



		Without truffle	Seasonal truffle **	Black truffle <i>Melanosporum</i>
STARTERS	STARTERS			
	Rocket salad and parmesan cheese	11 €	19 €	33 €
	Truffled burratina (125g), with black truffle pearls			22 €
	Beef carpaccio ⁽¹⁾ , rocket salad and parmesan cheese	16 €	24 €	38 €
	Crispy truffled brie de Meaux, tomato condiment			24 €
	Taramasalata with summer truffle, toasts	11 €	19 €	33 €
	The Avocado <i>Black truffle pearls</i>			12 €
	Pata Negra Ham from Bellota	32 €		
	Avocado Toast <i>Smoked salmon , soft boiled egg</i>		23 €	37 €
	Chestnuts velouté, duck foie gras dice pieces <i>Matured bread with truffle</i>			31 €
EGGS	EGGS			
	Scrambled eggs with truffle		23 €	37 €
	French omelette with truffle and green salad		25 €	39 €
	Fried eggs with truffle <i>Bellota Iberian Ham</i>		34 €	48 €
MAIN COURSES	MAIN COURSES			
	Charolais Beef Tartare or “Aller – Retour” ⁽²⁾ <i>French fries</i>	24 €	32 €	46 €
	Maison de la Truffe Rossini beef fillet ⁽⁴⁾ <i>French fries</i>	38 €	46 €	60 €
	Ballotine ⁽²⁾ stuffed with tartufata <i>Sweet potatoes puree, poultry juice</i>		29 €	43 €
	Roasted Fillet of Saint Pierre <i>Crunchy vegetables, Noilly Prat sauce</i>	34 €	42 €	56 €
	Pan-fried scallops <i>Carrots, parsnip puree</i>	36 €	44 €	58 €

—🏠 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 Croque-Monsieur
With summer truffled Chips and salad

Our famous pizza, with brie and truffle, rocket salad

Truffled ravioli and truffled cream

Fettuccine with truffle and truffled cream

Fettucine with truffe, truffled cream
Pan-fried duck foie gras

Gnocchi with parmesan truffled cream,
Bellota Iberian Ham

Risotto with truffle

Risotto with King crab and truffle

Lobster Risotto with truffle

Without truffle	Seasonal truffle **	Black truffle <i>Melanosporum</i>
	25 €	39 €
	25 €	39 €
	27 €	41 €
	29 €	43 €
	33 €	47 €
	33 €	37 €
	28 €	42 €
	35 €	49 €
	60 €	74 €

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*

Goose Foie gras*

Pan-fried duck foie gras
Figs chutney, roasted apple

25 €	33 €	47 €
27 €	37 €	51 €
26 €	34 €	48 €

MORE

 FRESH TRUFFLES

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

According to arrival

*Per gramme
according to
market price*

 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.



CHEESES



CHEESE SPECIALTIES
WITH TRUFFLE

Cheese preparation based on brie de Meaux with black Melanosporum truffle	14 €
Goat cheese with black Melanosporum truffle and truffled honey	14 €
Selection of truffled cheeses	19 €
"Camembert" di Buffala with black Mélanosporum truffle	11 €

DESSERTS



DESSERTS

Cheesecake with black Melanosporum truffle	14 €
Ice creams and sorbets	12 €
Chocolate fondant <i>Vanilla ice cream</i>	14 €
Mango and Passion fruits Pavlova <i>Light vanilla cream with white truffle aroma</i>	12 €