



STARTERS

## COLD STARTERS

	Sans Truffe	Truffe Noire <i>Melanosporum</i>
Rocket Salad and Parmesan Cheese	13 €	35 €
Truffled Burratina (125g) <i>Cherry Tomatoes, Figs, Balsamic Cream, Mesclun Salad</i>	-	40 €
Scallops and Black Truffle Melanosporum in Carpaccio	-	51 €
Truffled Salmon Heart <i>Red Onion Pickles, Radish, Lemon Cream</i>	-	49 €
Beef Carpaccio (1), Rocket Salad and Parmesan Cheese	18 €	40 €
Pata Negra Ham from Bellota*	36 €	-

## WARM STARTERS

Crispy Organic Poached Egg, Meurette way <i>Red Wine Sauce, Onions, Mushrooms and Bacon</i>	17 €	39 €
Crispy Truffled Brie de Meaux, Tomato Condiment	-	24 €
Pan-Fried Duck Foie Gras <i>Figs in two ways</i>	25 €	47 €
Chestnuts Velouté, Duck Foie Gras cubes, Matured Bread with Truffle	-	42 €

## FISH

Pan-fried scallops <i>Potimarron Cream, Noilly Prat Emulsion</i>	38 €	60 €
Fillet of Saint Pierre Roasted <i>Sweetness of Peas, Crunchy Green Vegetables</i>	35 €	57 €

## MEAT

Beef Tartare or Aller-Retour (2) <i>French Fries and Mesclun Salad</i>	27 €	49 €
Maison de la Truffe Rossini Beef Fillet (3) <i>Duck Pan-Fried Foie Gras, Périgueux Sauce</i>	38 €	60 €
Black Angus Ribsteak (1) 250g <i>Maître d'Hôtel Butter, French Green Beans, Salad</i>	40 €	62 €
Roasted Pork Filet Mignon (4) <i>Old-fashioned Mustard Sauce, Truffle Mashed Potatoes</i>	31 €	53 €
Duck Parmentier (2), Périgueux Sauce	32 €	54 €
Farm Poultry Stew (2) à l'Ancienne, Small Vegetables	28 €	50 €

DISHES



All our dishes are home made except those marked with a \*

Taxes and service included - We no longer accept checks - We cannot be held responsible for property left in the cloakroom

Meat origin: (1) United Kingdom (2) France (3) Italy (4) Netherlands - \*\* Seasonal Truffle according arrivals: Brumal, Uncinatum, Aestivum

 **EGGS**

Fried Eggs with Truffle, Iberico Ham from Bellota, Périgueux Sauce	51 €	111 €
Scrambled Eggs with Truffle	40 €	100 €
French Omelette with Truffle and Green Salad	42 €	102 €

 **SELECTION OF OUR GREAT CLASSICS**

	<i>Truffe Noire</i> <i>Melanosporum</i>	<i>Truffe Blanche</i>
Baked Potato, Truffled Cream and Black Melanosporum Truffle Pearls	32 €	
Truffled Ravioli and Truffled Cream	41 €	101 €
Gnocchi with Parmesan Cream, Truffled White Ham Chiffonade	41 €	101 €
Gnocchi with Parmesan Cream, Bellota Iberian Ham	46 €	106 €
Fettuccine with Truffle and Truffled Cream	43 €	103 €
Fettuccine with Duck Foie Gras and Truffle	48 €	108 €
Risotto with Truffle	43 €	103 €
Risotto with Scampis and Truffle	49 €	109 €
Lobster Risotto with Truffle	78 €	138 €
Black Melanosporum Truffle Feuilleté with its Périgueux Sauce	145 €	
<i>Available for dinner only - 20 min</i>		
Our Famous Pizza, Black Truffle Melanosporum, Mozzarella and Rocket Salad	43 €	

 **MI-CUIT FOIE GRAS**

<i>Treat yourself with a glass of Saunternes (12cl) along with your Foie Gras 9 € instead of 14 €</i>	25 €	
Duck Foie Gras*	45 €	
Truffled Millefeuille of Duck Foie Gras*	26 €	
Goose Foie Gras*	49 €	
Truffled Millefeuille of Goose Foie Gras*		

 **FRESH TRUFFLES**

Summer or Burgundy Truffle, Black Melanosporum Truffle  
*According to arrivals*

Per gramme

According to  
market price

 **CAVIAR FROM KASPIA'S SELECTION**

Imperial Baeri 30g / 50g and Blinis*	87 €/145 €
Oscietra Selection 30g / 50g and Blinis*	164 €/273 €
Royal Beluga 30g / 50g and Blinis*	366 €/611 €



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## TASTING MENU

- Served to the entire table -

*For dinner only*

### The Black Truffle

« Tuber Melanosporum »

**119 €** *all taxes included \**

#### APPETIZER

#### STARTER

Scrambled Eggs

#### FISH

Fish of the Day, Seasonal Vegetables,  
Périgueux Sauce

#### MEAT

Meat of the Day, Truffled Mashed Potato,  
Périgueux Sauce

#### CHEESE

Cheese Preparation based on Brie de Meaux  
With Black Melanosporum Truffle

#### DESSERT

Dessert of the Moment

\* 169 € including taxes with the White Truffle from Alba



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