

# TRUFFLE

## To share

SAUCISSON, RADISH & BUTTER TO SHARE 13  
WHITE TARAMA & BLINIS 11  
OSCIETRE CAVIAR 30G MAISON DU CAVIAR 85

## Apetizer

GAZPACHO 10  
MIMOSA EGGS 7  
WHITE ASPARAGUS, VINAIGRETTE 19  
PAN FRIED MUSHROOMS WITH PARSLEY, POACHED EGG 13  
ARTICHOKE CARPACCIO, TRUFFLE VINAIGRETTE 17  
GREEN BEANS, MUSHROOMS & PARMESAN SALAD 14  
TOMATO SALAD / & BURRATA 15/21  
TRADITIONAL «FRISÉE AUX LARDONS» SALAD TO SHARE 16  
SALMON GRAVLAX 19  
SPICY TUNA & AVOCADO TARTARE 20  
SEA BREAM CARPACCIO, GINGER & LIME 18  
6 BIG SNAILS FROM BURGUNDY\* 18

## Main course

STUFFED VEGETABLES 28  
RIGATONI WITH MORELS 32  
HAM, CHEESE & TRUFFLE PASTA 29  
SHRIMP RISOTTO 32  
COD FILLET, CRUSHED TOMATOES & CHORIZO 30  
LOW COOKED SALMON WITH SORREL SAUCE 31  
DUCK CONFIT, NEW POTATOES & MUSHROOMS 28  
CHICKEN SUPREME, POULTRY JUICE 29  
BEEF TARTARE 24  
BEEF FILLET, PEPPER SAUCE 40  
RIB EYE 300G, BÉARNAISE SAUCE 48  
BLACK PUDDING WITH APPLE FROM LOUIS OSPITAL 21  
TRUFFLE PLEASE 15

## Dessert

SAINT MARCELIN CHEESE 14  
PINEAPPLE CARPACCIO, BASEL SORBET 11  
LEMON MERINGUE PIE 12  
CITRUS PAVLOVA 12  
CHOCOLATE PROFITEROLE 15  
CHOCOLATE MOUSSE FOR 2, 3 OR 4... 20  
VANILLA MILLEFEUILLE 12  
VANILLA ICE CREAM, CARAMELIZED PECANS NUTS 8  
PRUNES WITH ARMAGNAC 9  
LEMON ICE CREAM WITH VODKA 11  
CAFÉ GOURMAND 13

