

# CHAMPEAUX

LES HALLES / PARIS

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## CHRISTMAS EVE

DECEMBER 24, 2018

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Raw sea bream, citrus/pepper/basil  
Scottish smoked salmon, tangy cream  
Snails, sorrel and horseradish  
Confit duck foie gras, dried fruit, toasted country bread  
6 Fines de claire n°3 oysters, shallot/pepper  
Lobster soufflé, light bisque

Winter vegetables and quinoa cocotte  
Seared sea scallops, raw and cooked cauliflower  
Sea bass, tender chicory  
Roasted corn-fed chicken from Les Landes  
Filet of beef, Périgueux sauce

Chestnut-blackcurrant comporary vacherin  
Rum savarin, Chantilly  
Chocolate yule log

**STARTER / MAIN COURSE / DESSERT MENU**  
**65 WATER AND HOT DRINK INCLUDED**

### 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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