



# LIBRARY STAFF WEEK

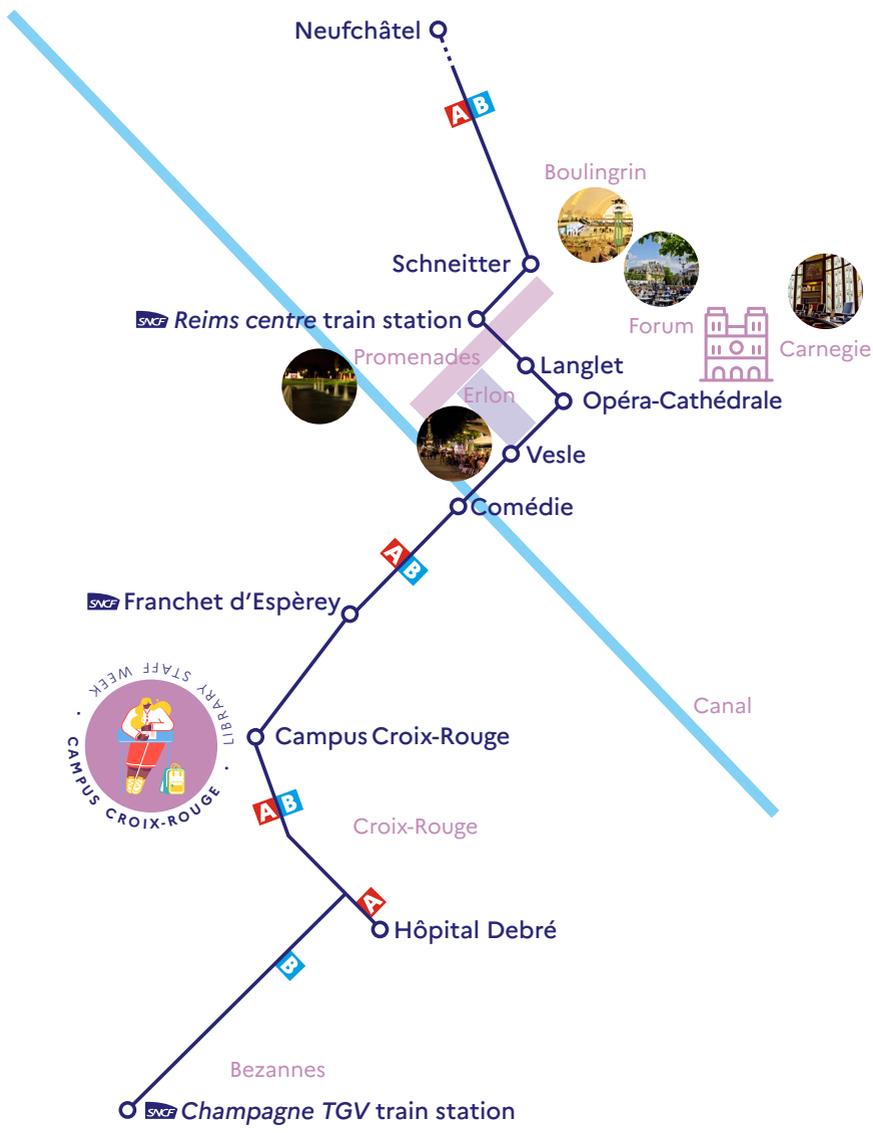


REIMS, FRANCE – JUNE 30<sup>th</sup> → JULY 4<sup>th</sup> 2025

## Welcome to Reims!



# Coming to Reims



**Tramway/buses Grand Reims mobilités**  
 station Campus Croix-Rouge  
 a 20-minute ride from Gare centre  
<https://www.grandreims-mobilites.fr>

**By foot**  
 57 rue Pierre Taittinger  
 a 50-minute walk from Gare centre

**Self-service bicycles: Zébullo**  
 station Campus  
 a 15-minute ride from Gare centre  
<https://zebullo.ecovelo.mobi>

**By car**  
 rue François Guyard  
 a 15/30-minute ride from Gare centre

Welcome to the Robert de Sorbon library! Our library is located on the Croix-Rouge campus in Reims. To come here, you can arrive at either of the two train stations, which are a 45-minute train ride from Paris: *Gare centre* (in the city centre), and *Gare Champagne TGV* (which is 8 km outside of the city). There are two tram lines (A and B) in Reims, which are nearly identical: line A will bring you from the *Gare centre* to our *Campus Croix-Rouge*, while line B can bring you to the campus from either train station.



