

CHAMPEAUX

LES HALLES / PARIS

READY STEADY GO

- Mimosa egg
8
- French onion soup
14
- Traditional pâté, pickles
14
- Shrimp/avocado cocktail our way
14
- 6 Fines de claire n°3 oysters,
shallots/pepper
16
- Snails, sorrel and horseradish
16
- Scottish smoked salmon, tangy cream
18
- Confit duck foie gras,
dried fruit, toasted country bread
22

RAW !

- Salmon
red onion/sweet corn/confit lemon
- Sea bream
citrus/pepper/basil

CHARCUTERIE & CHEESE

- Charcuterie board
CURED HAM, SAUCISSON, 'GRAND-MÈRE' TERRINE & GRATTONS
16
- Cheese board
18 MONTH COMTÉ, COULOMMIERS, ROQUEFORT
EWE TOMME & GOAT CHEESE FROM M. FABRE
14

UPSIDE DOWN SOUFFLÉS !

- SAVOURY
- Cheese
10
- Lobster
16

FOR BEEF LOVERS

- PICK YOUR CUT -
- | | |
|--------------------|--------------------|
| -Skirt steak
22 | Hanger steak
24 |
| Entrecôte
34 | Fillet
36 |
- PIMP YOUR RIDE -
- Peppered
Béarnaise
Shallots
- SIDES -
- Green beans
Salad
Mashed potatoes
French fries
- ADDITIONAL SIDE 4

LUNCH TIME

- LUNCH ONLY, FROM MONDAY TO FRIDAY
- 2 DISHES 28
3 DISHES 34
- Daily starter
//
Oldies but goodies
//
Dessert, as you wish!

OLDIES BUT GOODIES

- MONDAY
Corn-fed chicken fricassée, tiny potatoes
- TUESDAY
Tender ox cheek and carrots
- WEDNESDAY
Duck leg Parmentier
- THURSDAY
Traditional blanquette of veal, pilaf rice
- FRIDAY
Cod & chips, tartare sauce

UP NEXT

- Seared black pudding, gala apple salad
18
- Ham/Comté/black truffle coquillettes pasta
20
- Classic Charolais beef tartar-180G-
21
- Ricotta di bufala/spinach ravioli
from Passerini house, sage butter
22
- Scottish salmon, root vegetables,
béarnaise
22
- Roasted cod,
tender chicory
22
- Cocotte of seasonal vegetables and quinoa
24
- Softly spiced fillet of duckling,
dolce forte sauce
28
- Crapaudine-style free-range chicken
with lemon, mashed potatoes
-FOR 2 / PRICE PER PERSON -
28

JUST SWEET ENOUGH

- Seasonal ice cream & sorbet
6
- Lemon/lime tartlet
10
- Paris-Les Halles
10
- Our favourite cheesecake
10
- Crème caramel
10
- Floating island
10
- Rum savarin,
Chantilly
12

WHAT'S HOT? SOUFFLÉS

- SWEET
12
- Chestnut, blackcurrant sorbet
- Chocolate from our Manufacture

NET PRICES IN EURO, TAX & SERVICE INCLUDED

According to the legal requirement controls by the decree dated december 17, 2002 n° 2002-1465,
Restaurant Champeaux and its suppliers, engage and guarantee the European origin of all their bovine meats - AUTUMN 2018