

# TRUFFLE HOUSE LUNCH

Monday to Friday 11:00am – 2:30pm



## APPETIZERS, SOUPS & SALADS

<b>Feature Soup</b> <i>house made daily selection</i>	<b>8.00</b>
<b>French Onion Soup</b> <i>reduced aromatic house made veal stock, caramelized onions, port deglazed, herb crouton, gruyere</i>	<b>12.00</b>
 <b>Parmesan Truffle Fries</b> <i>crisp kennebec fries, grated parmesan, white truffle oil, shaved black truffle, truffle aioli</i>	<b>10.00</b>
<b>Crispy Broccoli Salad</b> <i>broccoli florets, shaved onions, mixed greens, golden raisin, maple pancetta, spicy walnut, apple &amp; bacon vinaigrette</i>	<b>15.00</b>
<b>Orange Chicken &amp; Fennel Salad</b> <i>shaved fresh fennel, marinated chicken breast, orange segments, pickled cucumber, avocado sliced, baby arugula artisan lettuce mix, orange vinaigrette</i>	<b>18.00</b>
<b>Vegetarian Flatbread</b> <i>confit grape tomatoes, roasted red pepper, caramelized onions, goat cheese, baby arugula shaved parmigiano, balsamic reduction</i>	<b>15.00</b>
 <b>Truffle Wild Mushroom Flatbread</b> <i>wild mushroom ragout, sautéed leeks, black truffle oil, shaved parmesan, baby arugula, shaved truffles</i>	<b>16.00</b>

**add chicken 6.00 salmon 7.00**

## CREPES & QUICHES

The “galette bretonne” is traditional French crepe prepared with buckwheat flour (low gluten). All quiches are made with free range eggs.

<b>Veggie Crêpe</b> <i>roasted zucchini, marinated peppers, caramelized onions, baby spinach, three cheeses, balsamic glaze</i>	<b>12.50</b>
<b>Salmon Crêpe</b> <i>smoked sockeye salmon, baby spinach, shaved red onions, three cheeses, lemon crème fraiche</i>	<b>14.00</b>
<b>Ham &amp; Asparagus Crêpe</b> <i>shaved black forest ham, asparagus spears, baby spinach, three cheeses, béchamel</i>	<b>14.00</b>
<b>Ham &amp; Egg Crêpe</b> <i>pan egg any style, shaved black forest ham, baby spinach, three cheeses</i>	<b>13.50</b>
 <b>Truffle Crêpe</b> <i>black truffle &amp; mushroom cream sauce, baby spinach, three cheeses</i>	<b>16.00</b>
 <b>Truffle Omelette</b> <i>free range eggs, truffle mushroom ragout, three cheeses, served with garden greens &amp; multigrain toast</i>	<b>16.00</b>
<b>Quiche Lorraine</b> <i>served with garden greens, house made dressing</i>	<b>14.50</b>
<b>Veggie Quiche</b> <i>served with garden greens, house made dressing</i>	<b>14.00</b>



the truffle house  & café

## PANINIS, SANDWICHES & BURGERS

<b>Roasted Veggie Panini</b> <i>roasted zucchini, marinated peppers, caramelized onions, baby spinach, white cheddar, artichokes, pesto aioli</i>	<b>15.00</b>
<b>Chicken &amp; Mushroom Panini</b> <i>herb marinated chicken breast, aged white cheddar, baby spinach, mixed mushrooms, sliced avocado, roasted red pepper aioli</i>	<b>16.50</b>
<b>Pastrami Panini</b> <i>shaved pastrami, roasted red peppers, baby arugula, white cheddar, baby spinach, horseradish mayo</i>	<b>16.00</b>
 <b>The Alba Panini</b> <i>mushroom ragout, gruyere, white cheddar, edam, truffle aioli</i>	<b>16.00</b>
<b>Croque Monsieur</b> <i>brioche loaf, béchamel &amp; gruyere cheese, black forest ham</i> <b>add egg 2.00</b>	<b>16.00</b>
<b>Wild Smoked Salmon Croissant</b> <i>avocado, mixed greens, lemon caper aioli</i>	<b>16.00</b>
<b>Crispy Chicken Burger</b> <i>panko breaded, marinated chicken breast, sliced tomatoes, arugula, kale coleslaw, sweet cranberry aioli, brioche bun</i>	<b>16.50</b>
<b>Bacon &amp; Cheddar Burger</b> <i>7oz fresh lean ground beef, house spice, smoked bacon, white cheddar, lettuce &amp; tomato, sweet mustard aioli, brioche bun</i>	<b>17.00</b>
<b>Wild Salmon Burger</b> <i>pan seared fresh wild salmon filet, green kale coleslaw, lemon and caper aioli</i>	<b>17.50</b>

add  shaved black truffle **5.50**

## PASTAS AND RISOTTO

<b>Spicy Chicken Linguine</b> <i>marinated chicken breast, green peas, grape tomatoes, fresh herbs, chili flakes, tomato sauce</i>	<b>20.00</b>
<b>Seafood Fettuccine</b> <i>squid ink fettuccine, seared scallops, seasonal fish meat, fresh herbs, lemon cream sauce</i>	<b>22.00</b>
<b>Saffron Scallop &amp; Prawn Risotto</b> <i>pan seared east coast scallops, garlic butter prawns, green peas, asparagus, lemon mascarpone dill</i>	<b>23.00</b>
 <b>Truffle Linguini</b> <i>shaved black truffle, cremini shimeji and trumpet mushrooms, truffle cream sauce, grated parmesan</i>	<b>22.00</b>
 <b>Truffle Risotto</b> <i>shaved black truffle, wild mushroom ragout, arborio rice, fresh herbs, grated parmesan, white truffle oil</i>	<b>23.00</b>