

# Truffle experience at the Bistro des Artistes

*"I am a Truffle producer as well as your Chef, this permits me to do with Truffles what the others can only dream about..." Alain Fabregues MOF*

Our Truffles are sourced predominantly from our farm in Toodyay as well as the Oak Valley Truffle Company in Manjimup WA.

The quality of Australian Truffles is second to none. WA has already bypassed France and Italy combined in production, quality and market penetration. WA will become the number one producer in the world in 5 years from now. The best result in Europe has been 100kg per hectare over the centuries, after only 20 years we are already at 1 ton per hectare in the Southwest.

*All dishes \$25-*

*Each dish will receive 8g Truffle*

**Local Chestnuts and Truffle soup**, a little olive oil and whipped cream. This time of the year the chestnuts are sweet and marry so well with the Truffles.

**Steamed oysters (3)**, served with a little cream sauce, a julienne of mushrooms and Truffles.

**The Truffle Egg**, one of my most appreciated Truffle recipes, served with a Truffle toast called Tastou

**Goat cheese and Truffle Frittata**, served with a salsa of tomato and Truffles

**The Humble potato**, is a celebration of simplicity taste and texture. Steamed Kipfler potato, with shallot sour cream, julienne of Truffles, flat peas and white mushrooms. Served with olive oil and sea salt.

**The Truffle omelette**, for the purist, a simple way to enjoy Truffles and very popular in France.

**Beef fillet carpaccio, Classic**, served with olive oil, parmesan flakes, sliced Truffles, sea salt and black pepper

**Croustade of poached chicken**, folded in a Supreme sauce with cream and Truffles served in a pastry case.

**Pot of rillettes Truffled at 10%**, served with Melba toasts and cornichons.

*-A-la-carte dishes can be topped with 8g sliced truffle for \$12-*