

# CHAMPEAUX

LES HALLES / PARIS

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## CHRISTMAS LUNCH

DECEMBER 25, 2018

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- Raw sea bream, citrus/pepper/basil 16  
Scottish smoked salmon, tangy cream 18  
Snails, sorrel and horseradish 16  
Confit duck foie gras, dried fruit, toasted country bread 22  
6 Fines de claire n°3 oysters, shallot/pepper 16  
Lobster soufflé, light bisque 16
- Winter vegetables and quinoa cocotte 38  
Seared sea scallops, raw and cooked cauliflower 24  
Sea bass, tender chicory 30  
Roasted corn-fed chicken from Les Landes 30  
Fillet of beef, Périgueux sauce 38
- Chestnut-blackcurrant comporary vacherin 10  
Rum savarin, Chantilly 12  
Chocolate yule log 12

### THE BLACK TRUFFLE

Choose your dish and the truffle you wish to taste. We will weigh and shave it right in front of you to reveal its impressive and penetrating aroma. **PRICE UPON REQUEST**

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