

LE RÉFLECTOIRE

LE RESTAURANT DU DOMAINE VRANKEN - POMMERY

STARTERS



EGG MAYONNAISE

SUGGESTED PAIRING: DIAMANT BRUT (+16€)

12€

Egg Mayonnaise

The very first recipe for eggs with mayonnaise, proposed as a starter, was elaborated by A. Baultte. The latter was published in *Les OEufs avec 1000 manières de les préparer et de les servir* in 1906. In that recipe, the eggs were adorned with gherkins, tarragon or red beet and served on croutons. In recipe 555 these "hard-boiled eggs with mayonnaise" are presented on a "bed of lettuce", with the instructions: "cut into four and cover by a light layer of mayonnaise, garnish with anchovies and capers, decorate with olives or beet blades". Several years later, this recipe evolved in home economics schools. It was perfectly reproduced. A recipe for moulded eggs with mayonnaise, cooked in a casserole, then cooled down and topped with mayonnaise, was published in the Larousse of 1926. During the 1990ies, when the popular bistros were in decline in France, the famous food critic Claude Leby and his journalist friend Jacques Pessis founded the Association for the protection of the egg mayonnaise (ASOM), whose objective is the preservation of the culinary tradition of the egg mayonnaise. This authentic egg mayonnaise recipe promotes an official charter in which the hen egg is boiled fondant and served with its soft and creamy mayonnaise. An egg mayonnaise world championship has been organised for many years to perpetuate the tradition of this great classic of French cuisine

Scallop carpaccio with truffle oil

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

18€

Trilogy of beetroot

SUGGESTED PAIRING: DIAMANT ROSÉ (+20€)

15€

Spring lobster

SUGGESTED PAIRING: POMMERY APANAGE 1874 (+24€)

28€

Foie gras with port and blackcurrant

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

22€

MAIN COURSES

Fillet of duck, Apicius-style

SUGGESTED PAIRING: CHAPELLE GORDONNE ROUGE (+12€)

51€

Armorican-style monkfish

SUGGESTED PAIRING: CHAPELLE GORDONNE ROSÉ (+10€)

54€

Blanquette of veal

SUGGESTED PAIRING: SÉMAPHORE BLANC (+17€)

29€

Chicken Marengo

SUGGESTED PAIRING: LES PLANÈTES ROUGE (+17€)

27€

Pearl barley risotto with heirloom vegetables

SUGGESTED PAIRING: SÉMAPHORE BLANC (+17€)

25€



GARNISH

Braised endives

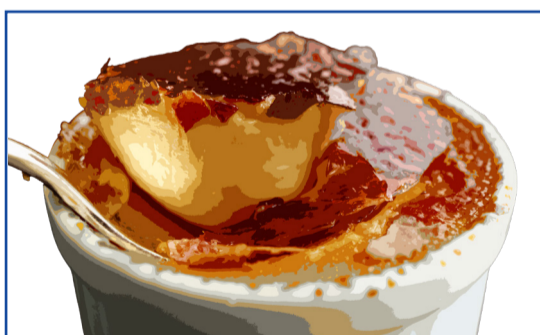
Gratin dauphinois

Basmati rice

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Extra topping : 5€

DESSERTS



CRÈME BRÛLÉE

SUGGESTED PAIRING: DIAMANT BRUT (+16€)

10€

Crème brûlée

The crème brûlée has quite a history behind it, and an origin that we need to be aware of. Inspired by the crema catalana, this vanilla-based recipe is one of the desserts which the French love most. Many people discuss, therefore, about the origin of the crème brûlée. This goes especially for the Spaniards who believe that it is very similar to their crema catalana. However, there are some differences between the two creams. The most obvious of these differences concerns the crisp crust which covers the crème brûlée. Here, sugar is heated to caramelize it and create the particularity of this dessert. It has indeed been invented in the 17th century by the French François Massialot, who published the first historic reference in one of his recipe books. On the occasion of a dinner organised by Philippe of Orléans, the officier de bouche (chef) Massialot wanted to heat the cream which was considered to be too cold and gave birth to the crème brûlée. He had the ingenious idea to apply a hot iron to the sugar placed on this pastry without heating at the same time the cream. In this way the caramelisation made its appearance to obtain the crème brûlée. The distinctive features of this dessert are its unique unctuous texture, the finesse of its crisp caramel and its incomparable vanilla flavour.

