

La carte – Winter 2018

"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

- Gascony extra duck foie gras and beef 36€
Organic baby vegetables from "La Vallée des Deux Sources"
Ginger and lemongrass broth

- Carnaroli risotto with truffle white Alba 39€
Thickened with old parmesan cheese and Malabar black pepper
Nuts liquor emulsion

-  Mediterranean sea bream 29€
Marinated with grapefruit and Timur pepper
Creamy of fennel and caviar powder

From the sea

- Lobster from Chausey 59€
Roasted with dill and chestnuts
Homemade tagliatelle with black garlic

- Brittany scallops 45€
Horn of plenty and Bellota ham
Scallop stock with bay

From the ground

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| Hare A la Royale
Piece of foie gras
Gnocchi of potato with herbs | 48€ |
| ● Pithiviers of local pigeon and foie gras
Mesclun salad mix from Rudy
Dressing sauce with seasonal truffle
A juice | 46€ |
| Galician Beef matured 60 days
Daurenki caviar from Petrossian house and onions pickles
Organic mashed potatoes | 44€ |

Cheese and dessert

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| From Sena cheese monger in Toulouse | 14€ |
| Mont-blanc with Corsican clementine and timur pepper
Homemade sorbet | 16€ |
| ● Tiramisu with broad beans
Coffee and Armagnac | 16€ |
| Lemon, avocado and herbs
Yogurt granita | 16€ |
|  Seasonal fresh fruits
Homemade sorbet | 12€ |

Menus

Throughout the seasons 85€

Amuse-bouche

According to the chef' inspiration

To begin

Gascony extra duck foie gras and beef

Organic baby vegetables from "La Vallée des Deux Sources"

Ginger and lemongrass broth

To continue

Brittany scallops

Horn of plenty and Bellota ham

Scallop stock with bay

To follow

Pithiviers of local pigeon and foie gras

Mesclun salad mix from Rudy

Dressing sauce with seasonal truffle

A juice

Cheese selection

From Sena cheese monger in Toulouse

To finish

Mont-blanc

With Corsican clementine and timur pepper

Homemade sorbet

Served for the entire table

Wine pairing by Johanna: 35€

Menus

Back to market 57€

Amuse-bouche

According to the chef' inspiration

Starter

Mediterranean sea bream

Marinated with grapefruit and Timur pepper

Creamy of fennel and caviar powder

Main course

Galician Beef matured 60 days

Daurenki caviar from Petrossian house and onions pickles

Organic mashed potatoes

Dessert

Tiramisu with broad beans

Coffee and Armagnac

Wine pairing by Johanna: 25€

Cénacle 135€

In 6 time service and served for the entire table

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