

# 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

Caviar Ossetra from Petrossian house (15gr) 48€  
Served with creamy egg white and confit egg yolk  
Coming with pink grapefruit marmalade, Isigny cream and some blinis

Frog legs 40€  
Deboned and cooked with parsley  
Watercress and black garlic  
A light cream with amaretto

 Natural duck foie gras 38€  
Gariguette strawberry jelly  
Smoked trout  
Homemade warm brioche



 Fricassee of spring vegetables 36€  
Cooked à la barigoule

Net price, tax and service included  
Artisanal bread from "Le pain perdu" in Colomiers


 Inescapable  
Healthy dishes

Seasoning toasts and melanosporum truffle

## From the sea

-  Brittany lobster served in “luted casserole” 59€  
Seasonal vegetables and potatoes with sea grass butter  
A Newburgh sauce
- Wild brill fillet 48€  
Roasted with salted butter  
Mushrooms with sand shrimp  
Pulp of fennel and confit cauliflower  
A sauce with cuttlefish ink
-  John Dory 44€  
Braised and crispy carrots  
A curcuma juice

## From the ground

-  Beef filet from Aubrac 46€  
Foie gras and braised cheek beef,  
Potatoes churros with onions and truffles  
Local green bean and Perigourdine sauce
- Signature dish awarded in  
2005 for the Pierre Taittinger  
Culinary Prize*
- Saddle of lamb from Pyrenees 44€  
Crusty of the feet with seasoning  
Spring vegetables of navarin  
Juice and wild garlic
- Roasted Bresse pigeon 42€  
French style peas  
“Soubise” sauce with sweet onions from Cevennes and sucrine lettuce heart  
A liquorice consommé and smoked cream

## Vegetarian

- Risotto Carnaroli 44€

Net price, tax and service included  
Artisanal bread from “Le pain perdu” in Colomiers

Cooked with girolle mushrooms, asparagus and broad beans  
Thickened with goat cheese from Combeville, black truffles and cream

## 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€

### “Morels and Asparagus”

#### **Beef consommé**

Refreshed with local green asparagus  
Morels confit with "vin jaune" and marinated filets  
Onions and croutons  
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#### **Arctic char filet**

Verbena mousseline and local white asparagus  
Morels coulis and lemon butter  
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#### **Veal from Dordogne**

Filet, sweetbread, breast and cheek  
Stuffed morel and green asparagus  
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#### **Cheese selection**

From the Bousquet cheese factory in Carcassonne  
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#### **Morel**

Jelly, whipped cream and ice cream  
Custard with “vin jaune”

## 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 Raspberry, bourbon creamy vanilla and homemade sorbet	16€
Chocolate from Valrhona and scotch Chocolate pie, whisky whipped cream and ice cream	16€
Strawberry from Carpentras White chocolate, black sesame and homemade sorbet	16€



Fresh fruits plate  
Seasonal fruits with a sorbet

10€