



TARTUFI & FRIENDS  
TRUFFLE LOUNGE

## *New Year's Dinner 2018*

### *Menu*

#### Appetizers

|                                                                                         | BLACK TRUFFLE | WHITE TRUFFLE |
|-----------------------------------------------------------------------------------------|---------------|---------------|
| Seared scallops, beetroot, celeriac, pop corn and fresh Truffle                         | € 40,00       | € 55,00       |
| Sicylian red Tuna Tartare, lemon scented potatoes cream, rosemary oil and fresh Truffle | € 40,00       | € 55,00       |
| Beef tartare, egg cream, smoked onion and fresh Truffle                                 | € 40,00       | € 55,00       |
| Potatoes, egg, Caviar imperial Asetra and fresh Truffle                                 | € 60,00       | € 90,00       |

#### First Courses

|                                                                      |         |         |
|----------------------------------------------------------------------|---------|---------|
| The "Classic" Tagliolino (Homemade pasta) with fresh Truffle         | € 40,00 | € 85,00 |
| Potatoes Gnocchi, squid, black squid ink, shiso and fresh Truffle    | € 45,00 | € 90,00 |
| Risotto Tartufi & Friends and fresh Truffle                          | € 40,00 | € 85,00 |
| Homemade Ravioli filled with veal shank, gremolada and fresh Truffle | € 45,00 | € 90,00 |

#### Main courses

|                                                                        |         |         |
|------------------------------------------------------------------------|---------|---------|
| Seared prawns, Champagne butter, onion leek and fresh Truffle          | € 50,00 | € 90,00 |
| Seabass, spinach sautee, artichokes, thyme reduction and fresh Truffle | € 50,00 | € 90,00 |
| "Rossini" beef fillet, foie gras and fresh Truffle                     | € 50,00 | € 90,00 |
| Veal Cheek slow cooking (12 hrs), Autumn vegetables and fresh Truffle  | € 50,00 | € 90,00 |

#### Dessert

|                                                          |         |  |
|----------------------------------------------------------|---------|--|
| Signature Tiramisù                                       | € 16,00 |  |
| Signature Mont Blanc                                     | € 16,00 |  |
| I love chocolate                                         | € 16,00 |  |
| Pear martin sec with red wine, crispy almonds Semifreddo | € 16,00 |  |
| Vanilla Ice cream, pine nuts, figs in Truffle honey      | € 16,00 |  |



TARTUFI & FRIENDS  
TRUFFLE LOUNGE

### *The Seaside tasting Menu*

- Seared scallops, beetroot, celeriac, pop corn and fresh Truffle
- Sicylian red Tuna Tartare, lemon scented potatoe cream, rosemary oil and fresh Truffle
- Potatoe Gnocchi, squid, squid ink, shiso and fresh Truffle
- Roast Shrimp, Champagne butter, onion leek and fresh Truffle
- Pear martin sec with red wine, crispy almonds Semifreddo

Black Truffle € 170,00 | White Truffle € 280,00

### *Extravaganza tasting Menu*

- Potatoe, egg, Caviar and fresh Truffle
- Beef tartare, egg cream, smoky onion and fresh Truffle
- The "Classic" Tagliolino (Home made pasta) with fresh Truffle
- Veal Cheek slow cooking (12 hrs), Autumn vegetables and fresh Truffle
- Signature Mont Blanc

Black Truffle € 200,00 | White Truffle € 330,00

