







In the Domaine Les Crayères, Le Jardin offers a two-fold ambiance between its bucolic terrace unlike any other in Reims and an immense loft-like building, designed in a contemporary style around an open kitchen.

In this venue, the Chefs Aurélien André and Christophe Moret leaves protocol at the door, creating a free-wheeling menu based, as always, on generosity, headline products and with the same demanding sourcing as for Le Parc restaurant.









Our lunch and dinner suggestions



# **MENU DU JARDIN**

Served from Sunday evening to Friday lunch (except on public holidays)

42 €
excluding drinks
A single menu choice is
requested from 16 guests

90 €
including drinks
Glass of champagne
Two glasses of wine
Mineral water and coffee

Slow cooked egg Florentine Spinach and haddock or Pumpkin squash Royan ravioli and Mimolette cheese



Codfish, "gremolata" sauce Vegetables from our local growers or "Miroton" beef cheek Gnocchi



Rice pudding with Madagascar vanilla
Caramel
or
Indonesian chocolate pie

# **MENU DECOUVERTE**

Served everyday at lunch and diner

50 € excluding drinks
A single menu choice is requested from 16 guests

100 € including drinks

Glass of champagne Two glasses of wine Mineral water and coffee

Slow cooked egg Florentine Spinach and haddock or Marinated amberjack Citrus, chili and papaya



Pollack fish
Thai sauce
Vegetables from our local growers
or
Veal rump
« A la diable » sauce
French fries



Apple pie *or* Paris-Brest





# **WINTER 2025 MENU**

Served everyday at lunch and diner

60 € excluding drinks

Set menu

115 €
including drinks
Glass of champagne
Two glasses of wine
Ratafia
Mineral water and coffee

Marinated amberjack Citrus, chili and papaya



Scallops from Normandy Cauliflower and curry



Confit shoulder lamb with dried fruits Spices sauce and gnocchi



Citrus baba Rum Santiago de Cuba and vanilla whipped cream



#### PRIVATE DINING ROOM

Our prices are all taxes included

Less than 8 guests – on demand

## Salon Herbier

between 8 and 11 guests – 400€ between 12 and 16 guests – 300€

## Salle aux Oiseaux

between 17 and 25 guests – 800€ between 26 and 55 guests – 500€ (with extension) between 56 and 70 guests – 800€

### Main room

between 70 and 85 guests - 700€

More than 85 guests – on demand



#### Private room

starting from 300 €

# Birthday cake

starting from 5€ per person in a menu

Children menu

Main and dessert Up to 12 years-old 19€ per child

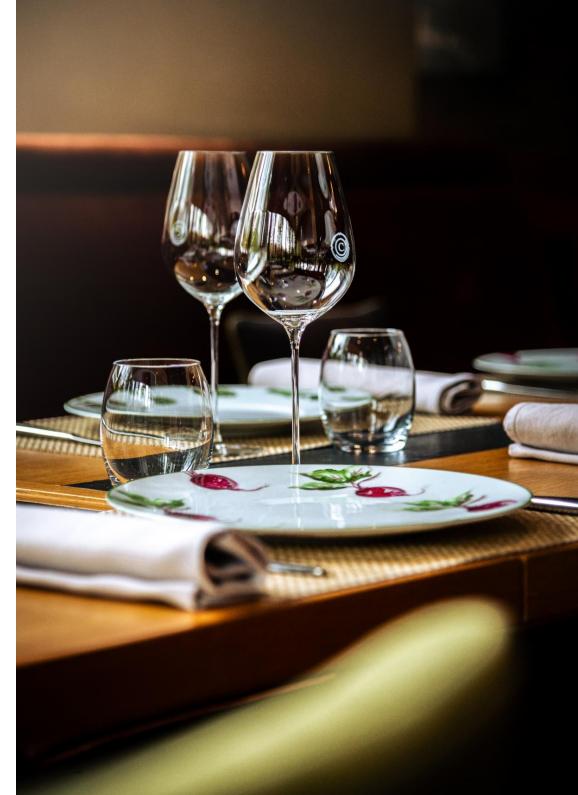
**Cheeses plate** 

14 € per person













## **DETAILS**

Brasserie Le Jardin 7 avenue du Général Giraud 51100 Reims

## Open everyday:

Lunch from midday to 1.45pm Diner from 6.45pm to 9.45pm

# **CONTACT NAMES**

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