



La Truffe Noire

Les truffes de Luigi

For over twenty-seven years, La Truffe Noire's traditional and yet innovative cuisine has, through intense research, been taking black and white truffles to new heights. Each dish is a direct reflection of a passion and creativity that master chefs Aziz Bhatti and Erik Lindelauf clearly take great pleasure in sharing, even with the most discerning of foodies.

The exceptional produce, a real diamond of the culinary world, is well at home in Luigi Ciciriello's Michelin-starred restaurant dedicated to elegance and refinement with a certain hint of magic. We suggest trying the renowned Diamant and Privilège menus where truffles, perfectly presented in a multitude of different ways, are the stars of the show. Every Monday, the restaurant's weekly menus, between €50 and €85, include a glass of Prosecco and two glasses of grand cru.

Opening its doors for from Monday to Friday, for lunch and dinner and on Saturday just for dinner, La Truffe Noire is also available for events, meetings, parties, business dinners, birthdays, or any other special occasion, with custom designed menus – Silver, Gold and Platinum – on offer, for a total of 12 all-inclusive menus that can be tailored specially for any occasion.

The "Galerie des livres de cave", a private dining area, is available for tables of 8 to 20 people and smokers are welcome and invited to relax in the comfortable surroundings of the fumoir lounge. For sunny days the restaurant's cozy terrace offers peace and quiet from the city sounds and sights. As for parking, do not fret - the in house voiturier will take care of your car from the moment you arrive.