

# CHAMPEAUX

LES HALLES / PARIS

## READY STEADY GO

- Chorizo and saucisson  
6
- Mimosa eggs  
8
- Garden green pea velouté, sheep's curd  
12
- French onion soup  
14
- Warm green asparagus from Provence,  
herb sauce  
21
- Scottish smoked salmon,  
tangy cream  
18
- Duck ravioles, spiced broth  
18
- Confit duck foie gras,  
dried fruit, toasted country bread  
22

## UPSIDE DOWN SOUFFLÉ !

### SAVOURY

- Cheese  
10

## SALAD BOWL

- Shrimp/avocado/coss lettuce,  
cocktail sauce  
16  
XL 20
- Green beans/Emmental/ham  
14  
XL 18

## FOR BEEF LOVERS

- PICK YOUR CUT -
- Skirt steak  
22
- Ribeye steak  
34
- Tenderloin steak  
36
- PIMP YOUR RIDE -
- Peppered  
Béarnaise  
Shallots
- SIDES -
- Green beans  
Salad  
Mashed potatoes  
French fries
- ADDITIONAL SIDE 4

## LUNCH TIME

LUNCH ONLY, FROM MONDAY TO FRIDAY

- 2 DISHES 28  
3 DISHES 34

- Daily starter  
//  
Oldies but goodies  
//  
Dessert, as you wish !

## OLDIES BUT GOODIES

22

### MONDAY

- Fillet of haddock with spinach,  
lemon butter

### TUESDAY

- Crispy pork belly,  
tiny potatoes with jus

### WEDNESDAY

- Braised lamb shank with spices,  
vegetables from a couscous

### THURSDAY

- Traditional blanquette of veal,  
pilaf rice

### FRIDAY

- Aïoli  
*-poached vegetables and cod fish, aïoli sauce-*

## UP NEXT

- FISH -
- Seared Scottish salmon,  
garden green peas and scallions  
23
- Quick-sautéed octopus and squid,  
carrots with cumin  
28
- PASTA & VEGETABLES -
- Ham/Comté/black truffle coquillettes pasta  
22 / XL 28
- Cocotte of quinoa,  
Spring vegetables, basil condiment  
18
- VIANDES -
- Classic Charolais beef tartar -180G-  
21
- Champeaux signature burger  
BEEF, CARAMELIZED ONIONS, COMTÉ AND CRISPY BACON  
21
- Seared black pudding, gala apple salad  
22
- Crapaudine-style free-range chicken  
with lemon, mashed potatoes  
-FOR 2 / PRICE PER PERSON-  
28

## HAPPY ENDING !

- 18 month matured Comté  
10
- Seasonal ice cream & sorbet  
6
- Floating island  
8
- Gourmet coffee  
11
- Vanilla ice cream 'float' with coffee from our  
Manufacture in Paris and praline  
10
- Paris-Les Halles  
10
- Mango/passion fruit tartlet  
10
- Rum savarin, lightly whipped Chantilly  
12

## WHAT'S HOT SOUFFLÉ

### SWEET

- 12  
Chocolate from our Manufacture

NET PRICE IN EURO, TAX & SERVICE INCLUDED

If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. Origin of bovine meats upon request - WINTER 2020