



STARTERS

	Without Truffle	Seasonal truffle **	Black truffle *
🌿 Rocket salad, parmesan cheese	12 €	20 €	34 €
🌿 Burratina truffle flavor, tomatoes, black truffled juice pearls	25 €	33 €	
Beef carpaccio, rocket salad and parmesan cheese	17 €	25 €	39 €
Beef carpaccio, olives, summer truffles spread, pine nuts		25 €	39 €
🌿 Crispy truffled brie de Meaux, tomato condiment	24 €		
Pata Negra ham from Bellota	33 €		
🌿 Avocado, soft boiled egg, black truffled juice pearls		24 €	
Our vitello tonnato		25 €	39 €
🌿 Gazpacho, cucumber sorbet, truffled goat cheese toast			28 €
Sea bream carpaccio, truffled poutargue	18 €	26 €	40 €
🌿 Our pizzeta with brie truffle flavor			27 €
🌿 Perfect egg, green asparagus, mix tomatoes with herbs		21 €	35 €

MI-CUIT FOIE GRAS

Treat yourself with a glass of Sauternes (15cl) along with your Foie Gras 13€ instead of 17€

Duck foie gras*, chutney	25 €	33 €	47 €
Pan-fried duck foie gras, apricot chutney, pistachio	28 €	36 €	50 €

EGGS

🌿 Scrambled eggs with truffle			39 €
🌿 French omelette with truffle and mesclun salad			39 €
🌿 Fried truffled eggs, Bellota Iberian ham, Périgueux sauce			49 €

OUR GREAT CLASSICS

	Without Truffle	Seasonal truffle **	Black truffle *
Maison de la Truffe Rossini beef fillet, French fries		51 €	65 €
Beef tartare, French fries	24 €	32 €	46 €
Duck confit, mashed potatoes	33 €	41 €	55 €
Maison de la Truffe veal Milanese, olives, summer truffles spread, perfect egg		33 €	47 €
Solefish fillet, Noilly Prat sauce, seasonal vegetables	43 €	51 €	65 €

OUR SPECIALTIES

🌿 Truffled summer ravioli and cream with black truffle			43 €
🌿 Homemade Fettuccine, cream with black truffle			43 €
Homemade Fettuccine, pan-fried duck foie gras			58 €
Homemade Gnocchi, comté cream with truffle, Bellota Iberian ham			48 €
🌿 Risotto with truffle			43 €
Risotto with scampis		37 €	51 €
Lobster Risotto		68 €	82 €

SIDE DISHES

French fries, mashed potatoes, summer vegetables, green salad			8 €
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FRESH TRUFFLES - SUPPLEMENT

For truffle lovers wishing more freshly grated truffles, our team will be pleased to advise you.

Price per gramme depending on the price of the week

*Fresh black truffle Melanosporum | **Seasonal fresh truffle (Brumal, Uncinatum, Aestivum)

🏠 All our dishes are home made except duck foie gras | All our meat and poultry are French

🌿 Vegetarian dish | Taxes and service included



CHEESE WITH TRUFFLE

Cheese preparation based on "Brie de Meaux" with black Melanosporum truffle, salad	14 €
Fresh goat cheese with black Melanosporum truffle, salad	14 €
Camembert di Buffala with black Melanosporum truffle, salad	14 €
Selection of truffled cheeses, salad	19 €

DESSERTS

Our incredible chocolate truffle - Trompe l'œil (to share) Grand cru dark chocolate from Mexico, praline, gianduja, caramelised Iranian pistachio	22 €
Cheesecake truffled flavor	12 €
Vanilla ice cream, red fruits Bavarois, meringue	12 €
Chocolate fondant, vanilla ice cream	12 €
Prunes with Armagnac, white truffle ice cream Magnatum Pico	14 €
White truffle ice cream Magnatum Pico, caramelised hazelnuts, meringue, salted butter caramel	14 €
Selection of ice creams and sorbets (3 scoops)	12 €

TASTING MENU

- served to the entire table and for diner only -



Black Truffle* *Melanosporum*

119 € TTC⁽¹⁾/PERSON



Sea bream carpaccio, truffled poutargue



Scrambled eggs with truffle



Homemade Fettucine, cream with black truffle or Risotto with truffle



"Brie de Meaux" with black truffle refined by us



Dessert



CELEBRATED BY POETS FOR ITS MYSTERIOUS ORIGINS AND BY TOP CHEFS FOR ITS UNIQUE FLAVOR, THE TRUFFLE IS OFTEN NICKNAMED THE BLACK PEARL OR THE BLACK DIAMOND OF GASTRONOMY. IT TRANSFORMS EVERY DISH INTO A CULINARY MASTERPIECE.


The truffle, a rare and seasonal mushroom, is highly sought after for its exceptional aromas and taste.


In 1932, truffle traders from Carpentras founded the Maison de la Truffe at 19 Place de la Madeleine. This address has become a reference for all truffle aficionados. Since its creation, our passion for truffles has remained intact, and our goal unchanged: to offer the best truffles of each season, featuring simple, generous, and traditional cuisine.

During the peak truffle season, the star varieties are the white truffle from Alba (Tuber Magnatum) and the black truffle (Tuber Melanosporum). However, other varieties, such as the summer truffle (Tuber Æaestivum) and the winter truffle (Tuber Brumale), also bring other nuances of flavor.

Our teams are at your disposal to advise and guide you in your choice of truffles.

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THE BLACK DIAMOND OF FRENCH GASTRONOMY