



EXCELSIOR

Reims



OYSTERS

	for 6	for 9
Fines de Claire n°3	€ 18.00	€ 27.00
Fines de Claire n°2	€ 20.00	€ 30.00
Creuses de Bretagne n°3	€ 19.00	€ 28.50
The Oyster Casting Call	€ 22.00	€ 33.00

SHELLFISH & CRUSTACEANS

Half American Lobster	€ 25.00
Langoustines (approx. 400 g)	€ 36.50
Crab	€ 24.00
Prawns (6)	€ 16.00

SEAFOOD PLATTERS

THE ROYAL PLATTER <i>1/2 Crab, 1/2 American Lobster, 2 Langoustines, 2 Prawns, Assortment of 9 Oysters (3 Creuses de Bretagne n°3, 3 Fines de Claire n°2, 3 Fines de Claire n°3), Whelks, Grey Shrimps</i>	for 1 € 66.00	for 2 € 129.00
THE FISHMONGER PLATTER <i>1/2 Crab, 1/2 American Lobster, 3 Langoustines, 4 Prawns, Whelks, Grey Shrimps</i>		€ 61.00
THE "EXCEL" PLATTER <i>1/2 Crab, 3 Prawns, 1 Langoustine, Assortment of 9 Oysters (3 Creuses de Bretagne n°3, 3 Fines de Claire n°2, 3 Fines de Claire n°3), Whelks</i>		€ 52.00
THE OYSTERMAN PLATE <i>3 Prawns, Assortment of 6 Oysters (2 Creuses de Bretagne n°3, 2 Fines de Claire n°2, 2 Fines de Claire n°3), Whelks</i>		€ 29.00

EXPRESS MENU*

€ 22.90

Only at lunch from Monday to Friday,
excluding exceptional days

**One Main Course,
one Gourmet coffee and a drink**

Main Course of the day

- or **Roast Toulouse sausage,**
potato purée with butter and savory sauce
- or **Salmon and sauerkraut, beurre blanc**
- or **Butcher's piece, fries and Béarnaise sauce**
- + **Gourmet coffee: Espresso and its 4 mini desserts**
- + 1 Glass of wine (15 cl) or 1/2 mineral water (50 cl)

'GARÇON' MENU*

Drinks not included

Starter	Main Course	Starter + Main Course
+ Main Course	+ Dessert	+ Dessert
€ 28.00	€ 26.00	€ 35.00

Not available on Friday evening,
Saturday and Sunday

BRASSERIE MENU*

Drinks not included

Starters

- 6 Burgundy snails in parsley butter**
- Homemade duck foie gras in Armagnac (+ €4),**
with fruit chutney
- Grated celery root and truffle remoulade,**
wafer-thin cured ham
- 6 Fine Oysters, scale selection**

Main Courses

- Salmon and sauerkraut, beurre blanc**
- Thick-cut tuna, Basque piperade,**
arugula salad with parmesan shavings
- Charolais beef tartar,**
French fries and green salad
- Chicken supreme,**
creamy mushroom sauce, green vegetables

Main Course of the day

Desserts

- Assorted ice-creams**
- Crème brûlée with vanilla**
- Strawberry gazpacho with mint sorbet**
- Chocolate or Coffee Liégeois ice cream sundae**

PRESTIGE MENU*

Drinks not included

Starter + Main Course + Dessert

€ 49.00

Starters

- Salmon marinated in herbs,**
warm Charlotte potatoes in oil, mustard vinaigrette
- 12 Burgundy snails in parsley butter**
- Homemade duck foie gras in Armagnac, with fruit chutney**
- 6 oysters Casting Call**
(2 Fines de Claire n°2, 2 Fines de Claire n°3 and 2 Creuses de Bretagne)

Main Courses

- Scallops, creamy risotto with tomatoes confit**
and green asparagus tips, beurre blanc
- Casserole-roasted monkfish, porcini, oyster mushroom**
and spinach sauce, served with Royan ravioli
- Breast of duck,**
seasonal vegetable lasagne and Tawny Port reduction
- Roast beef tenderloin,**
bearnaise sauce, fresh French fries and green beans

