



# A La Bouffe

Bar & Bistro

## It is TRUFFLES season

From Manjimup, WA

### AVEC DU VIN

#### WHITE WINE

With aromas of nuts, wood and its undertones of truffles, a white Burgundian wine (Chardonnay).

#### RED WINE

An earthy, spicy and elegant wine such as Pomerol (Merlot Grape) or an aged Burgundian wine (Pinot Noir)

### LES ENTREES

#### SOUPE DE CHOUX-FLEURS (gf)

Cauliflower soup with fresh truffles (5 grams)

- \$35 -

#### OEUFs COCOTTE (gf)

Oeufs cocotte with truffle cream and fresh truffles (5 grams)

- \$35 -



### EN ACCOMPAGNEMENT

#### TRUFFLES

Freshly shaved truffles served as a side (10 grams)

- \$35 -

### LE PLAT

#### GNOCCHI FAIT MAISON

Home-made gnocchi served in a truffled cream (10 grams)

- \$55 -