# The University and its libraries

The University of Reims Champagne-Ardenne (URCA) was created in 1967. Around 28,000 students are currently enrolled, studying Law, Political Sciences, Economy, Social Sciences, Arts and Humanities, Sports, Medical Sciences, Mathematics and Biology. The University is present in 5 cities across the Champagne-Ardenne region: Châlons, Chaumont, Charleville, Reims, Troyes.

11 libraries make up the "*bibliothèque de l'URCA*" in those 5 cities, 5 of which are located in Reims. The library welcoming you, Robert de Sorbon, is located on the Campus Croix-Rouge, which is in the south-west of the city. The campus is well-known for its "*Coquilles*" (shells), which are very visible when you are riding the tram – they house 6 lecture theatres. A 2-minute walk from the "*Coquilles*", the library Robert de Sorbon opened in 2006 and is the largest of the 11.

# About Reims

Often represented by its cathedral [1] and its Champagne, Reims is a city full of history, from its foundation by the Gauls and its development as an important Roman city, to its major role in crowning French kings, and its post-World War I Art Deco reconstruction.



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As the “*Cité des sacres*” (city of coronation), numerous kings of France were crowned in the cathedral of Reims. The baptism of Clovis [2], in the 6<sup>th</sup> century, by bishop Saint Remi, paved the way for a succession of kings who were crowned in Reims for centuries, the last of which was Charles X in 1825. The Basilica of Saint-Remi, a UNESCO World Heritage Site, also housed the coronation of some kings.

A jewel of Gothic art built in the 13<sup>th</sup> century, the cathedral Notre-Dame de Reims was bombarded during World War I, embodying a martyred city burned by the Germans. It was rebuilt and is now renowned for its beautiful flamboyant façade, its statue of the (creepy) “Smiling Angel” [3] and its stained-glass windows by painter Marc Chagall.

Right next to the cathedral is the *Palais du Tau*, another UNESCO World Heritage Site, which was the palace of the Archbishop of Reims and is now a museum about the cathedral and the coronation of French kings. Almost all the historical city centre was bombarded and destroyed during World War I. Reims became a symbol of the “*reconstruction*” and was rebuilt during the 1920s and 1930s (owing a lot to American donations): many buildings standing today, such as the Carnegie library, pay homage to the then-popular Art Deco style and can be admired walking in the city and looking up [4].



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Leaving the cathedral and walking the *cours Langlet* brings you to the *place du Forum* and its “*cryptoportique*” dating back to the Roman era. From there, you can see the town hall, leading up to the Boulingrin neighbourhood (where food shopkeepers are) and to the Boulingrin [5] itself, one of the most emblematic Art Deco buildings of the city which houses a market every Friday afternoon and Saturday morning. It is a popular neighbourhood to have a drink outside, whether coffee or a “*coupe de Champagne*”.

Next to the Boulingrin is the *Porte Mars* [6], a Roman arch which was one of the city’s gates. Nowadays, it marks the beginning of the *Promenades*, green spaces connecting the Boulingrin, the *Gare centre* and the *place d’Erlon* [7], where most of the bars or pubs can be found.



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Even though the vineyards that first birthed Champagne are closer to the smaller town of Épernay, multiple “*maisons de Champagne*” (Champagne manufacturers) are associated with Reims. The numerous Champagne cellars are open for visits, for around 20 to 30€ with a tasting. One of the most famous “*maisons de Champagne*”, the maison Pommery, belonging to the Vranken-Pommery group, is located in a neo-Tudor building [8], opposite the *Villa Demoiselle* [9], an exquisite Art Nouveau villa. Other renowned “*maisons de Champagne*” in Reims include Ruinart and Veuve Cliquot-Ponsardin.

Here are our best tips for the city centre; in addition, you'll always find a bar or restaurant ready to welcome you on the *place d'Erlon*.

## Restaurants

### **French cuisine**

#### **Le Tablier**, 32 place Drouet-d'Erlon

A restaurant with French classics and comforting dishes, reimagined with local products such as Chaource cheese and "*jambon de Reims*"; good value for money.

#### **Les Cornichons**, 13 rue du général Sarrail

A small restaurant with quality food; their menu is regularly changed according to the season. Reservation recommended.

#### **La Table des sacres**, 6 rue Gambetta

Traditional French cuisine, with a 37€ menu for lunch or dinner.

#### **Version originale**, 25 bis rue du Temple

Located in the neighbourhood of the Boulingrin, this restaurant offers traditional French cuisine and regularly updates its menu according to the season. Reservation recommended.

