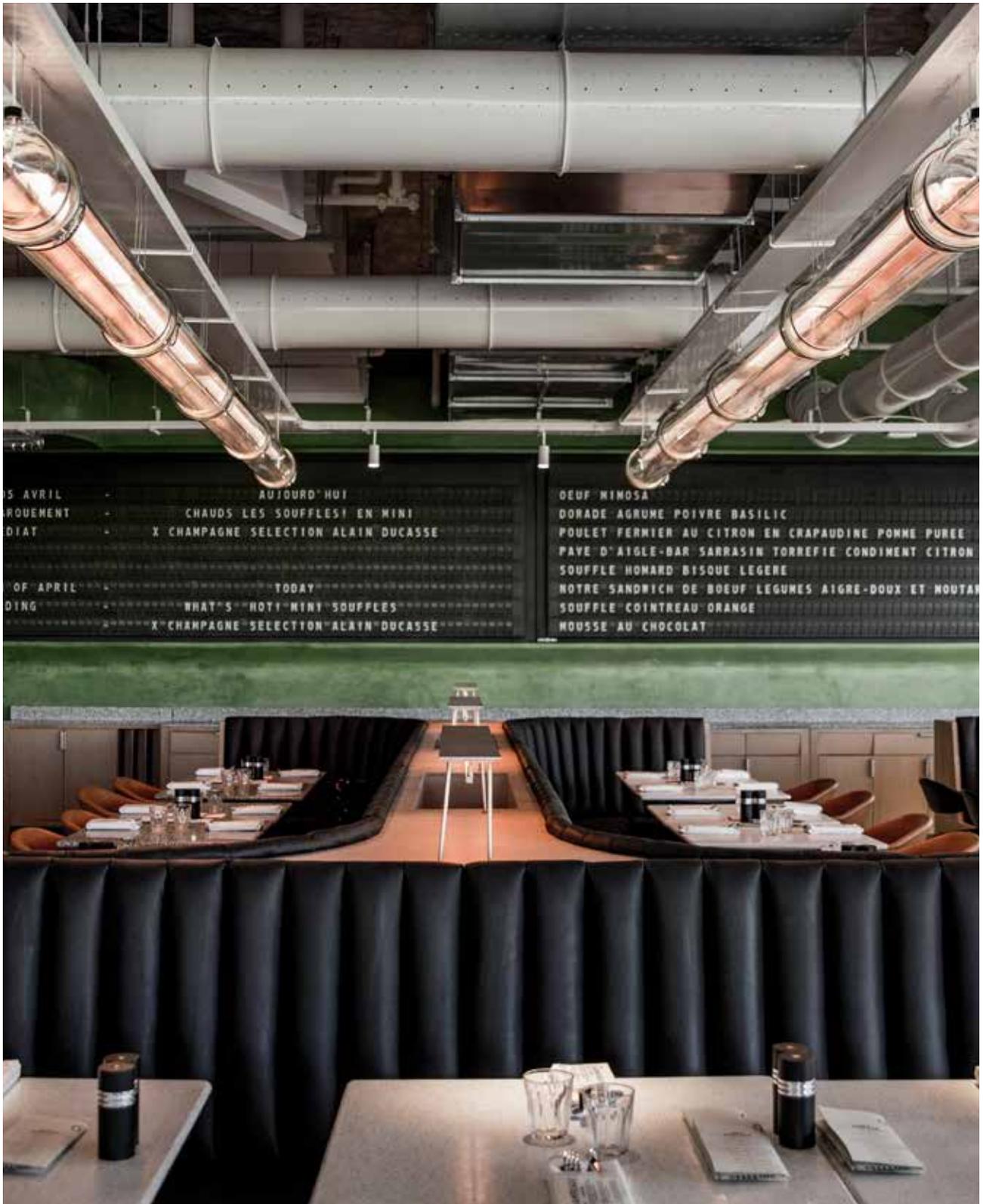


CHAMPEAUX

LES HALLES / PARIS

RESTAURANT / BAR / LOUNGE



CHAMPEAUX

LES HALLES / PARIS

A CONTEMPORARY BRASSERIE SET IN ITS TIME

By creating La Canopée at the Forum des Halles and conceiving a new four-hectare park and opening perspective onto Saint-Eustache Church, the city of Paris affirmed its desire to restore panache to the historic heart of Les Halles and to inject new life into it. To do so, a call for tender was launched to create, at the entrance of this new place, “the brasserie of the 21st century”, a proud “flagship” for the new Les Halles, in the image of what major brasseries of the 1920’s represented for Montparnasse.

