



STARTERS

Rocket salad and parmesan cheese

Truffled burratina (125g)

Black truffled juice pearls, butternut velouté

Beef carpaccio⁽¹⁾, rocket salad and parmesan cheese

Beef carpaccio⁽¹⁾ with olives and summer truffles spread, pine nuts

Crispy truffled brie de Meaux, tomato condiment

Taramasalata with summer truffle, toasts

The avocado

Black truffled juice pearls

Pata Negra ham from Bellota

Avocado toast

Smoked salmon, soft boiled egg

Chestnuts velouté, duck foie gras dice pieces

Matured bread with truffle

MI-CUIT FOIE GRAS

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

Duck foie gras*

Goose foie gras*

Pan-fried duck foie gras

Fig chutney, roasted apple

EGGS

Scrambled eggs with truffle

French omelette with truffle and green salad

Fried truffled eggs

Bellota Iberian Ham, perigueux sauce

	Without truffle	Black truffle <i>Melanösporum</i>	White truffle <i>Magnatum Pico</i>
Rocket salad and parmesan cheese	11 €	33 €	113 €
Truffled burratina (125g) <i>Black truffled juice pearls, butternut velouté</i>		24 €	
Beef carpaccio ⁽¹⁾ , rocket salad and parmesan cheese	16 €	38 €	118 €
Beef carpaccio ⁽¹⁾ with olives and summer truffles spread, pine nuts	16 €	38 €	118 €
Crispy truffled brie de Meaux, tomato condiment		24 €	
Taramasalata with summer truffle, toasts		33 €	
The avocado <i>Black truffled juice pearls</i>		14 €	
Pata Negra ham from Bellota	32 €		
Avocado toast <i>Smoked salmon, soft boiled egg</i>		37 €	117 €
Chestnuts velouté, duck foie gras dice pieces <i>Matured bread with truffle</i>		37 €	
Duck foie gras*	35 €	57 €	137 €
Goose foie gras*	37 €	59 €	139 €
Pan-fried duck foie gras <i>Fig chutney, roasted apple</i>	28 €	50 €	130 €
Scrambled eggs with truffle		39 €	119 €
French omelette with truffle and green salad		39 €	119 €
Fried truffled eggs <i>Bellota Iberian Ham, perigueux sauce</i>		48 €	128 €

 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) Germany - (2) France - (3) Italy - (4) Netherlands | **Seasonal truffle according arrivals: Brumal, Uncinatum, Aestivum.

STARTERS

FOIES
GRAS

EGGS



MAIN
COURSES

 MAIN COURSES

Charolais beef tartare or “Aller – Retour”⁽²⁾
French fries

Maison de la Truffe Rossini beef fillet⁽⁴⁾
French fries

Roasted fillet of Saint Pierre
Crunchy vegetables, Noilly prat sauce

Pan-fried scallops
Creamy cauliflower & oyster mushrooms

Duck confit, mashed potatoes
Short sage juice

Without truffle	Black truffle <i>Melanosporum</i>	White truffle <i>Magnatum Pico</i>
24 €	46 €	126 €
42 €	64 €	144 €
35 €	57 €	137 €
36 €	58 €	138 €
32 €	54 €	134 €

SELECTION

 SELECTION OF OUR GREAT CLASSICS

Croque-Monsieur with truffle
With summer truffled flavoured chips and salad

Our famous pizza, with brie truffle flavor rocket salad

Truffled ravioli and cream with truffle

Fettuccine and cream with truffle

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

Gnocchi, parmesan cream with truffle,
Truffled white ham

Gnocchi, parmesan cream with truffle,
Bellota Iberian ham

Risotto with truffle

Risotto with scampis and truffle

Lobster Risotto with truffle

39 €		
39 €		
41 €	121 €	
43 €	123 €	
57 €	137 €	
43 €	123 €	
47 €	127 €	
43 €	123 €	
50 €	130 €	
80 €	160 €	

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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CHEESES

 CHEESE SPECIALTIES
WITH TRUFFLE

Cheese preparation based on brie de Meaux with black Melanosporum truffle, salad	14 €
Goat truffled cheese, salad	14 €
"Camembert di Buffala" with black Mélanosporum truffle, salad	14 €
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 €
Apple pie, cinnamon & caramel	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

(1) 189€ including taxes with the white truffle from Alba

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