#### **Le Millénaire**, 4-6 rue Bertin

"*Restaurant gastronomique*", traditional French cuisine, with a 55€ menu for lunch on weekdays. Reservation recommended.

#### **Crêperie La Bigoudène**, 47 rue des Capucins

If you fancy some traditional *crêpes*, this is the place to go!

### **Italian**

#### **Alba**, 5 rue Salin

An Italian restaurant with pastas and pizzas, with a nice room. Reservation recommended.

#### **Alba Street Food**, 4 rue de Pouilly (only for lunch)

Pastas, pizzas and sandwiches for take away only.

**Casa d'Urso**, 1 rue du Barbâtre

An affordable, good Italian restaurant (risottos, pastas, meat or fish dishes, but no pizza). Reservation recommended.

**Moza Rémois**, 17 boulevard de la Paix

A 10-minute walk from the city centre, this restaurant specialises in mozzarella, often blended with more local products.

**La Villa**, 30 rue de Mars

Located in the neighbourhood of the Boulingrin, this restaurant offers Italian specialities in a contemporary setting. Reservation recommended.

**Asian**

**L'atelier Mala**, 44 rue des Élus

A Sichuan restaurant with homemade noodles, fresh produce, and menu options from 18,9€. We particularly recommend their Tang Huan (giant rice balls filled with black sesame and coco).

**Meishi daily**, 11 rue de Fismes

A Chinese restaurant with homemade dishes, and menus on weekdays from 13,5€.

**Saigon Cà phê**, 33 place Drouet-d'Erlon

One of the rare vegan options of the city, fresh produce, and good value for money.

# Bars and pubs

## **Le Coq rouge**, 67 rue Chanzy

A wide variety of wines and generous tapas; a warm atmosphere. Reservation recommended.

## **Les coudes sur la table**, rue des Élus

Next to the *place du Forum*, *Les coudes sur la table* offers a large selection of wines and snacks. We particularly recommend their *pâté-croûte*, a speciality of Reims.

## **L'Escale**, 132 rue de Vesle

A pub in the centre of Reims, with a wide variety of draught beers and craft beers.

## **Odette**, 43 boulevard Foch

A restaurant for lunch (around 25€ for a menu), and a bar offering snacks at night. Large terrace outside.

# Tea shops and cafés

## **Café du Palais**, 14 place Myron-Herrick

The *Café du palais* is the place to go for coffee in an Art Deco room with a glass wall overlooking the courthouse.

## **Waïda**, 3 place Drouet-d'Erlon

A traditional tea shop with a beautiful Art Deco room.

## **La bonbonnière**, 15 rue l'Arbalète

A nice, typical tea shop, ideal for traditional French pastries.

## **En Appar'thé**, rue Chanzy

A beautiful tea shop with pastel colours and a large selection of teas, hot and cold beverages with homemade pastries. They also offer a brunch until 2 pm from Wednesdays to Sundays. There is no reservation: we recommend going early.

## **Harold**, 27 rue de Vesle

This chic and contemporary tea shop offers a selection of hot beverages, pastries, but also homemade options for lunch, and a brunch on Sundays.

# Bakeries

## **Pauline**, 80 rue de Vesle

Homemade bread and cakes; you can order a drink and something to eat outside.

## **Boulangerie Paintagruélique**, 30 rue de Tambour, opposite the town hall

Open from Wednesdays to Sundays (one of the rare bakeries open on Sundays in the city centre). We recommend their bread (baguette tradition and baguette saveur, made of buckwheat flour), as well as their "vi-ennoiseries" (*pains au chocolat*, *croissants*), focaccias and sandwiches. You can also order drinks and food and sit outside on their terrace.

# Accommodation

As our *Gare Champagne TGV* is outside the city and the tram lines's frequency is low at night, we do not recommend you stay there, nor do we recommend you stay near the campus. The tram lines will take you from the centre of the city to the campus in about 15 minutes, so you can easily stay in the centre. While Airbnb is still an option, here are some places to stay:

## **Hotels**

**B&B Reims centre Gare \*\***, 4 rue André Pingat: 90€ /night

**B&B Reims centre Erlon \*\*\***, 28 boulevard Joffre: 110€ /night

**Hôtel porte Mars \*\*\***, 2 place de la République: 110€ /night

## **Apartment hotels**

**Séjours & Affaires Reims Clairmarais \*\***, 25 rue Edouard Mignot: 80€ /night

**Résidhome Reims centre \*\*\***, 6 rue de Courcelles: 90€ /night

## Champagne! Types of Champagne

**Brut:** often made of different varieties of grapes, but can also be made with only one.

**Blanc de blancs:** made with white varieties of grapes, such as Chardonnay, Arbane, Petit Meslier, Pinot blanc, and Pinot gris.