Alain Ducasse and Olivier Maurey, creator of restaurant Mini Palais and other Parisian haunts, won the competition. Thus, Champeaux was born.



“ We envisioned this space as an original version of a contemporary brasserie. ”

ALAIN DUCASSE

Champeaux is the 21st century brasserie where everyone creates its own personal experience. You can come with family or as a couple, the private salon is perfect for business meals and the atmosphere in the main dining room is ideal for an after-meal show. Very accessible for a quick lunch break, Champeaux is also the ideal address for any big occasion. For eating on the go, to enjoy a large feast or a snack during an aperitif, the brasserie welcomes everyone and every wish, from 11.30 am to midnight.

“ In this site, steeped in history, we could not impose an historical parody, or some cyber café. ”

OLIVIER MAUREY

The very heartbeat of the brasserie, a display board, (8.60 meters long by 1.40 meters high) similar to those in railway stations and airports, scrolls - in interactive connection with the kitchen - the menu, cooking times, batches of soufflés, or even the wines of the day...

Over the course of the day, some dishes appear and other disappear, subject to schedules and product availability..

“ To imagine such a place, it was fundamental to create an original concept, and have a signature dish. ”

ALAIN DUCASSE & OLIVIER MAUREY

The soufflé, the restaurant signature-dish, perfectly embodies this faithful to tradition and eminently contemporary approach. Chef **Bruno Brangea** offers an elegant interpretation of this monument to French cuisine, with both sweet and savoury variation. Naturally, Champeaux revives the most beautiful brasserie cuisine classics, using the best seasonal ingredients.

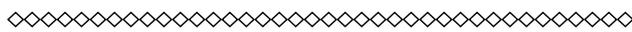
The most skilled craftsmen, bespoke furniture, noble materials and haute couture detailing, designers group **Ciguë** has bestowed a soul to the existing industrial structure of this large open space, on a sunny terrace overlooking the Nelson Mandela garden, almost four hectares of greenery in the heart of Paris. The view offers a unique perspective of the Saint-Eustache Church.

À LA CARTE

In all simplicity, the menu conveys its content: Ready steady go, Up next, On the go, Charcuterie, Raw, For beef lovers, Hot soufflés and finally, Just sweet enough.

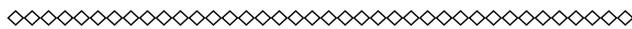
The selection of light soufflés is the signature of Champeaux. Savoury: Cheese, Lobster/light bisque. Sweet: Chocolate or Cointreau/orange.

As a tribute to the brasserie tradition, seared black pudding, a crapaudine-style free-range chicken with lemon, a planche de charcuteries, the landmark French onion soup - not gratiné as the bread is served on the side - the lighter version of a pâté en croûte and beef cuts. In the « Raw » category, guest will discover spiced and tart fish, marinated on the spot. As garnishes: toasted buckwheat for the meagre, with a lemon/olive condiment; green tiny spelt or seasonal vegetables with the roasted shoulder of lamb.



A LITTLE BIT OF HISTORY...

Les Halles, a great market hall located in the area called “Champeaux”, appears in the 12th century on the orders of Louis VI. A few centuries later, the “Petits Champs”, located on the city outskirts lend their name to a brasserie on Place de la Bourse, founded in 1800. The writer Émile Zola features the area in the opening scene of his novel *L’Argent* (Money). In his old menu collection, Alain Ducasse found a Champeaux menu dated from 15th December 1900.



Brasserie dishes, reinvented with condiments and spices. Classics, such as mimosa egg, the croque-monsieur or the ham/salted butter/gherkin tartine remain present.

For the regular customer’s greatest delight, daily specials, all issued from historic brasserie fare will be on offer: Traditional veal blanquette, pilaf rice; Pork chop, charcutière-style sauce; Pike quenelles, Nantua or Vol-au-vent. Honest and good dishes, a simple and noble regional cuisine.



“ The greatest novelty for brasserie cuisine is to have emphasised lighter options. Less fat, starch, sugar and more vegetables, more condiments and spicy sauces. The challenge remains to create individual soufflés, served for both lunch and dinner. ”

BRUNO BRANGEA, CHEF DE CUISINE

A WANDERING WINE LIST

Orchestrated by Alain Ducasse restaurants’ head sommelier, Gérard Margeon, the wine list is dynamic and oriented toward Europe. “No less than 70 references are found here, and all can change at the drop of a hat.” In the organic and biological category, a white, a red and a champagne will be offered every week. Over the seasons, a premium Provence rosé, only available in a Jeroboam, will be served by the glass or by the carafe. Bordeaux wines will be highlighted, provided that they are sourced from estates to discover, or to rediscover. Great wines will celebrate “le mieux boire” (Better drinking) including “the wines of great years”, as they where emphasised on the Champeaux menu, Place of the Bourse, in 1900.

CHAMPEAUX

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A UNIQUE ATMOSPHERE

Minimalist lines, raw materials and vast bay windows give the venue a bright, warm and contemporary atmosphere. Thanks to details which are as many attentions towards its guests, Champeaux invents the 21st century brasserie, providing a unique experience to its customers.



COSY ATMOSPHERE

With a capacity of 14 guests, le **salon privé** overlooks La Canopée's great forecourt. The two tables of this space are rare pieces that Alain Ducasse found at an antique shop. For a century, they were used in the refectory of the Lycée Lakanal, in Sceaux. In white Carrera marble, they bear the scars of time in the irregularities and wear of their edges, completely notched by students' cutlery, doubtlessly anxious for their lunch. With their two imposing cast iron feet, they are the work of Anatole de Baudot (the architect of the Lycée) with the complicity of Eugène Viollet-le-Duc, who introduced steel and metal to architecture and ornamentation

COCKTAIL ATMOSPHERE

Mixology is the heart of **Champeaux** and this is a first for an Alain Ducasse establishment. The Canadian head barmaid **Marjolaine Arpin** reinterprets classic cocktails, with a self-confessed preference for bitters. Taking her inspiration on the history of the area and the **Champeaux** of the old-time, she has created a series of signature cocktails concocted from products evoking the fruits, vegetables, flowers and cereals market that was Les Halles. "**La Halle des Halles**", for example, boldly blends vodka and sake for an original and sophisticated Martini.

Her compositions are very clean and not overly sweet. "The ingredients are combined in a way to prove themselves and enhance one other, so you can taste every individual flavour without being overpowered," she says. Bitter liqueurs, vermouth and cocktail bitters, these complex concentrates contained in small bottles and used with a dropper, are put forward, as are unusual ingredients sourced from small producers, from here and elsewhere.



SOUND ATMOSPHERE

Anchored in its time, **Champeaux** reflects the diversity of Paris. From lunch to late dinner, the restaurant atmosphere changes as the hours go by **Malik Alary**, DJ, sound designs with a sharp musical selection, creating a singular atmosphere and identity.

THE CONTEMPORANEITY OF CHAMPEAUX

« To create a Parisian brasserie, in a very new building, we absorbed the history of the neighbourhood and its brasseries. Alain Ducasse pointed us towards a multitude of reference objects and places, for inspiration. We immersed ourselves with this essence, these codes; we dissected and interpreted them to find a precise and contemporary style, linked to our own lines. »

CIGUË'S FOUNDERS, ALPHONSE SARTOUT, HUGO HAAS, CAMILLE BENARD AND GUILLEM RENARD.

DESIGN BY AGENCE CIGUË

Once past the curved glass entrance, the spacious room exposes, under a ceiling of industrial frames painted in white, spaces adapted to urban life and its alternated rhythms and varied desires: whether along the display case in comfortable armchairs with views on the garden, at the bar, on a stool, for an on-the-go lunch, on the benches for small and large tables, or in alcoves for more privacy.

