

# TRUFFLE MENU « ALL BLACK »

*Please choose same menu for all guest*

Wake up the Taste Buds

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The Perfect Golden Egg

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Around Roots Vegetables and Black Truffle

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Cocktail of Japanese Wagyu Beef, Comté 18 months and Black Pearls

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Like a „Damien Hirst“ Masterpiece, Scallop, Vegetables „en demi-deuil“

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Line Caught-Turbot candied, Pil-Pil Hollandaise Sauce, Melanum Sporium Caviar

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Blue Lobster Chartreuse, Albufera Sauce, Black Diamond

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Corn Salad, Winter's Black Truffle

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Veal Sweetbreads, Jerusalem Artichokes, truffled Sauce „à la financière“

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Potato and Truffle Cappuccino

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Black Truffle, Illanka Chocolate and Celeriac

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The Black in Ice cream, Brioche and Piedmont Hazelnut like a French Toast

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Sweet Signature

333 €

Net Prices

Dishes on the menu are subject to change due to daily market availability and seasons.