



Restaurant Le Cénacle

End of the year celebrations' menus

Booking conditions

Reservations can be made:

- At the front desk on the hotel
- On our website: <http://www.cite-hotels.com/hotels/la-cour-des-consuls-hotel/le-cenacle/>

We ask a prepayment by cash, credit card or cheque (excepted for the brunch)

Terms of cancellation

If a prepayment occurred:

- We refund 100% of the amount if cancelled until 1 week before the D-day
- 50% will be kept if cancelled during the week before the date
- The entire prepayment will be kept if the reservation is cancelled on the day of the event

Maximum number of people per table: 10

It is possible to reserve for more of 10 persons but 2 tables at least will be used if needed

Children's menu

On the last page, a children's menu is available for the entire end of all the dates.

All the team wishes you happy end-of-year festivities



VIVEZ UNE EXPÉRIENCE UNIQUE



Christmas Eve

Monday, 24th of December, 2018

Appetiser

Homemade smoked salmon
Creamy of fenel and caviar powder

Starter

Caramelised duck Foie Gras
Poached with Minervois red wine
Organic vegetables from Gascony
Ginger and lemongrass broth

Fish

Roasted Brittany scallops
Bellota ham
Risotto of fresh chestnuts

Meat

Fattened chicken from Laudrine farm
Cooked with melanosporum truffle
Coco Tarbais beans puree

Cheese

Gorgonzola matured by Sena cheese maker
Confit quince

Dessert

Yule log
With chocolate 'grand cru' and seasonal truffles

Menu 175€
Champagne, wine, mineral water and coffee included



Christmas lunch menu

Tuesday, 25th of December, 2018

Starter

Carpaccio of sea bass

Marinated with green apple and Timur pepper
Creamy of fenel and caviar powder

Fish

Homemade tagliatelle with shellfish and black garlic

Parmesan cheese and champagne sauce

Meat

Quail and foie gras pie

Organic mesclun salad mix
Chutney truffle

Dessert

Small yule log

With chestnut and orange

Menu 85€

Champagne, wine, mineral water and coffee included



New Year's Eve diner

Monday, 31th of December, 2018 at 8p.m.

Appetiser

Assortment of canapés

Amuse-bouche

Tempura of Dublin Bay prawn

Osciètre caviar from Petrossian house

A mayonnaise with aneth

Starter

Roasted Brittany scallops

Risotto of chestnut and truffle white Alba

A champagne cream

Fish

Lobster from Chausey

Cooked with marrow and black garlic

Homemade tagliatelle

Bisque with yellow wine

Meat

Pithiviers of local pigeon and foie gras

Melanosporum truffles and quince with spices

Cheese

Truffled Brie de Melun

Matured by Sena cheese monger

Dessert

Meringue with meyer lemon from Rudy

Gingerbread and homemade sorbet

Menu 250€

Champagne, wine, mineral water and coffee included



Children's menu

Up to 12 years old

Starters

Homemade smoked salmon
Creamy of fennel

Or

Foie gras and quince marmalade
Lukewarm brioche

Main courses

Beef filet
Mash potatoes with butter

Or

Heart of steamed cod
Risotto of celery
White butter sauce

Desserts

Ice-cream and sorbet

Or

Crepes with nutella

Menu 30€

Drinks included