



STARTERS

	Without Truffle	Seasonal Truffle *	Truffle Duo **
🌿 Rocket salad, parmesan cheese	12 €	20 €	34 €
🌿 Burratina truffle flavor, mix of tomatoes, black truffled juice pearls			25 €
Beef carpaccio, rocket salad and parmesan cheese or Fasano version, olives, summer truffles spread, pine nuts	17 €		39 €
🌿 Crispy truffled brie de Meaux, black truffle honey			24 €
Pata Negra ham from Bellota	33 €		
Our vitello tonnato		25 €	39 €
🌿 Our pizzeta with brie truffle flavor			28 €
Six snails from Bourgogne, black truffle butter			20 €
🌿 Green and white asparagus duo, hollandaise sauce			32 €
🌿 Gazpacho, cucumber sorbet, truffled goat cheese toast			28 €
Tataki red tuna, truffled soy sauce		25 €	39 €

MI-CUIT FOIE GRAS

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

Duck foie gras*, seasonal chutney	25 €	33 €	47 €
Pan-fried duck foie gras, seasonal chutney	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 *	Truffle Duo **
Maison de la Truffe Rossini beef fillet, French fries			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 €	
Roasted turbot fillet, white wine sauce and asparagus duo	43 €	51 €	65 €

	Without Truffle	Seasonal Truffle *	Truffle Duo **
🌿 Truffled summer ravioli and cream with black truffle		29 €	43 €
🌿 Homemade Fettucine, cream with black truffle		29 €	43 €
Homemade Fettucine, pan-fried duck foie gras		44 €	58 €
Homemade Gnocchi, comté cream with truffle, Bellota Iberian ham			48 €
🌿 Risotto with truffle			43 €
Risotto with scampis			51 €
Lobster Risotto			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

*Seasonal truffle according arrivals (Brumal, Uncinatum or Aestivum)

**Truffle Duo : black truffle Melanosporum breakings and seasonal truffle slice (Brumal, Aestivum or Burgundy)

🏠 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 €
Camembert di Bufala 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 (three scoops)	12 €

TASTING MENU

for 2 persons



Truffle Duo** *Tuber Melanosporum* *Tuber Aestivum*

119 €
TTC/PERSON



Asparagus duo, hollandaise sauce



Scrambled eggs with truffle



Homemade Fettucine,
cream with black 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.


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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THE BLACK DIAMOND OF FRENCH GASTRONOMY