

CHAMPEAUX

LES HALLES / PARIS

CHRISTMAS LUNCH

DECEMBER 25TH, 2019

- Winter vegetable salad, truffled vinaigrette 14
Scottish smoked salmon, tangy cream 18
Confit duck foie gras, dried fruit, toasted country bread 22
6 Fines de claire n°3 oysters, shallot/pepper 16
American lobster soufflé 18
- Cocotte of root vegetables and quinoa, top condiment 24
Seared sea scallops, tender gourd and oxalis 38
Filet of sea bass, leeks and black truffle 36
Albufera-style corn-fed chicken from Les Landes,
poached vegetables 30
Filet of beef, potato and Jerusalem artichoke 'pie',
Périgueux sauce 38
- Truffled Brie de Meaux 12
Chestnut/blackcurrant contemporary vacherin 10
Citrus composition 10
Black forrest yule log 10
Chocolate soufflé 12

BLACK TRUFFLE

Add truffle to your dishes

PRICE UPON REQUEST
