

CHAMPEAUX

LES HALLES / PARIS

CHRISTMAS EVE

DECEMBER 24, 2019

Winter vegetable salad, truffled vinaigrette
Scottish smoked salmon, tangy cream
Confit duck foie gras, dried fruit, toasted country bread
6 Fines de claire n°3 oysters, shallot/pepper
American lobster soufflé

Cocotte of root vegetables and quinoa, top condiment
Seared sea scallops, tender gourd and oxalis
Filet of sea bass, leeks and black truffle
Albufera-style corn-fed chicken from Les Landes, poached vegetables
Filet of beef, potato and Jerusalem artichoke 'pie', Périgueux sauce

Truffled Brie de Meaux
Chestnut/blackcurrant contemporary vacherin
Citrus composition
Black forrest yule log
Chocolate soufflé

STARTER / MAIN COURSE / DESSERT MENU

65 WATER AND HOT DRINK INCLUDED

THE BLACK TRUFFLE

Add black truffle to your dishes

PRICE UPON REQUEST
