

**The Truffle is an eternal product,
a real treasure around which
have ever been concentrated
true rituals.**

**By its very presence,
every meal becomes a feast,
for the pleasure of taste's soul.**

**At Truffles Folies,
everything that is being tasted
can be purchased ...**

Our Starters

Porcini mushroom and truffle soup	15 €
Egg casserole with truffles (the inevitable)	17 €
Burrata with Truffles	24 €
Carpaccio of black radish, hazelnuts and truffles	14 €
Endive salad with truffles	12 €
Grilled zucchinis, fresh goat cheese with truffles and parmesan crumble	16 €
Veal tartar, truffles hazelnuts and parmesan cream with Truffles	19 €

Our homemade Foies Gras and their crunchy toasted bread

Duck foie gras cooked in a cloth and onions chutney	26 €
<i>Duck foie gras with Périgord truffles cooked in a cloth and onions chutney</i>	32 €

Our Salads

Périgord's Truffles Folies salad	29 €
<i>Arugula, parmesan shavings and Truffle</i>	
Périgord's Gourmet salad	38 €
<i>Lamb's lettuce with foie gras shavings and truffle</i>	
Périgord's Tricastin salad	29 €
<i>Lamb's lettuce and truffle</i>	
Périgord's Guarrigue salad	31 €
<i>Lamb's lettuce with preserved tomatoes, artichoke and black truffle</i>	

Our Carpaccios

Beef carpaccio with truffles and arugula from Périgord	29 €
Scallops carpaccio truffled with citrus fruits	26 €

Our Must-haves

Royale of pan-fried scallops and its purée of vitelotte potato with Truffles (Truffle caviar: extra 6 €)	39 €
Traditional omelette or brouillade with Périgord truffles.....	31 €

Our Pasta and Risotto

Tagliatelles with Périgord truffles (foie gras: extra 6 €)	31 €
Risotto carnaroli with Périgord truffle	31 €
Bucatini carbonara and Périgord truffles	32 €
Mini ravioli in parmesan and black truffles sauce	33 €
Shell pasta with Périgord black truffles.....	29 €
Tortelloni artichokes, white truffle from alba cream	39 €

Our matured Cheeses

Homemade truffled Brie (not to be missed)	12 €
Pécorino with truffles.....	10 €
Truffled goat cheese.....	10 €
Farandole of truffled cheeses.....	18 €
Truffled Brillat-savarin.....	12 €

Our Sweets

Ice cream with black truffle.....	14 €
Pure chocolate lava cake, verbena ice cream	12 €
Crème brûlée with truffles	12 €
Tiramisu revisited with truffle (a marvel).....	14 €
Brioche with salted butter caramel and truffle ice cream	15 €
Fresh fruits salad and its lemon-basil sorbet.....	12 €
Gourmet coffee	12 €

Truffle Lunch Formula

(except week-ends / bank holidays)

19 €

Pasta of the day with truffle

or

Brouillade of truffles

+

**Coffee
(sweets +6 €)**

Our Aperitives and our Champagnes

Our Aperitives and Cocktail

Aperitive with truffle (12 cl)	10 €
Truffles Folies « Homemade cocktail with truffles »	14 €
Martini (7 cl)	9 €
Whisky (7 cl)	9 €
Whisky pure Malt (7 cl) "Goudoulin/Cardhu"	14 €
Whisky Nikka	18 €
Aperol Spritz	12 €
Americano Maison	12 €
Kir vin blanc	9 €
Kir royal	14 €
Kir royal with truffles	16 €

Our Champagnes

	bottle 75 cl	glass 15 cl
Taittinger brut	89 €	16 €
Taittinger rosé	93 €	
Champagne Fred Legras(blanc de blanc).....	69 €	
Champagne Iroy	64 €	
Conte de Champagne	215 €	

Our Digestives

Vodka or Grappa with truffle (4 cl).....	12 €
Calvados (4 cl).....	10 €
Poire Williams (4 cl).....	12 €
Bas Armagnac (4 cl) « Baco ».....	14 €
Get 27 (5 cl)	8 €
Vieille Prune (4 cl).....	12 €
Limoncello (5 cl)	9 €

Our Cold and Hot Drinks

Our Cold Drinks

Evian (50 cl)	6 €
San Pellegrino (50 cl)	6 €
Perrier (33 cl).....	4 €
Chateldon (75 cl)	9 €
Coca-Cola – Coca-Cola Light or Zero (33 cl).....	5 €
LBF Artisan beer (blond, IPA, white).....	6 €
Artisan fruits juices (33 cl)	6 €

Our Hot Drinks

Coffee	3,5 €
Infusion.....	4 €
Tea (Mariage Frères)	6 €

The Truffle Calendar

The Precious Black Truffle
(*tuber melanosporum*) known as from Périgord
is harvested a few centimeters
deep from mid-November
to mid-March.

The Black Precious Truffle
(*tuber uncinatum*) known as from Burgundy
is harvested almost on the surface
of the ground from October 1st
to December 31st.

The White Truffle
(*tuber magnatum pico*) known as Alba
is harvested up to a depth of 80 cm
from October 1st to December 31st.

The Summer Truffle (*tuber aestivum*)
is harvested almost on the surface
of the ground
from May 1st to October 31st.

Truffes Folies

Wishes you

A hearty appetite