



## STARTERS

	Without truffle	Seasonal truffle	Black truffle <i>Melanosporum</i>
Rocket salad, grilled vegetables, and parmesan cheese	12 €	20 €	34 €
Burratina truffle flavor, mix tomatoes, green basil oil <i>Black truffled juice pearls</i>	25 €		
Beef carpaccio <sup>(1)</sup> with olives and summer truffles spread, pine nuts	17 €	25 €	39 €
Beef carpaccio <sup>(1)</sup> , rocket salad and parmesan cheese	17 €	25 €	39 €
Crispy truffled brie de Meaux cheese, tomato condiment			24 €
Taramasalata with summer truffle, toasts		20 €	34 €
Bellota Iberian ham	33 €		
The avocado <i>Black truffled juice pearls</i>	14 €		
Perfect egg, pea soup and grilled artichoke, parmesan crumble		25 €	33 €
Stuffed tomato with crab and its coulis	19 €	27 €	41 €

## MI-CUIT FOIE GRAS

*Treat yourself with a glass of Sauternes (15cl) along with your Foie Gras 12€ instead of 17€*

Duck <sup>(1)</sup> foie gras*	35 €	43 €	57 €
Pan-fried duck foie gras <i>Fig chutney, beetroot of Chioggia and raspberry</i>	28 €	36 €	50 €

## EGGS

Scrambled eggs with truffle		25 €	39 €
French omelette with truffle and green salad		25 €	39 €
Fried truffled eggs <i>Bellota Iberian Ham, perigueux sauce</i>		35 €	49 €

— 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) France | \*\*Seasonal truffle according arrivals: Brumal, Uncinatum, Aestivum.



MAIN  
COURSES

 MAIN COURSES

	Without truffle	Seasonal truffle	Black truffle <i>Melanosporum</i>
Beef Tartare or "Aller – Retour" <sup>(1)</sup> , french fries	24 €	32 €	46 €
Maison de la Truffe Rossini beef fillet <sup>(1)</sup> , french fries	43 €	51 €	65 €
Duck confit, mashed potatoes, short sage juice	33 €	41 €	55 €
Roasted cod, sunny vegetables	35 €	43 €	57 €
Tuna tataki, crispy green vegetables, pepper coulis	35 €	43 €	57 €

SELECTION

 SELECTION OF OUR GREAT CLASSICS

Croque-Monsieur with truffle <i>With summer truffled flavoured Chips and salad</i>		25 €	39 €
Our famous pizza, with brie truffle flavor rocket salad			39 €
Truffled ravioli and cream with truffle		28 €	42 €
Fettuccine and cream with truffle		29 €	43 €
Fettucine with truffle, truffled cream <i>Pan-fried duck foie gras</i>		44 €	58 €
Gnocchi, parmesan cream with truffle, <i>White Ham</i>		30 €	44 €
Gnocchi, parmesan cream with truffle, <i>Bellota Iberian Ham</i>		34 €	48 €
Risotto with truffle		29 €	43 €
Risotto with scampis and truffle		37 €	51 €
Lobster Risotto with truffle		68 €	82 €


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, mesclun	14 €
Selection of truffled cheeses, salad	19 €

DESSERTS

 **DESSERTS**

Cheesecake truffled flavor	12 €
Chocolate fondant <i>Vanilla ice cream</i>	12 €
Selection of ice creams and sorbets* (3 scoops)	12 €
Red fruit pie	14 €



## TASTING MENU

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

# The Black Truffle « Tuber melanosporum »

119 €

ALL TAXES INCLUDED<sup>(1)</sup>  
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