

Aziz Bhatti & Erik Lindelauf,
THE MASTER CHEFS PRESENT:

Luigi' Weaknesses

⇒ Carpaccio of Bleue des Prés© and parmigiano "Luigi's style" With sliced black truffle	THIRTY-TWO FORTY-TWO
⇒ The "Stéphanie" salad with wild mushrooms, Jerusalem artichokes and parmigiano With sliced black truffle	THIRTY-TWO FORTY-TWO
⇒ Périgord Truffle "A la Croque au Sel" Cooked in its truffle juice and Port wine, served with "truffled butter" and toasted fresh bread	ONE HUNDRED-FIFTEEN

White truffle from Alba

GRATED From october to december PRICE PER GRAM

Cold Appetizers

Red tuna tartar with grilled almonds and fresh basil olive oil emulsion Toasted rye bread and home made Provence quince marmalade perfumed with lime	THIRTY-SIX
Nugget of duck foie gras enrobed with crushed dried fruits caramel and spéculoos Served with toasted brioche bread and mango chutney with chopped red paprika	THIRTY-NINE
Lukewarm lobster salad on a carpaccio of roasted egg-plant On a bed of sliced fresh avocados with a sorbet of fresh tomatoes and red pepper	FORTY
"Checkerboard" of Brittany scallops and fresh black truffles Drizzled on a celery mousse with olive oil truffle juice and basil	FORTY-NINE
Butterfly shaped marinated salmon and "manchots" of lobster With a cream sauce of flying fish caviar and Japanese wasabi	FORTY-TWO

Warm Appetizers

Slightly warmed Zélande oysters "Florentine" with a shallot champagne butter sauce With sliced black truffles	THIRTY-SEVEN FORTYSEVEN
⇒ SP Homage to my Master Abel Bernard, owner of "La Cravache d'Or" Instant smoked sea bass, sprinkled with truffle julienne and served with "jus de truffe" dressing	SP THIRTY-THREE FORTY-THREE
Sautéed fresh foie gras, on a bed of spinach shoot Strings of carrots cooked with acacia honey and aged Xeres vinegar sauce	FORTY
SP Gamberoni from Genova Bay sealed in steaming olive oil Fettuccine of fresh vegetables with tomato sauce perfumed with cardamom	SP THIRTY-THREE FORTY-THREE
SP Braised filet of red mullet wrapped with potatoes and black winter truffles Salad of greens, fresh herbs and "jus de truffe" vinaigrette	SP THIRTY-NINE FORTY-NINE

Weekly Menu

THE LUNCH AND DINNER OF THE 12 BOULEVARD DE LA CAMBRE
Appetizer, main dish and dessert fifty € or sixty € seventy € with sliced truffles

Smoking room on first floor ⇒ You can't get away from it SP – small portion available Private lounges [8 to 20 guests]

FALL-WINTER

"La table est le réceptacle de la convivialité,
Elle, et elle seule restaure Le Corps et L'Esprit" LUIGI CICIRIELLO

Fresh pasta, Risotti & Christopher® Eggs

Tagliolini made of hard wheat flour and Christopher® eggs seasoned with farm butter With sliced black truffles	THIRTY FORTY
Piedmont style risotto "Mantecato with Fontina from the Vale d'Aosta" With sliced black truffle	TWENTY-EIGHT THIRTY-EIGHT
King Crab risotto with Thai green asparagus With sliced black truffle	THIRTY-EIGHT OR FORTY-EIGHT
⇒ Eclats de diamant noir en surprise Ravioli stuffed with slices of black truffle	FORTY-FIVE
Freshly made prawn ravioli, Roseval potato cream sauce with olive oil and basil With sliced black truffle	THIRTY-NINE FORTY-NINE
Fresh tagliatelle with lobster, chanterelle mushrooms, "jus de truffe" and parmigiano With sliced black truffle	FORTY FIFTY
Scrambled Christopher® eggs with truffles Served with bruschette sprinkled with a pinch of garlic and a small truffle in its juice	FIFTY-NINE

From the Sea

⇒ Filet of saint-pierreand/or saint-jacques [scallops] from Brittany stuffed with truffles Enrobed in leek and steam-cooked with a foamy fresh black truffle nectar	SEVENTY-FIVE
Steamed filet of cod served in a large ginger and coconut cappuccino String bean and sliced half moon of granny-smith	THIRTY-NINE
Medallions of monk fish roasted with poppy seeds, dried candied tomato with oregano Fresh vegetables julienne with salted parmigiano biscuit and sweet paprika sauce	FORTY
Roasted lobster, quintessence of crustaceans enriched of dark chocolate with "fleur de sel" Foamed zucchini mousse with basil and multicolor risotto lightly seasoned with saffron	FORTY-THREE

Rôtisserie

Braised sweetbreads and lobster Concerto Emulsion of lobster and veal jus with fresh tarragon accompanied by caramelized leeks whistle	FIFTY-TWO
Sliced roasted Chalosse duck with braised Canary Island bananas Ravioli stuffed with pumpkins and wild sautéed mushrooms garniture	FORTY-THREE
Sliced roasted haunch of venison, game sauce enriched with redcurrant jelly With fresh home made noodles melted with foie gras butter sauce and boletus	FORTY-FOUR
⇒ SP Supreme of roasted French Vendée squab with a Norcia truffle Crown of potatoes and truffles, grilled legs served with a frisée salad "au jus de truffe"	SP FIFTY OR SEVENTY-FIVE

Diamond Menu [30 G TRUFFLES] & Privilege Menu [60 G TRUFFLES]

The Truffle is the authentic jewel of the gastronomic universe,
An initiation for some, a ritual for others. Only served per table.

For your own comfort, please leave your mobile at the reception desk, or switch it off.