

Around the Périgord truffle...

92€

Marinated scallops from Normandie,

With olive oil from « les Baux », Black truffles and « Chiogga » beetroot.

(25€)

Black truffles Carnaroli risotto,

With spring onions and marrow. (32€)

Roasted local farm lamb rack,

Unctous white polenta with black truffles and caramelized young leeks. (39€)

Creamy fresh cheese with black truffles,

Mesclun and pine nuts. (15€)

« Gianduja » chocolate Cromesquis,

Roasted hazelnuts, toffee and black truffles ice cream. (19€)

Served for all the clients of a same table.