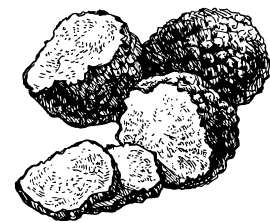




CASTILLE
PARIS

• TRUFFLE MONTH •



FIERA INTERNAZIONALE DEL

TARTUFO BIANCO D'ALBA

2025

PARIS

• FROM NOVEMBER 3RD

TO DECEMBER 3RD •

AT CASTILLE



CASTILLE
PARIS

l'assaggio
Ristorante & Bar



A season dedicated to truffles

The Castille and its restaurant L'Assaggio invite you to (re)discover truffles through a unique gastronomic journey.

From black truffles to Alba White truffles, only available from mid-October to December, the hotel celebrates this gastronomic diamond in all its forms and flavors.



White Diamond Menu

Our chef, Ugo Alciati, international ambassador for the White Truffle of Alba, and Sasha Arandjelovic, our executive chef, offer you a unique culinary journey where each dish is enhanced by the White Truffle of Alba.



Chef's amuse-bouche

Poached egg, creamy potato mousse, 5 6 €

24-month aged Parmigiano Reggiano "Vacche Rosse" cream

Tagliolini with 40 egg yolks, 5 6 €

handmade in the purest Piedmontese tradition

Beef cheek "stracotto", silky carrot purée 7 2 €
and sautéed young Swiss chard shoots

Gelato Fior di Latte prepared "à la minute" 4 8 €

Dishes can be enjoyed à la carte
or as a full menu: €190 per person



L'Assaggio Bar celebrates truffles

The spirit of truffles also comes alive at L'Assaggio Bar. Make yourself comfortable on the patio, in the tea room, or at the bar, and enjoy a chic and fragrant break.

An invitation to a unique sensory journey in the heart of Paris.

A unique cocktail made with black truffles - 28€

A selection of tapas made with black or white truffles* - 30€



*White truffles: 10€ per gram

The Pop-Up Store

A mini-boutique in the lobby, designed as a cabinet of curiosities, showcases the artisan houses Tartuflanghe and Tartufo Regale:

- Gourmet truffle gift boxes
- Ugo Alciati's chocolate truffles





The Art of Truffles - Masterclass

In the intimate setting of the Hotel Castille, an exclusive truffle workshop is offered, by reservation only and with limited availability.

Immerse yourself in the fascinating world of this gastronomic diamond by discovering its origins, characteristics, and the subtle differences between white and black truffles.

The experience continues with a tasting of carefully selected wines and a refined selection of truffle tapas, specially designed to enhance its aromas.

From 50€