

CHAMPEAUX

LES HALLES / PARIS

NEW YEAR'S EVE

DECEMBER 31ST, 2018

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 soufflé

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**