**Blanc de noirs:** made with black varieties of grapes, such as Pinot noir and/or Meunier.

**Rosé** can be obtained in two different ways. A (more common) "*rosé d'assemblage*" blends sparkling white wines with 5 to 20% of still red wines. The "*rosé de macération*" is made by macerating the clear juice of dark grapes with the skins for 36 hours, resulting in wine lightly colored and flavored by the skins.

**Millésimé:** made during good harvest years when it is hoped that the wines can be preserved for a longer period of time. It can be made from every kind of Champagne, and has to be kept a minimum of 36 months in a cellar before it is opened.

Champagne grapes can also be used to produce **ratafia** (a strong alcohol reminiscent of port).

## Other specialities

The **biscuits roses de Reims** date back to the 17<sup>th</sup> century. In 1690, bakers of the Champagne region who wanted to use the warmth of their oven to its fullest had the idea of creating a special batter which was baked once before being left in the bread oven a while longer: hence the word "*biscuits*" (bis-cuits: baked twice). Their pink colour comes from cochineal, a natural red colourant. According to tradition, "*biscuits roses*" are dunked in a "*coupe de Champagne*" either for aperitif or for dessert.

**Pâté-croûte**, a pastry case filled with a forcemeat, which can be made with different sorts of meat. There are also more modern variations, adding vegetables, spices... It can be sliced and shared for aperitif, but there are also smaller, individual *pâtés-croûtes*. You can find it in

some restaurants, or buy them in the *marché du Boulingrin* on Saturday mornings, or at the butcher's (in which case we recommend the boucherie du Forum, 18 place du Forum).

The **jambon de Reims** dates back to 1855. It is made of meat cuts, and some recipes add ratafia to it. It is sliced roughly and eaten as part of a salad, or cut in dices and eaten as an aperitif.

The **lentillon de Champagne** is smaller and thinner than regular lentils, and slightly sweeter.

The **Chaource** is a cow's milk cheese made in Aube (one of the 4 departments of the former Champagne-Ardenne region). Its *pâte* is soft, creamy and slightly crumbly.

## Shops

**Fossier (25 cours Jean-Baptiste Langlet):** the shop is mostly known for its "*biscuits roses*", but we also recommend its "*croquignoles*" and their traditional biscuits (filled with chocolate) "*Charles VII*".

**Le pâtissier et chocolatier Caffet (34 rue de Mars):** our go-to for (chocolate) cakes and chocolates. We particularly recommend their "*pâte à tartiner*" and any preparation involving their "*chocolat praliné*".

**La maison Dallet (47 cours Langlet):** one of the *chocolaterie-pâtisseries*.

**Douceurs macarons (40 rue Chanzy):** more than 50 flavours of home-made macarons.

**La cave des sacres (7 Place du cardinal Luçon):** right next to the cathedral, stocks a selection of over 1,000 Champagnes, wines and liquors.

**Les caves du forum (10 rue Courmeaux):** right next to the *place du Forum*, this shop/cellar is the place to go for personal recommendations for every budget.



# Recipe

Are you intrigued by the “*biscuits roses*” but don’t know how to eat them? Here is our suggestion: a raspberry tiramisu with “*biscuits roses*”!

→ Preparation: 15 min - Rest: 2h – 6 portions

30 “*biscuits roses*” / 5 eggs / 50 g icing sugar / 500 g mascarpone / 20 cl raspberry juice / 200 g raspberries / “*biscuits roses*” powder (or some crumbled “*biscuits roses*”) to serve on top

1. Break the eggs, and separate the whites from the yolks. Whisk the egg whites until they hold their shape.
2. Beat the yolks with the icing sugar for 3 minutes with an electric mixer until the mixture whitens and becomes frothy. Add the mascarpone and continue beating for a few minutes. Gently fold in the egg whites.
3. Line the bottom of your dish with the mascarpone. Dunk the “*biscuits roses*” in the raspberry juice, and line the bottom of your dish with the biscuits, slightly overlapping them. Cover with a third of the mascarpone cream and a layer of raspberries. Repeat these 2 layers and finish with the last third of mascarpone cream.
4. Leave to rest in the fridge for 2 hours.
5. Just before serving, decorate the tiramisu with a few raspberries and sprinkle with “*biscuits roses*” powder or some crumbled “*biscuits roses*”.