







		Without truffle	Seasonal truffle **	Black truffle <i>Melanosporum</i>
STARTERS	 STARTERS			
	Rocket salad and parmesan cheese	13 €	21 €	35 €
	Truffled burratina (125g), with black truffle pearls <i>With tomatoes</i>			18 € 25 €
	Beef carpaccio (1), rocket salad and parmesan cheese	18 €	26 €	40 €
	Crispy truffled brie de Meaux, tomato condiment			24 €
	Gazpacho, cucumber sorbet <i>Ricotta toast and condiments</i>	15 €	23 €	37 €
	Salmon fillet with summer truffle <i>Pickled red onions, black radish and yuzu cream</i>		25 €	39 €
	Charentais melon, Bellota Iberian ham	31 €		
	Taramasalata with summer truffle, toasts	12 €	20 €	34 €
	The Avocado <i>Black truffle pearls</i>			16 €
GREAT CLASSICS	 GREAT CLASSICS			
	Truffled Croque-Monsieur <i>With summer truffled Chips and salad</i>		25 €	39 €
	 EGGS			
	Scrambled eggs with truffle		26 €	40 €
French omelette with truffle and green salad		28 €	42 €	
Soft boiled egg, green asparagus <i>Smoked salmon aiguillettes with summer truffle</i>		25 €	39 €	
MAIN COURSES	 MAIN COURSES			
	Chicken Cesar salad	20 €	28 €	42 €
	King Crab Cesar salad	37 €	45 €	59 €
	Catch of the day, seasonal vegetables <i>Virgin sauce</i>	26 €	34 €	48 €
	Charolais Beef Tartare or "Aller – Retour" ⁽¹⁾ <i>French fries</i>	24 €	32 €	46 €

 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.



SELECTION

 SELECTION OF OUR GREAT CLASSICS

- Truffled ravioli and truffled cream
- Fettuccine with truffle and truffled cream
- Risotto with truffle
- Risotto with King crab and truffle
- Our famous pizza, with brie and truffle, rocket salad
- Tasting board of the day

Sans Truffe	Truffe de Saison **	Truffe Noire Melanosporum
	27 €	41 €
	29 €	43 €
	29 €	43 €
	35 €	49 €
	25 €	39 €
	25 €	
25 €	33 €	47 €

FOIES GRAS

 MI-CUIT FOIE GRAS

Treat yourself with a glass of Sauternes (12cl) along with your Foie Gras 9 € instead of 14 €

- Duck foie gras*

MORE

 FRESH TRUFFLES

You want more truffles, we offer our range of truffles to grate on your dishes

- According to arrivals

Per gramme according to market price

CHEESES

 CHEESE SPECIALTIES WITH TRUFFLE

- Cheese preparation based on brie de Meaux with black Melanosporum truffle
- Goat cheese with black Melanosporum truffle and its truffled honey
- Selection of truffled cheeses

14 €
12 €
19 €

DESSERTS

 DESSERTS

- Cheesecake with black Melanosporum truffle
- Ice creams and sherbets
- Cottage cheese, berries and black truffle honey
- Chocolate fondant
- Vanilla ice cream
- Fresh fruit salad

16 €
12 €
9 €
14 €
12 €

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