

TARIFS NETS, EXPRIMÉS EN TTC, SERVICE INCLUS.
Net rates, including VAT and service.

LE RÉFECTOIRE EST OUVERT DU JEUDI AU LUNDI DE 12H À 18H ET LE VENDREDI ET SAMEDI SOIR DE 19H À 21H30 (DERNIÈRE COMMANDE)
5 PLACE DU GÉNÉRAL GOURAUD, 51100 REIMS -03 26 61 61 61 - LEREFECTOIRE@VRANKENHOSPITALITY.FR - WWW.VRANKENPOMMERY.COM

@LEREFECTOIREREIMS

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION.