

# LE GRAND FESTIN.

A menu designed and a table hosted by **Camille Aumont Carnel**

CRUMPLED TABLECLOTHS, A CHEERFUL JUMBLE ON THE PLATES,  
STICKY FINGERS AND SMALL STORIES TUCKED INTO GRAND PLATTERS.



**EVERY WEEKEND FROM 12 PM TO 2:30 PM THE WHOLE MONTH OF SEPTEMBER**

***11 Rue du Helder, 75009 Paris***

**chouchou**

11 RUE DU HELDER - PARIS 9

**la table de camille**

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## MENU « LES MAINS DANS LE PLAT »

Warm bread & butter quenelle with candied onions  
Roasted Label Rouge Challans chicken raised in Vendée  
& homemade fries and 2 sauces  
Dessert of your choice: mirabelle plum clafoutis, chocolate mousse  
or apple-quince compote

28 €

## MENU « FOURCHETTE CANAILLE »

Mayo eggs Camille's style   
Vegetarian stuffed vegetables, rice pilaf with vermicelli  
Dessert of your choice: mirabelle plum clafoutis, chocolate mousse  
or apple-quince compote

21 €

## MENU « LES PETITS CHOUCHOUS »

ACCESS TO THE GAMES ROOM, ENTERTAINMENT (UNDER SUPERVISION, FROM 3 YEARS OLD)

3 cheese toast & homemade fries or  
Ground beef patty & homemade fries  
Dessert: chocolate mousse

18 €

## EN SUPPLÉMENT POUR LES CANAILLES AFFAMÉES

Salad bowl, spring onions, orgasmic homemade vinaigrette  
Homemade fries and 2 sauces

4 €

## CHEESE

Choice of cheeses to cut

8 €

All our poultry and meats are of French origin.

Net prices in euros, taxes and service included. Le Chouchou does not accept checks. Alcohol abuse is dangerous for your health. Consume in moderation.  
Net prices, taxes and service included. Checks are not accepted. Alcohol abuse is bad for your health. Please drink responsibly.



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"WE SERVE YOU REALNESS  
WITH A LITTLE SAUCE."

*Realness*