

# RESTAURANT "LE CENACLE"

## SPRING 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 seasonal truffles

## From the sea



Brittany lobster served in “luted casserole”  
Seasonal vegetables and potatoes with sea grass butter  
A Newburgh sauce

59€

Wild brill fillet  
Black olives crumbs  
Stuffed purple artichoke, broad beans stew & pine kernels  
A barigoule juice

48€



John Dory  
Braised and crispy carrots  
A curcuma juice

44€

## From the ground



Beef filet from Aubrac  
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*

46€

Roasted Bresse pigeon  
French style peas  
“Soubise” sauce with sweet onions from Cevennes and sucrine lettuce heart  
A liquorice consommé and smoked cream

42€

## Vegetarian

Risotto Carnaroli

44€

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

Cooked with girolle mushrooms, peas and broad beans

Thickened with goat cheese from Combebelle, dried apricots 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€

### “The lobster”

#### **Head and elbow**

Consommé with local saffron  
Stuffed cherry tomatoes  
Fennel, lemon and homemade rouille

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#### **Pincer in tempura**

Salad of Granny smith and celery  
Yellow wine syrup and sesame

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#### **Tail served in “luted cocotte”**

Fingerling potato and carrot  
Girolle mushrooms and verbena  
A Newburgh sauce

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#### **Cheese selection**

From the Bousquet cheese factory in Carcassonne

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#### **The rhubarb**

Poached in port and red wine  
Almond creamy and biscuit

## 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

Strawberry from Carpentras 16€  
White chocolate, black sesame and homemade sorbet

 Fresh fruits plate 10€  
Seasonal fruits with a sorbet