

LE CHAMP DES LUNES
MENU WITH TRUFFLES TUBER MELANOSPORUM
From Friday, December 8th to 17th 2017
At lunch and Dinner
Menu at €155
€125 euros without raviolis
€100 euros without char and raviolis.

Aperitif

Macatruffe/floatting island/Panitruffe/Ham from Pourcin house with truffle butter

+

Raw Scalopp slices , salsify and egg yolk,
Match green tea, truffle,

+

Roasted char from french region « Vercors »,
Beef marrow,
Celeriac, hot french sauce with truffle

+

« Simplicity» ...
Well cooked potatoe with truffle cream

+

Champagne and truffle granita

+

Raviolis with foie gras and truffle,
Pumpkin soup

+

Brillat-Savarin (hard cheese) and truffle

+

« Paris Brest » praline and nuts, caramel and truffle