



All dishes can be served with fresh Aestivum Truffle

Extra cost: 3 €

COLD DISHES

Gaspacho, Mascarpone Toasts <i>flavoured with Summer Truffle & Candied Vegetables</i>	8 €
Grilled Vegetable Salad, Moliterno <i>with Summer Truffle 5%</i> .	11 €
Salad of the Halle, Gouda & Cooked ham <i>with Summer Truffle 1,2%</i> .	12 €
Burratina di Bufala and Beef Tomato, <i>Summer Truffle flavoured Vinaigrette</i>	12 €
Beef Tartare, Condiments with <i>Summer Truffle 5%</i> , Mesclun & Chips <i>flavoured with Summer Truffle</i>	15 €

HOT DISHES

Chicken Eggs in Brouillade, <i>flavoured with Summer Truffle</i>	12 €
Risotto <i>with Summer Truffle 2.1%</i>	13 €
Ravioli <i>with Summer Truffle 4%</i>	13 €
"Pasta" of the moment, <i>flavoured with Summer Truffle</i>	12 €

TO SHARE

Plate of Coulommiers cheese, stuffed <i>with Summer Truffle flavoured Mascarpone</i>	9 €
Selection of <i>Summer Truffle Delicatessen</i>	12,5 €
Mixed board, <i>Delicatessen and Cheese Preparations with Summer Truffle</i>	19,5 €

FOCACCIAS

Stuffed with Summer Truffle 5% flavoured Mascarpone, and served with a Mesclun salad

Tuna, candied vegetables	11 €
Cooked ham <i>stuffed with Summer Truffle 1,2%</i> , Emmental cheese	11 €
Coulommiers cheese	11 €

DESSERTS

Greek yoghurt, Honey <i>with Black Truffle</i> , Speculoos	5 €
Panacotta of the day	5 €
Focaccia, <i>Black Truffle flavoured cocoa spread</i> , Hazelnut slivers	6 €