

CHAMPEAUX

LES HALLES / PARIS

VALENTINE'S DAY DINNER

FEBRUARY 14, 2022

Sea scallop carpaccio, tangerine, pickled beetroot

or

Confit duck foie gras, quince and four spice condiment

**Corn-fed chicken breast,
butternut squash, cooking jus**

or

**Turbot, first green asparagus from Provence,
vin jaune zabaglione**

Chocolate from our Manufacture soufflé

or

Exotic fruit contemporary vacherin



**70 EXCLUDING DRINK
110 WITH WINE PAIRING**

HAPPY VALENTINE COCKTAIL

2020 / MÂCON-BUSSIÈRES / Les Clos / Joseph Drouhin

2016 / PUISSEGUIN SAINT-EMILION / Château des Laurets

2008 / SAUTERNES / Castelnau de Suduiraut
