



STARTERS

	Without Truffle	Black Truffle *	White Truffle **
🌿 Rocket salad, parmesan cheese	12 €	34 €	114 €
🌿 Burratina truffle flavor, tomatoes, beetroot, 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, black truffle honey		24 €	
Pata Negra ham from Bellota	33 €		
Our vitello tonnato		39 €	119 €
🌿 Our pizzeta with brie truffle flavor		28 €	
Chestnuts velouté, duck foie gras dices pieces		39 €	
Six snails from Bourgogne, black truffle butter		20 €	
Perfect egg with chanterelles mushrooms		38 €	118 €
Scallops carpaccio		49 €	129 €
🌿 Cheese preparation based on "Mont d'Or" with black truffle - to share		52 €	
Truffle bone marrow		30 €	110 €

MI-CUIT FOIE GRAS

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

Duck foie gras*, fig and walnut chutney	25 €	47 €	127 €
Pan-fried duck foie gras, fig and walnut chutney	28 €	50 €	130 €

EGGS

🌿 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	Black Truffle *	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 €
Scallops, roasted bacon, chestnut cream		57 €	137 €

OUR SPECIALTIES

Croque-monsieur with truffled chips and salad		39 €	
🌿 Truffled summer ravioli and cream with black truffle		43 €	123 €
🌿 Homemade Fettucine, cream with black truffle		43 €	123 €
Homemade Fettucine, pan-fried duck foie gras		58 €	138 €
Homemade Fettucine carbonara sauce with black truffe		43 €	123 €
🌿 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

*Black truffle slice (Tuber Melanosporum) | **White truffle slice (Tuber Magnatum Pico)

🏠 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	14 €
Fresh goat cheese with black Melanosporum truffle	14 €
Brillat Savarin with black Melanosporum truffle	14 €
Selection of truffled cheeses	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>	24 €
Chocolate fondant, vanilla ice cream	14 €
Prunes with Armagnac, white truffle ice cream Magnatum Pico	14 €
Truffled rice pudding, salted butter caramel, Périgord walnuts	14 €
White truffle ice cream Magnatum Pico, caramelised hazelnuts, meringue, salted butter caramel	14 €
Selection of ice creams and sorbets - <i>three scoops</i>	12 €



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.

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 Pico) and the black truffle (Tuber Melanosporum).

*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