

SUNDAY LONG TRUFFLE LUNCH

The Last Périgord Black Truffle of the Season

IN MEMORY FOR MONSIEUR PAUL BOCUSE

SUNDAY 25TH MARCH

from 12pm

MENU

Première Assiette – *choice of*

La Soupe aux truffes VGE de Monsieur Paul

The famous truffle soup, foie gras, chicken & mushroom

Or

Les Pates “Lutèce” aux truffes

Angel hair pasta, “Lutèce” the “fried egg” Parmigiano Reggiano, the black truffle

Deuxième Assiette - *choice of*

Le Tournedos Rossini

Black Angus beef tenderloin, warm foie gras, pomme Mousseline, the black truffle & Syrah & French shallot sauce

Or

Le Loup en Croute aux truffes de Monsieur Paul, sauce Choron

Barramundi in pastry, sauce Bearnaise tomato

Le Dessert – *choice of*

Brie de Meaux & the black truffle, pear & pomegranate purée

Or

The crème brûlée with the Black truffle, crispy cassonade pastry

The Périgord black Winter truffle tuber *Melanosporum* the last of the season

The 3 Course Menu a glass Champagne on arrival & matched with French wines 125.0

The 2 course Truffle Menu Main & Dessert 65.0

The 2 course Truffle Menu Entree & Main 75.0

The 3 Course Truffle Menu 90.0

Menu subject to market availability | Limited seats