



STARTERS

## STARTERS

	Without Truffle	Seasonal Truffle **	Black Truffle <small>Melanosporum</small>
Saint-Marcellin Cheese with Black Truffle, <i>Bitter Cherries, Mixed Salad Leaves</i>	-	-	25 €
Truffled Burratina and Tomato	-	24 €	38 €
Truffled Burratina, Truffle Pearls	-	-	38 €
Organic Poached Egg, Green Beans Salad <i>Truffle Salsa and Cashew</i>	15 €	23 €	37 €
King Crab Toast, Avocado, Combawa, Grilled Almonds	28 €	36 €	50 €
Sea Bass Ceviche, Passion Fruit, Pomegranate and Truffle Pearls	26 €	-	-
Truffled Norwegian Smoked Salmon, Grapefruit and Crunchy Beet	-	35€	49€
Blinis around Maison Caviar Kaspia <i>Avocado, King Crab, Salmon Roe, Smoked Salmon, Truffle and Cod Taramasalata, Truffle Pearls</i>	29 €	36 €	52 €
<i>Served with 10g of Imperial Baeri Caviar + 11 €</i>			
Beef Carpaccio (2), Rucola Salad and Parmesan Cheese	18 €	26 €	40 €
Vitello Tonnato (2)	17 €	25 €	39 €
Pata Negra Ham from Bellota *	36 €	-	-

## LARGE SALADS

Rucola Salad and Parmesan Cheese	13 €	21 €	35 €
« Maison de la Truffe » Caesar Salad	27 €	35 €	49 €
Honey Roasted Gambas, Mesclun Salad and Truffled Pecorino Cheese	26 €	34 €	48 €

## FISH

	Without Truffle	Seasonal Truffle **	Black Truffle <small>Melanosporum</small>
Roasted Sea Bass, Shells <i>Vegetables and Thai Basil</i>	29 €	37 €	51 €
Dover Sole Fricassée with Green Asparagus <i>Taggiasch Olives and Buddha's hand</i>	36 €	44 €	60 €
Roasted John Dory Fish, Fennel, Eggplants and Pesto	35 €	43 €	57 €

## MEAT

Tagliata di Manzo, Smoked Stracciatella <i>Candied Tomatoes and Olives</i>	35 €	43 €	57 €
« Vitello » Veal Tartare or Aller-Retour (2), French Fries and Mesclun	27 €	35 €	49 €
Marbeuf's Rossini Beef Fillet (1), Pan-Fried Duck Foie Gras, <i>Juice, Smoked Marrowbone, Crispy Potatoes</i>	38 €	46 €	60 €
« Aberdeen Angus » Ribeye Steak 250g (1), French Fries	40 €	48 €	62 €
Roasted Duckling with Long Pepper, Oyster Mushroom <i>Shiitake and Broad Beans</i>	28 €	36 €	50 €



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 - \*\* Seasonal Truffle according arrivals: Brumal, Uncinatum, Aestivum

MAINS

 **OUR SIGNATURES**

	<i>Without Truffle</i>	<i>Seasonal Truffle **</i>	<i>Black Truffle Melanosporum</i>
Organic Gaspacho, Cucumber Sorbet, Toast Straciatella	15 €	23 €	37 €
Black Melanosporum Feuilleté, Périgueux Sauce <i>Only for dinner, 20 minutes wait</i>	-	-	145 €
Country-Style Croque-Monsieur, Mornay Sauce, Ham or Pastrami	-	-	37 €
Baked Potato, Truffled Cream, Black Melanosporum Truffle Pearls	-	-	32 €
Mini Burger with Black Truffle, Home Made French Fries <i>Chopped Beef Steak (2), Comté Cheese, Marinated Cucumber, Candied Shallots, Pastrami</i>	-	-	39 €

 **OUR PIZZAS**

The Famous, with Black Truffle Purée, Straciatella, Buffalo and Rucola Salad *	-	-	46 €
The White, with Fresh Truffle Slices *	-	25 €	39 €

