

BLACK TRUFFLE MENU

620 Euros

VEGETAL « RÉMOULADE » WITH CELERI ROOTS ON A DELICATE JELLY  
*rehydrated « porridge » and grated black truffle*

BEEF « CONSOMMÉ »  
*chilled with sherry wine, black truffle raviolis and flakes of aged parmesan*

STEAMED COMTÉ CHEESE SOUFFLÉ  
*leek minestrone with winter black truffle coulis*

SEA SCALLOPS FLAVOURED WITH BACON AND BLACK TRUFFLE  
*concentrated extracts of Yquem and saffron*

ALICE'S POULTRY IN A CEREAL CRUST  
*preserved egg yolk with a truffle coulis and cooking broth*

BRILLAT-SAVARIN CHEESE REFINED WITH BLACK TRUFFLE  
*Green salad for you*

PLEATED BLACK TRUFFLE WITH CARAMEL AND TOUCH OF SALT  
*iced brioche with Piedmont Hazelnuts and vanilla caviar*

PEAR AND BLACK TRUFFLE TATIN TART  
*Kadäif crust*