Pear in wine

SUGGESTED PAIRING: POMMERY BRUT ROYAL ROSÉ (+18€)

14€

Chocolate profiteroles

SUGGESTED PAIRING: PORTO VINTAGE 2015 (+8€)

14€

Panettone-style brioche perdue

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

14€

Chocolate Craquant

SUGGESTED PAIRING: PORTO VINTAGE 2015 (+8€)

12€

TO SHARE

Tarama

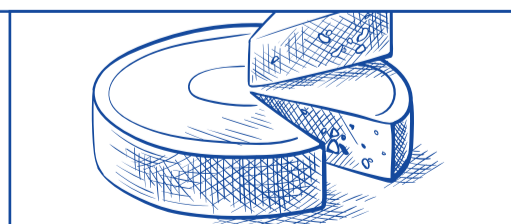
14€

Iberian ham

20€

Fresh goat's cheese with wild herbs

14€



CHEESE PLATTER

16€

FOR CHILDREN AND GOURMETS

Croque Monsieur*

15€

Macaroni with ham*

Children : 12€ - Adult : 15€

CHAMPAGNES & VINS

CHAMPAGNES

	VERRE 12CL - 12.5% VOL.	BOUTEILLE 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 Apanage 1874 CHAMPAGNE POMMERY	24 €	120 €	-
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 €	-
Pommery Cuvée 150 ans CHAMPAGNE POMMERY	-	190 €	-
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 €	-
Diamant Grand Cru Millésimé 2014 CHAMPAGNE VRANKEN	-	150 €	-



APANAGE 1874
Verre 24€ - Bouteille 120€

Lié entre les grands terroirs de la Champagne et les grandes tables du monde, Apanage 1874 est un assemblage de trois millésimes (2018, 2015 et 2012) et de notre réserve perpétuelle.



LES PLANÈTES
Rouge Millésime 2020 :
Glass : 17€ - Bottle : 85€

La cuvée Les Planètes est composée d'un assemblage de Syrah, Cabernet Sauvignon, Mourvèdre et Grenache noir dont ce dernier à pulpe blanche rappelle volontiers la Champagne. Concernant son extraction, ce vin bénéficie d'une méthode innovante qui lui est propre, celle de l'infusion. Les grappes sont dégrainées une par une, seules les plus belles baies sont gardées et ajoutées méticuleusement pour parfaire le goût et la finesse de ce vin.

VINS

	VERRE 12CL	BOUTEILLE 75 CL
La Chapelle Gordonne Blanc 2023 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 2023 AOC CÔTES DE PROVENCE - 12,5% VOL.	10 €	50 €
Cirque des Grives 2022 Rosé AOC CÔTES DE PROVENCE - 12,5% VOL.	17 €	85 €
Sémaphore Blanc Bio 2022 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 2021 DOC DOURO - 13,5% VOL.	9 €	45 €
Pink Flamingo Gris de Gris Bio 2023 IGP SABLE DE CAMARGUE - 12,5% VOL.	7 €	35 €
Château Panery La Madonne Blanc 2020 IGP PAYS D'OC - 13,5% VOL.	-	70€
Château Panery La Madonne Rouge 2022 AOP DUCHÉ D'UZES - 14% VOL.	-	65€
Porto Quinta Do Grifo Vintage 2015 - 20% VOL.	8 € (7cl)	-
Ratafia Demoiselle - 18% VOL.	9 € (7cl)	-

SOFT

Jus (25CL)	4,00€
Coca cola (33CL)	4,00€
Coca cola zéro (33CL)	4,00€
Fuze Tea (25CL)	4,00€
Orangina (25CL)	4,00€

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

Chateldon (75CL)	7,00€
Thé	4,00€
Café	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.