



STARTERS

 **STARTERS**

	Without truffle	Seasonal truffle	Black truffle <i>Melanosporum</i>
Rocket salad and parmesan cheese	11 €	19 €	33 €
Caesar salad "Maison de la Truffe"	24 €	32 €	46 €
Burratina with truffle, cherry tomatoes and pesto <i>Black truffled juice pearls</i>			24 €
Beef carpaccio ⁽¹⁾ with olives and summer truffles spread, pine nuts	16 €	24 €	38 €
Beef carpaccio ⁽¹⁾ , rocket salad and parmesan cheese	16 €	24 €	38 €
Crispy truffled brie de Meaux cheese, tomato condiment			24 €
Taramasalata with summer truffle, toasts		19 €	33 €
Bellota Iberian ham	32 €		
Gazpacho, cucumber sorbet, truffled goat cheese toast		15 €	29 €
Crispy soft-boiled egg, green asparagus with pesto	15 €	23 €	37 €
The avocado <i>Black truffled juice pearls</i>			12 €

FOIES GRAS

 **MI-CUIT FOIE GRAS**

Treat yourself with a glass of Sauternes (15cl) along with your Foie Gras 9€ instead of 14€

Duck foie gras*	25 €	33 €	47 €
Pan-fried duck foie gras <i>Fig chutney, beetroot and raspberry</i>	26 €	34 €	48 €

EGGS

 **EGGS**

Scrambled eggs with truffle		23 €	37 €
French omelette with truffle and green salad		25 €	39 €
Fried truffled eggs <i>Bellota Iberian Ham, perigueux sauce</i>		34 €	48 €

 **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.



MAIN
COURSES

 **MAIN COURSES**

	<i>Without truffle</i>	<i>Seasonal truffle</i>	<i>Black truffle Melanosporum</i>
Beef Tartare or "Aller – Retour" ⁽²⁾ , french fries	24 €	32 €	46 €
Maison de la Truffe Rossini beef fillet ⁽⁴⁾ , french fries	38 €	46 €	60 €
Duck confit, mashed potatoes, short sage juice	32 €	40 €	54 €
Sea Bream, summer vegetables	35 €	43 €	57 €
Roasted cod, green asparagus with olives slivers	33 €	41 €	55 €

SELECTION

 **SELECTION OF OUR GREAT CLASSICS**

Croque-Monsieur with truffle <i>With summer truffled flavoured Chips and salad</i>		23 €	37 €
Our famous pizza, with brie truffle flavor rocket salad			39 €
Truffled ravioli and cream with truffle		27 €	41 €
Fettuccine and cream with truffle		29 €	43 €
Fettucine with truffle, truffled cream <i>Pan-fried duck foie gras</i>		33 €	47 €
Gnocchi, parmesan cream with truffle, <i>White Ham</i>		29 €	43 €
Gnocchi, parmesan cream with truffle, <i>Bellota Iberian Ham</i>		33 €	47 €
Risotto with truffle		29 €	43 €
Risotto with scampis and truffle		35 €	49 €
Lobster Risotto with truffle			78 €

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, salad	14 €
Goat truffled cheese, salad	15 €
"Camembert di Buffala" with black Mélanosporum truffle, salad	11 €
Selection of truffled cheeses, salad	19 €

DESSERTS



DESSERTS

Cheesecake truffled flavor	14 €
Chocolate fondant <i>Vanilla ice cream</i>	14 €
Selection of ice creams and sorbets* (3 scoops)	12 €
Red fruits Pavlova <i>Light vanilla cream</i>	13 €



TASTING MENU

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

The Black Truffle « Tuber melanosporum »

119 €

ALL TAXES INCLUDED⁽¹⁾
PRICE PER PERSON

APPETIZER

STARTER

Scrambled eggs

FISH

Fish of the day, seasonal vegetables,
truffled cream

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