DETAILS THAT CREATE HOSPITALITY

Champeaux is a living space, Ciguë saw it as eminently functional. Storage room in the back of booths and in partitions, coat hooks on the walls, hooks under the bar, straps under the bar stools, all create storage for coats, bags and personal effects. The square tables can be assembled or separated along the benches, to reconfigure depending on groups. Plugs are at hand to charge your phone or laptop. Small details that make all the difference.

A running bar – central element of the room - is illuminated by an imposing aluminium chandelier. The terrazzo tables are surrounded by chairs, or black or tan leather banquettes with saddle-stich seams. The walls, coated in prairie green stucco confer freshness in the daytime and depth in the evening. Graceful copper suspensions as well as glass blown and copper luminary tubes diffuse gradient light, depending on the time of day; soft in the late morning and warm in the evening

CRAFTSMEN EXPERTISE

Pierre-Yves Le Floc'h, Meilleur Ouvrier de France craftsman located in Brittany and specialised in leather work on signature chairs in saddle-stich.

Acid installer for wood and aluminium elements.

The Soubranne brothers for the prairie green stucco on the walls.

Stéphane Lefèvre, Meilleur Ouvrier de France, and **Franck Buhot** master glass blowers, for the luminaries and blown glass.

Workstead NYC for the copper suspensions.

THE TABLE ARTS

Tableware, linen, uniforms, Alain Ducasse tracks articles from small businesses in search of the exceptional, with for main requirement the perpetuation of craftsman expertise. Traditional plates and "Tête de Lion" (Lion head) soup tureens in white **Pillivuyt** porcelain are set alongside some rare pieces such as ceramic egg cups from l'Atelier **Romain Bernex**, the brut ceramics and pastel colours of the Italian **Ceramiche Bucci** or the cutlery from **Tracks & Georget** - inspired by bear footprints in the Arctic.

C FOR CHAMPEAUX, H FOR HALLES

Pierre Tachon (Soins Graphiques) modernised the original typography from the Belle Époque restaurant. He associated this with several more or less contemporary fonts, in a neo-classical approach. "I wanted a very simple and very direct message, while breaking with the usual restaurant menu codes. Printed on **Fedrigoni** paper, as thin as the one that wraps oranges or lemons in their crates, the menu folds into six, to slip in your pocket or handbag, to keep as a modest souvenir," explains the designer.

AT THE HELM OF CHAMPEAUX

BRUNO BRANGEA, CHEF

Member of the l'Académie du goût et des Cuisiniers de France, Bruno Brangea (46 years) only recently left his position of head trainer at Alain Ducasse Education to take the reins of **Champeaux**. Since his CAP in 1987, he has made his mark Chez Georges, Au Comte de Gascogne, at Goumard Prunier until becoming the chef at the Gaya Rive Gauche, at Bon, and finally at Marius et Jeannette, for five years. After a few months at La Closerie des Lilas, he mastered the Ducasse spirit, after training within the seven Parisian establishments of the group.

DORIAN LUTZELSCHWAB, PASTRY CHEF

In the category « Just sweet enough » in the **Champeaux** menu, ask for Dorian Lutzelschwab, the young, 24-year-old pastry chef. Having trained at Palais de la Friandise in Antibes, he becomes enamoured by chocolate, earning the title of Chocolatier Glacier Confiseur (Chocolate, Ice cream and confectionary maker). He becomes head pastry chef at the Bastide de Moustiers, one year later. His creativity and inventiveness help him make his way to London, at the Grill at the Dorchester where he becomes chef de partie.

MARJOLAINE ARPIN, MIXOLOGIST

36 years-old, from Quebec, Marjolaine Arpin holds a Master degree in History of Art and a degree in management. This water polo player graduated from waitress, (to pay for her studies), to the one of barmaid in the Montreal mixology temple: The Distillery, "the best school in Quebec" according to her. Noticed by Gérard Margeon for her enthusiasm and open spirit, he naturally offered her the position of **Champeaux** barmaid.

THOMAS REVILLION, DIRECTOR

Since earning his BTS Hôtellerie Restauration in 1999, Thomas Revillion has never ceased to train himself to become as a manager in many Parisian establishments. It is after managing the Le 58 Tour Eiffel for four years that Thomas Revillion becomes **Champeaux** director.

CHAMPEAUX

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OPENS APRIL 11TH 2016



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