

❖ THE DIAMONDS FROM ALBA ❖

Scrambled eggs “de luxe” with freshly planed white Alba truffle and cream spinach		44.00
Beef Carpaccio marinated with lemon and olive oil with freshly planed Alba truffle		
	with black Alba truffle	26.00
	with white Alba truffle	39.00
Fried goose liver served on celery puree with white Alba truffle		54.00
Homemade noodles with freshly planed black Alba truffle		
	as a starter 26.00 / as main dish	36.00
Homemade truffle risotto with freshly planed black Alba truffle		
	as a starter 26.00 / as main dish	36.00
Homemade noodles with freshly planed white Alba truffle		
	as a starter 42.00 / as main dish	49.00
Homemade truffle risotto with freshly planed white Alba truffle		
	as a starter 42.00 / as main dish	49.00
Homemade ceps ravioli with freshly planed white Alba truffle		
	as a starter 42.00 / as main dish	49.00

❖ Truffle menu ❖

Breton scallops on celery puree
with white truffle foam

as single dish with black Alba truffle 29.00
as single dish with white Alba truffle 45.00

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Homemade potato soup
with fresh Alba truffle

as single dish with black Alba truffle 18.00
as single dish with white Alba truffle 33.00

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Tenderloin of veal
with white truffle foam, vegetables
and homemade noodles

as single dish with black Alba truffle 49.00
as single dish with white Alba truffle 69.00

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“Freiburger Teller”: Homemade brown and white mousse au chocolat
with fresh fruits and homemade vanilla ice cream 15.00

Menu with black Alba truffle 106.00

Menu with white Alba truffle 156.00

Upon request main course with fried goose liver 14.00 extra