

LE JARDIN BRASSERIE

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← ENTREE →





LE JARDIN
BRASSERIE

Seated in lovely natural surroundings, admiring a loft-style building tucked away on one side of the grounds...

Its contemporary style, friendly spirit and bucolic terrace flourish in a unique setting at the heart of the most beautiful garden in Reims.

Awarded a Michelin Bib Gourmand, the Brasserie welcomes guests in a casual and warm ambiance, where Christophe Moret honours the seasons while celebrating spontaneity, based on local produce.




GARDINIER


RELAIS &
CHATEAUX



Lunch and dinner offerings



MENU DU JARDIN

Not available from Friday evening to Sunday lunch and public holidays

Starter, main and dessert | 42 €

A fix menu is requested for 16 guests and above

Herbaceous cucumber gazpacho
Goat cheese from Sophie Laluc

Or

Bömlo salmon gravlax
Coleslaw



Sea bass fillet
Fennels with mojito sauce

Or

Veal rump, gremolata
Eggplant caviar dip



Baba with Santiago de Cuba rum
Madagascar vanilla whipped cream

Or

Manjari grand cru chocolate
Crispy cocoa gavottes and blackcurrant sorbet

MENU DECOUVERTE

Available everyday at lunch and dinner

Starter, main and dessert | 50 €

A fix menu is requested for 16 guests and above

Bömlo salmon gravlax
Coleslaw

Or

White asparagus from Champagne
Gribiche sauce



Codfish fillet
Seasonal green vegetables selection

Or

Roasted chicken stuffed with spinach, devilled sauce
French fries from Le Petit Fontenay farm



Strawberry and Ardennes buckwheat tart
Mint pistou

Or

Saint Honoré





SUMMER 2026 MENU

Available everyday at lunch and dinner

Four courses | 60 €

White asparagus from Champagne
Gribiche sauce



Codfish fillet
Seasonal green vegetables selection



Slow-cooked lamb shoulder
Prunay harissa



Rhubarb and raspberries Vacherin
Infused with rose

WINE PAIRINGS

Garden and Vines | 48 €

*One glass of champagne
Two glasses of wine
Mineral water and hot drinks*

In the Champagne vineyards | 55 €

Wines from Champagne region only

*One glass of champagne
Two glasses of local wine
« Coteaux Champenois »
Mineral water and hot drinks*

Ratafia with an extra of 10 €

Lunch pairing | 36 €

*One glass of champagne
One glass of wine
Mineral water and hot drinks*





Birthday cake

Starting from 5 € per person in a menu

Children menu

Main and dessert | 19 €

Up to 12 years - old

Cheese plate

14 € per person

PRIVATE DINING ROOM

Salon Herbier

08 to 11 guests | 400€

12 to 16 guests | 300€

Salle aux Oiseaux

17 to 25 guests | 800€

26 to 55 guests | 500€

56 to 65 guests | 800€ *(with room extension)*

Main room

65 to 85 guests | 700€

Full privatization

From 85 guests | price on request

Prices are all taxes included.



DEDICATED CONTACTS

Bérénice Pichot
Sales executive

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Restaurant manager

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Open everyday :

*Lunch from midday to 1.45pm
Dinner from 6.45pm to 9.45pm*

Brasserie Le Jardin
7 avenue du Général Giraud
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