















### STARTERS

	Without Truffle	Truffle Duo *	White Truffle **	Seasonal truffle ***
 Rocket salad, parmesan cheese	12 €	34 €	114 €	
 Burratina truffle flavor, tomatoes, black truffled juice pearls	25 €			
Beef carpaccio, rocket salad and parmesan cheese	17 €	39 €	119 €	
Beef carpaccio, olives, summer truffles spread, pine nuts		39 €	119 €	
 Crispy truffled brie de Meaux, tomato condiment	24 €			
Pata Negra ham from Bellota	33 €			
 Avocado, soft boiled egg, black truffled juice pearls			118 €	24 €
Our vitello tonnato		39 €	119 €	
Sea bream carpaccio, truffled poutargue	18 €	40 €	120 €	
 Our pizzeta with brie truffle flavor		27 €		
<b> MI-CUIT FOIE GRAS</b>				
<i>Treat yourself with a glass of Sauternes (15cl) along with your Foie Gras 13€ instead of 17€</i>				
Duck foie gras*, chutney	25 €		127 €	33 €
Pan-fried duck foie gras, apricot chutney, pistachio	28 €		130 €	36 €
<b> EGGS</b>				
 Scrambled eggs with truffle		39 €	119 €	
 French omelette with truffle and mesclun salad		39 €	119 €	
 Fried truffled eggs, Bellota Iberian ham, Périgieux sauce		49 €	129 €	

### OUR GREAT CLASSICS

	Without Truffle	Truffle Duo *	White Truffle **
Maison de la Truffe Rossini beef fillet, French fries		65 €	145 €
Beef tartare, French fries	24 €	46 €	126 €
Duck confit, mashed potatoes	33 €	55 €	135 €
Maison de la Truffe veal Milanese, olives, summer truffles spread, perfect egg		47 €	127 €
Solefish fillet, Noilly Prat sauce, seasonal vegetables	43 €	65 €	145 €
<b> OUR SPECIALTIES</b>			
 Truffled summer ravioli and cream with black truffle		43 €	123 €
 Homemade Fettuccine, cream with black truffle		43 €	123 €
Homemade Fettucine, pan-fried duck foie gras		58 €	138 €
Homemade Gnocchi, comté cream with truffle, Bellota Iberian ham		48 €	128 €
 Risotto with truffle		43 €	123 €
Risotto with scampis		51 €	131 €
Lobster Risotto		82 €	162 €

### 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*

\*Truffle Duo : black truffle breakings and seasonal truffle slice

\*\*White truffle (Tuber Magnatum Pico) | \*\*\*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 ( <i>to share</i> ) <i>Grand cru dark chocolate from Mexico, praline, gianduja, caramelised Iranian pistachio</i>	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 -*



### Truffle Duo\*

*Tuber Melanosporum*  
*Tuber Uncinatum*

119 € TTC / PERSON

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### White Truffe from Alba\*\*

*Tuber Magnatum Pico*

199 € TTC / 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 Aestivum) 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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 All our dishes are home made except duck foie gras

 Vegetarian dish | Taxes and service included

THE BLACK DIAMOND OF FRENCH GASTRONOMY