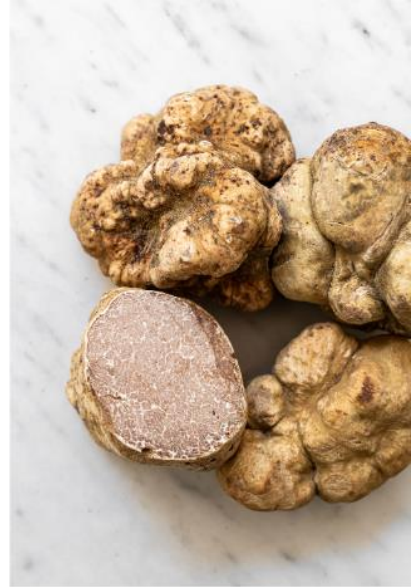


## The Alba White Truffle Fair arrives at Hotel Castille: experience the magic of Piedmont without leaving Paris



*Paris, September 26, 2025* - From November 3 to December 3, 2025, Castille Paris – Starhotels Collezione and its restaurant L'Assaggio invite gourmets and curious guests alike to celebrate the diamond of Italian gastronomy. **Alba's white truffle** will take center stage through exclusive experiences and a unique menu created by Chef Ugo Alciati, ambassador of the Truffle Fair and celebrated name at the hotel's restaurant.

Born in Alba, the **International Alba White Truffle Fair** transcends the borders of Piedmont and brings to Paris all the charm of Italian gastronomic excellence, on an exclusive journey into the enchanting world of the white truffle. This collaboration introduces a series of unprecedented experiences to be discovered at the gastronomic restaurant L'Assaggio and at the hotel's refined and intimate bar, blending subtle aromas with authentic Italian refinement.

### **A Season Dedicated to the Truffle**

Hotel Castille invites travellers and Parisians to rediscover the truffle through a unique gastronomic program designed as a true sensory journey. From black truffle to the prestigious Alba white truffle, available only from October to December, every corner of the hotel will be dedicated to this culinary jewel, expressed in all its forms and flavors.

At L'Assaggio, **Michelin-starred Chef Ugo Alciati presents a tasting** menu entirely dedicated to the white truffle, masterfully interpreted by Executive Chef Sasha Arandjelovic. This culinary journey celebrates this delicacy in all its refinement, through a Piedmontese cuisine that is both authentic and contemporary. Exceptional ingredients are elevated by the chef's savoir-faire, creating a true ode to Italian gastronomic excellence.



***Chef's amuse-bouche***

***Poached egg, potato velouté, "Vacche Rosse" Parmigiano Reggiano aged 24 months  
"40 yolk" tagliolini***

***Beef cheek "stracotto", carrot and chard purée  
Fior di Latte gelato prepared à la minute***

*Each dish is enhanced with 3 grams of Alba white truffle.*

*Price: from €190 per person\* (dishes also available à la carte).*

*\*White truffle is a rare product whose harvest strongly depends on climatic conditions; menu prices may vary depending on availability and market conditions*

**L'Assaggio Bar – Truffle Edition**

The spirit of the truffle also infuses the L'Assaggio Bar, an elegant lounge in the heart of the hotel. On the à la carte menu, exclusive creations celebrate this gastronomic treasure: a Truffle Martini (€28), a selection of cheeses matured with truffle – including Frittata, Robiola and baked Ricotta with black truffle (€30 for the three) – with the option of adding white truffle (+€10/g).

**Truffle Corner – Temporary Boutique**

In the lobby, a mini-boutique designed as a gourmet cabinet of curiosities highlights the artisan houses Tartuflanghe and Tartufo Regale.

**The Art of Tasting: Private Experiences & Exclusive Immersion**

Within the intimate setting of Castille, guests may join – by reservation only and for a limited number of participants – an exclusive masterclass dedicated to the truffle. A journey into its fascinating universe: its origins, characteristics, and the distinctions between white and black truffles.

The experience continues with a comparative tasting accompanied by a selection of exceptional wines and champagnes, as well as refined truffle tapas created to enhance their aromas.

*Price: from €50 per person*

Through the International Alba White Truffle Fair, Castille Paris and L'Assaggio reaffirm their passion for excellence and the art of hospitality – an invitation to discover the truffle in all its splendor.

**Castille: Parisian charm, Italian style**

At the Castille, French charm and Italian hospitality blend into a delicate combination. In a refined ambience marked by antiques combined with contemporary furnishings, attention to details enhances the typical French aristocratic architecture of the 18th century.

Located in the heart of 1st Arrondissement, next to the legendary Maison Chanel, this 5-star hotel is just a short walk from Place Vendôme, the Louvre, and Opera Garnier.

With its seductive 108 rooms and suites, 2 luxury meeting rooms, and L'Assaggio Restaurant signed by Ugo Alciati, Castille Paris encloses all the charm of Ville Lumière.

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