



		Without truffle	Black truffle <i>Melanosporum</i>	White truffle <i>Magnatum Pico</i>
STARTERS	STARTERS			
	Rocket salad and parmesan cheese	11 €	33 €	108 €
	Truffled burratina (125g), with black truffle pearls		22 €	
	Beef carpaccio ⁽¹⁾ , rocket salad and parmesan cheese	16 €	38 €	113 €
	Crispy truffled brie de Meaux, tomato condiment		24 €	
	Taramasalata with summer truffle, toasts	11 €	33 €	108 €
	The Avocado <i>Black truffle pearls</i>		12 €	
	Pata Negra Ham from Bellota	32 €		
	Avocado Toast <i>Smoked salmon , soft boiled egg</i>		37 €	112 €
	Chestnuts velouté, duck foie gras dice pieces <i>Matured bread with truffle</i>		31 €	
EGGS	EGGS			
	Scrambled eggs with truffle		37 €	112 €
	French omelette with truffle and green salad		39 €	114 €
	Fried eggs with truffle <i>Bellota Iberian Ham</i>		48 €	123 €
MAIN COURSES	MAIN COURSES			
	Charolais Beef Tartare or “Aller – Retour” ⁽²⁾ <i>French fries</i>	24 €	46 €	121 €
	Maison de la Truffe Rossini beef fillet ⁽⁴⁾ <i>French fries</i>	38 €	60 €	135 €
	Ballotine ⁽²⁾ stuffed with tartufata <i>Sweet potatoes puree, poultry juice</i>		43 €	
	Roasted Fillet of Saint Pierre <i>Crunchy vegetables, Noilly Prat sauce</i>	34 €	56 €	131 €
	Pan-fried scallops <i>Carrots, parsnip puree</i>	36 €	58 €	133 €

— 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,
Truffled white Ham

Gnocchi with parmesan truffled cream,
Bellota Iberian Ham

Risotto with truffle

Risotto with scampis and truffle

Lobster Risotto with truffle

Without truffle	Black truffle <i>Melanösporium</i>	White truffle <i>Magnatum Pico</i>
	39 €	
	39 €	
	41 €	
	43 €	118 €
	47 €	122 €
	42 €	117 €
	47 €	122 €
	42 €	117 €
	49 €	124 €
	74 €	149 €

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 €	47 €	122 €
27 €	51 €	126 €
26 €	48 €	123 €

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

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TASTING MENU

*- Served to the entire table -
For diner only*

The Black Truffle
« Tuber melanosporum »

119 € ALL TAXES INCLUDED⁽¹⁾

APPETIZER

STARTER

Scrambled eggs

FISH

Fish of the day, seasonal vegetables,
Périgueux sauce

MEAT

Meat of the day,
truffled mashed potato,
Périgueux sauce

CHEESE

Cheese preparation based on Brie de Meaux
with black Melanosporum truffle

DESSERT

Dessert of the moment

(1) 169€ including taxes with the White Truffle from Alba

SPÉCIALITÉS FROMAGÈRES À LA TRUFFE

CHEESE SPECIALTIES WITH TRUFFLE

Préparation Culinaire à base de Brie de Meaux, affiné par nos soins
à la Truffe Noire Melanosporum 14 €

Cheese Preparation based on Brie de Meaux with Black Melanosporum Truffle

Chèvre à la Truffe Noire Melanosporum et son Miel Truffé 14 €

Goat Cheese with Black Melanosporum Truffle and its Truffled Honey

« Camembert » Di Bufala à la Truffe Noire Melanosporum 11 €

« Camembert » Di Bufala with Black Melanosporum Truffle

Assortiment de Fromages Truffés 19 €

Selection of Truffled Cheeses

DOUCEURS MAISON

DESSERTS

Mi-cuit au Chocolat, Glace Vanille 14 €

Chocolate Fondant, Vanilla Ice Cream

Cheesecake à la Truffe Noire Melanosporum 14 €

Cheesecake with Black Melanosporum Truffle

Palette de Glaces et Sorbets* 12 €

Ice Creams and Sherbets

Pavlova mangue, passion, crème légère vanillée, aromatisée à la truffe blanche 12 €

Mango and Passion Fruits Pavlova, light vanilla cream with with truffle aroma



Tous nos plats sont faits maison hormis les plats indiqués par une *
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CHAMPAGNES

Champagnes Blancs et Têtes de Cuvée

Cuvée Brut - Réserve Maison de la Truffe 15 € 72 €

Laurent-Perrier Millésimé 2008 22 € 129 €

Champagnes Rosés

Alfred Gratien rosé 20€ 100 €

Ruinart Rosé 149 €

Cuvée Rosé Laurent-Perrier 22 € 159 €

CAFETERIE

Café 4,5 €

Café au lait 5 €

Cappuccino 7 €

Double espresso 6 €

Thés 7 €

Infusions 7 €

DIGESTIFS

Grappa Aromatisée à la truffe 12 €

Vieille Prune de Souillac 20 €

Eau de Vie *Poire Williams, Framboise, Mirabelle* 12 €

Cognac - Hennessy Fine 15 €

Armagnac - Maison de la Truffe - Hors d'âge 20 €

Calvados 10 €

Vodka Blanche Kaspia (carafe 25 cl) 28 €

Vodka Imperia 14 €

Limoncello 12 €

Chartreuse 14 €

Disaronno 15 €

Get 27 8 €