



	Without truffle	Seasonal truffle	Black truffle <i>Melanosporum</i>
STARTERS			
Rocket salad, grilled vegetables, and parmesan cheese	12 €		34 €
Burratina truffle flavor, mix tomatoes, green basil oil <i>Black truffled juice pearls</i>	25 €		
Beef carpaccio ⁽¹⁾ with olives and summer truffles spread, pine nuts			39 €
Beef carpaccio ⁽¹⁾ , rocket salad and parmesan cheese			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		27 €	41 €
MI-CUIT FOIE GRAS			
<i>Treat yourself with a glass of Sauternes (15cl) along with your Foie Gras 12€ instead of 17€</i>			
Duck ⁽¹⁾ foie gras*	35 €		57 €
Pan-fried duck foie gras <i>Fig chutney, beetroot of Chioggia and raspberry</i>	28 €		50 €
EGGS			
Scrambled eggs with truffle			39 €
French omelette with truffle and green salad			39 €
Fried truffled eggs <i>Bellota Iberian Ham, perigueux sauce</i>			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**

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

 **SELECTION OF OUR GREAT CLASSICS**

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


 **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*

MORE

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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⁽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