

Black Truffle Menu

6 courses for 295 €

CREAMY ARTICHOKE SOUP

Raw poivrade artichokes and pistcahio crumb

SCALLOP LAYERED WITH TRUFFLE

Glazed Jerusalem artichoke and Bordelaise sauce

LAURA POTATO MILLE-FEUILLE

Confit, lamb's lettuce coulis and aged Port sauce

DRY-AGED TURBOT

Cooked in truffle butter, beetroot with
blackcurrant buds, Vin Jaune sabayon

BRESSE CHICKEN SUPREME

Truffled stuffing, pot-au-feu
vegetables and Sauce Albufera

HAZELNUT AND TRUFFLE SOUFFLÉ

Served warm with truffle ice cream

Dishes on the menu may contain one or more of the 14 allergens. A detailed list is available upon request.

Our meats are of French origin.

The restaurant does not accept payments by check. Prices are net in euros, tax included - Service included