



STARTERS

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		<i>Seasonal Truffle</i> **	<i>Black Truffle</i> <i>Melanosporum</i>
Rocket Salad and Parmesan Cheese	<i>Without Truffle</i>	13 €	21 €
Truffled Burratina (125g)			-
<i>Tomato, Balsamic Cream, Mesclun Salad</i>			40 €
Beef Carpaccio (1), Rocket Salad and Parmesan Cheese	<i>Without Truffle</i>	18 €	26 €
Crispy Truffled Brie de Meaux, Tomato Condiment			-
			24 €

 **EGGS**

Fried Eggs with Truffle, Iberico Ham from Bellota, Périgueux Sauce		37 €	51 €
Scrambled Eggs with Truffle		26 €	40 €
French Omelette with Truffle and Green Salad		28 €	42 €

 **SELECTION OF OUR GREAT CLASSICS**

Baked Potato, Truffled Cream and Black Melanosporum Truffle Pearls		-	32 €
Truffled Ravioli and Truffled Cream		27 €	41 €
Gnocchi with Parmesan Cream, Truffled White Ham Chiffonade		27 €	41 €
Gnocchi with Parmesan Cream, Bellota Iberian Ham		32 €	46 €
Fettuccine with Truffle and Truffled Cream		29 €	43 €
Fettuccine with Duck Foie Gras and Truffle		34 €	48 €
Risotto with Truffle		29 €	43 €
Risotto with Scampis and Truffle		35 €	49 €
Lobster Risotto with Truffle		-	78 €
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 Sauternes (12cl) along with your Foie Gras 9 € instead of 14 €</i>			
Duck Foie Gras*		-	25 €
Truffled Millefeuille of Duck Foie Gras*		-	45 €

 **FRESH TRUFFLES**

Summer or Burgundy Truffle, Black Melanosporum Truffle			Per gramme
<i>According to arrivals</i>			

According to market price

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

## 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 €

## CHEESE SPECIALTIES WITH TRUFFLE

Cheese Preparation based on Brie de Meaux with Black Melanosporum Truffle	14 €
Goat Cheese with Black Melanosporum Truffle and its Truffled Honey	12 €
Selection of Truffled Cheeses	19 €

## DESSERTS

Chocolate Fondant, Vanilla Ice Cream	15 €
Cheesecake with Black Melanosporum Truffle	16 €
Truffled Crème Brulée and Madagascar Vanilla	12 €
Ice Creams and Sherbets	12 €

## CHAMPAGNES

	12cl	75 cl
<b>Champagnes Blanc et Tête de Cuvée</b>		
Cuvée Brut - Réserve Maison de la Truffe	15 €	72 €
Laurent-Perrier Millésimé 2008	22 €	129 €
<b>Champagnes Rosés</b>		
Ruinart Rosé		149 €
Cuvée Rosé Laurent-Perrier	22 €	159 €

## CAFÉTERIE

Café	4,5 €
Café au lait	5 €
Cappuccino	7 €
Double espresso	6 €
Thés	7 €
Infusions	7 €

## DIGESTIFS

		4 cl
Vieille Prune de Souillac		20 €
Eau de Vie <i>Poire Williams, Framboise, Mirabelle</i>		12 €
Cognac - Hennessy Fine		15 €
Armagnac - Maison de la Truffe - Hors d'âge		20 €
Calvados		10 €
Vodka Blanche Kaspia	25 cl	28 €
Vodka Légende du Kremlin		10 €
Vodka Imperia		14 €
Limoncello		12 €
Chartreuse		14 €
Disaronno		15 €



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