

RESTAURANT "LE CENACLE"


WINTER 2017

"Le Cénacle is a meeting with some people who have the same ideas, the same taste, and mostly the same theory about art, literature, philosophy and GASTRONOMY»

Starters

Daurenki Caviar from Petrossian house (15gr) 48€
Served with creamy egg white and candied egg yolk
Coming with rhubarb marmalade, Isigny cream and some blinis



 Natural duck foie gras 38€
Violet and blackcurrant jelly
Smoked eel
Homemade warm brioche

 Oysters n°3 from Tarbouriech house 36€
Pulp of granny smith and fenel
Rye bread and lemon butter


Baked extra fresh egg 34€
Jerusalem artichoke puree and slices of pumpkin

Seasonal truffles

From the sea

-  **Brittany lobster** 59€
Roasted with salted butter
Crushed chestnut wand parmesan
Pumpkin, golden self-blanching celery and marron glacé
A light sauce
- Wild turbot fillet** 52€
Gnocchi of potatoes from "Pays de Sault"
Oyster mushrooms and artichokes Barigoule
Hollandaise sauce
-  **Normandy scallops with truffles** 44€
Tapioca pearls cooked with girolle mushroom
Crusty and cream with Limoux sparkling wine

From the ground

-  **Beef filet from Aubrac** 46€
Foie gras and braised cheek beef,
Potatoes churros with onions and truffles
Perigourdine sauce
- Signature dish awarded in
2005 for the Pierre Taittinger
Culinary Prize*
- Roasted Sweetbread** 44€
With nuts, cardoons and organic chicory
Dandelion and short juice
- Roasted Bresse pigeon** 42€
Glazed fillet and leg in kadaif
Salsify with cocoa and sesame crisp
A juice

Vegetarian

Risotto Carnaroli

44€

Cooked with artichokes, pumpkin and black truffles

Thickened with old parmesan cheese and yellow wine sauce

Market menu 57€

Thomas Vonderscher and his team offer you a fresh and local cuisine in 3 time service with ingredients of the season and the market

Seasonal menu 85€

“The flowers of spring are winter's dream told in the morning at the table of angels”

K. Gibran

Galician sea urchin and Normandy scallops tartar

Jerusalem artichoke cream, golden self-blanching celery and granny smith

Crunchy walnuts

John Dory

Braised and crispy carrots

A curcuma juice

“Dombes” duckling fillet

Blood orange, old turnip and kumquat marmalade

A hot juice

Cheese selection

From the Bousquet cheese factory in Carcassonne

Green apple and mint

Menthol biscuit

Honey and Granny smith

Cenacle menu 135€

The degustation menu elaborated by our executive chef Thomas Vonderscher and his team is in a 6 time service and served for all the table


Drinks included (3 glasses of wine, water and coffee)

Cheese selection

From the Bousquet cheese factory in Carcassonne 18€

Desserts

Elaborated by our pastry Chef Yvan Poupard

 Toulouse violet 16€
Raspberry, bourbon creamy vanilla and homemade sorbet

Chocolate from Valrhona and scotch 16€
Chocolate pie, whisky whipped cream and ice cream

Around exotic fruits 16€
Mango compote and jelly, tonka bean emulsion and coconut sorbet



Fresh fruits plate
Seasonal fruits with a sorbet

10€



VIVEZ UNE EXPÉRIENCE UNIQUE