Desserts

- Berry puff pastry, lemon mousseline cream**
- Gourmet profiterole with Valrhona hot chocolate**
- Tiramisu with red fruits and rose biscuits from Reims**
- Royal amber rum baba with vanilla whipped cream**

CHILDREN MENU € 13.00

One Main Course + one Dessert + one Drink
(Menu for 10 year olds and under)

Ask details to your head waiter

APPETISERS TO SHARE

Mediterranean meze and toasted bread (<i>Roast chicken and herb rillettes, aubergine caviar, mackerel rillettes</i>)	€ 15.00
Thin-sliced charcuterie board (<i>Cured ham, herb baked ham, dried sausage, Coppa</i>)	€ 12.50

STARTERS

The Chef's leeks in vinaigrette, <i>lightly roasted, Ravigote sauce and toasted hazelnuts</i>	€ 8.00
Our pissaladière with marinated sardines, <i>mixed baby greens</i>	€ 9.00
Grated celery root and truffle remoulade, <i>wafer-thin cured ham</i>	€ 10.00
Burgundy snails in parsley butter	for 6 € 11.00 for 12 € 17.00
Thin-sliced charcuterie board (<i>Cured ham, herb baked ham, dried sausage, Coppa</i>)	€ 12.50
Grilled vegetable carpaccio and fresh goat's cheese & herb quenelles, <i>balsamic vinaigrette</i>	€ 13.00
Avocado-shrimp gougère, <i>cocktail sauce</i>	€ 13.50
Salmon marinated in herbs, <i>warm Charlotte potatoes in oil, mustard vinaigrette</i>	€ 14.00
Mediterranean meze and toasted bread (<i>Roast chicken and herb rillettes, aubergine caviar, mackerel rillettes</i>)	€ 15.00
Homemade duck foie gras with Armagnac, <i>fruit chutney</i>	€ 18.00
Half-lobster with fresh mango and crunchy green bean salad, <i>herb vinaigrette</i>	€ 25.00

OUR SPECIALTIES

Hearty beef carpaccio with Pistou sauce and parmesan shavings <i>(Romaine and artichokes salad, button mushrooms and tomatoes confit), French fries</i>	€ 24.50
Casserole-roasted monkfish, porcini, oyster mushroom and spinach sauce, <i>served with Royan ravioli</i>	€ 32.00
Whole lobster with crunchy green bean salad and fresh mango, <i>herb vinaigrette</i>	€ 47.00

MEATS

Roast Toulouse sausage, <i>potato purée with butter and savory sauce</i>	€ 18.00
Charolais beef tartar, <i>French fries and green salad</i>	€ 20.50
Honey-roasted pork tenderloin with rosemary, <i>sweet potato French fries, au jus</i>	€ 22.00
Breast of duck, <i>seasonal vegetable lasagne and Tawny Port reduction</i>	€ 27.00
Roast beef tenderloin, <i>bearnaise sauce, fresh French fries and green beans</i>	€ 33.00
Champagne region sweetbreads and chicken casserole with morel mushrooms, <i>green vegetables</i>	€ 39.00

FISHES

Salmon and sauerkraut, beurre blanc	€ 21.00
Thick-cut tuna, Basque piperade, <i>arugula salad with parmesan shavings</i>	€ 24.00
Bass fillet, <i>served with tomato, aubergine and mozzarella mille-feuille, and parsley butter</i>	€ 27.00
Scallops, creamy risotto with tomatoes confit and green asparagus tips, <i>beurre blanc</i>	€ 30.00

Net Prices. *'Garçon', Brasserie, Prestige and Express menus are not available on exceptional days and holidays.

ALCOHOL ABUSE IS DETRIMENTAL TO YOUR HEALTH. DRINK WITH MODERATION.