 **EGGS**

	<i>Seasonal Truffle **</i>	<i>Black Truffle Melanosporum</i>
Organic Poached Egg in a Black Truffle Jelly	-	18 €
Scrambled Eggs with Truffle	26 €	40 €
French Omelette with Truffle, Salad	28 €	42 €
Organic Fried Eggs, Pata Negra, Acidulated Juice	37 €	51 €

 **PASTA AND RISOTTO**

Arturo's Tortellinis, Asparagus and Truffled Pesto Cream	34 €	48 €
Taglierini with Duck Foie Gras and Truffle	34 €	48 €
Taglierini with Truffle, Truffled Cream	29 €	43 €
Risotto with Scampi and Truffle	35 €	49 €
Risotto with Truffle	29 €	43 €
Creamy Risotto with Brittany Lobster	-	78 €

 **MI-CUIT FOIE GRAS**

	<i>Without Truffle</i>	<i>Seasonal Truffle **</i>	<i>Black Truffle Melanosporum</i>
<i>Treat yourself with a glass of Sauternes (12cl) to accompany your tasting 9 € instead of 14 €</i>			
Duck Foie Gras *	25 €	-	-
Truffled Duck Foie Gras Millefeuille *	-	-	45 €
Pan-Fried Duck Foie Gras, Chutney, Milky Bread with Dried Fruits	25 €	33 €	47 €

 **FRESH TRUFFLES**

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

*Price per gram according to the market price*

 **CAVIAR KASPIA SPECIALTIES**

Royal Trilogy 75g and Blinis * - « Imperial Baeri 25g, Royal White Sturgeon 25g, Royal Ossetra 25g »	282 €
Imperial Baeri 30g / 50g and Blinis *	87 € / 154 €
Oscietra Selection 30g / 50g and Blinis *	164 € / 273 €
Royal Beluga 30g / 50g and Blinis *	366 € / 611 €



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CHEESES



**CHEESE SPECIALTIES WITH  
MELANOSPORUM BLACK TRUFFLE**

« Camembert » Di Buffala	14 €
Brie de Meaux with Black Truffle	14 €
Fresh Goat Cheese with Black Truffle	12 €
Selection of Truffled Cheeses	19 €

DESSERTS



**HOME MADE DESSERTS**

Café Gourmand	14 €
The Chocolate Crunchy	15 €
<i>Crispy, Milky Mouss</i>	
The Wild Strawberries	17 €
<i>Shortbread Biscuit, Vanilla Comava Cream</i>	
Our Saint-Domingue Chocolate Fondant	15 €
Vanilla and White Truffle Ice Cream Cone	8 €



**MATTHIEU AND PAULINE'S DESSERTS \*** 15 €

**TASTING MENU**

*- Served to the entire table -  
Only for dinner*

Tasting of 5 dishes from our menu with

**Black Truffle from Périgord**

*Tuber Melanosporum*

Selected by our Chef

**119 €** Including taxes \*

\* 89 € Including taxes with Season Truffle

*Tuber Aestivum, Tuber Uncinatum, Tuber Brumale - According to the season*



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## TASTING MENU

- Served to the entire table -  
*Only for dinner*

### **The Black Truffle from Périgord**

**Tuber Melanosporum**

**119 €** Taxes included \*

#### **AMUSE-BOUCHE**

Truffle « Croque en Sel »

#### **EGG**

Scrambled

#### **FISH**

Seasonal Vegetables,  
Shellfish Juice Foamy Broth

#### **ROASTED MEAT**

Périgueux Sauce, Truffled Mashed Potatoes

#### **CHEESE SPECIALTY**

Matured with Black Truffle

#### **DESSERT OF THE MOMENT**

\* With Summer, Burgundy or Brumal Truffle  
*Tuber Aestivum, Tuber Uncinatum, Tuber Brumale*  
*According to the season*

**89 €** Including taxes



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