

# The Spring 2026 Menu

## Starters

♥ Beef carpaccio Truffe Noire style With grated black summer truffle	35 € 50 €
♥V Warm salad with mushrooms, Pink Fir Apples, asparagus, hazelnuts and parmesan cheese With grated summer black truffle	35 € 50 €
Marinated salmon butterfly, truffled whipped cream	39 €
V Malines asparagus, egg ravioli, hazelnut butter and truffle juice emulsion	49 €
Sea bass tartare with artichokes and dill	41 €

## Fresh Pasta and Risotto

V Risotto with Mechelen asparagus and morel mushrooms, parmesan espuma With grated black summer truffle	42 € 57 €
♥V* "Eclats de diamant noir en surprise": Ravioli stuffed with slices of truffle and celeries	50 €
Fettuccine with mushrooms, lobster and basil With grated black summer truffle	54 € 69 €
V Mechelen asparagus with scrambled eggs and truffle	49 €

## From the Sea

Sole fillets in a summer truffle crust, served with a delicate lobster bisque	58 €
♥ Minute smoked sea bass, sprinkled with julienne truffle, virgin oil with truffle juice and basil	59 €

## Rôtisserie

Veal fillet Rossini-style with a spring garnish	69 €
Roasted duck breast with morel mushrooms and green asparagus	57 €
♥ Vendée pigeon roasted with Norcia truffles, Périgourdine sauce, potato tian with truffles	78 €

♥ Our signature dishes  
V Vegetarian – V\* Vegan version upon request

# Menu Diamant

4 courses 150 € or 5 courses 165 €

Sea bass tartare with artichokes and dill



Pan-fried foie gras with rhubarb confit and tarragon



Malines asparagus, egg ravioli, hazelnut butter and truffle juice emulsion



Veal fillet Rossini-style with a spring garnish

With grated black summer truffle + 15 €



Mango and Passion Fruit Cream Puffs

Coconut Sorbet



# Menu Privilège

200 €

Beef carpaccio Truffe Noire style, grated black truffle

**OR**

Warm salad with mushrooms, Pink Fir Apples, asparagus, hazelnuts and parmesan cheese, grated black truffle



Mechelen asparagus with scrambled eggs and truffle

**OR**

“Eclats de diamant noir en surprise”: Ravioli stuffed with slices of truffle and celeries



Vendée pigeon roasted with Norcia truffles, Périgourdine sauce, potato tian with truffles



Tête de Moine flowers with acacia honey, perfumed with white truffle oil and Cohiba tobacco leaf

**AND**

Crèmeux de Bourgogne with black truffles ripened by us, raisin and walnut bread



Hot soufflé with roasted Piedmont hazelnuts, Frangelico sabayon



*In perfect harmony with the 4 suggested wines + 45€*

*In perfect harmony with the 5 suggested wines + 55€*

Allergy? Intolerance? Tell us, we'll take care of it.

The composition of the products may change.

*Out of respect for our team, we close the restaurant at 15:30 for lunch and 00:30 for dinner.*