

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

-  Wild salmon from Baltic sea 29€
Smoked and marinated by the chef
Creamy of vodka, lime and caviar powder

From the sea

- Wild bass 52€
Homemade linguine with shellfish
Fish stock of grapefruit and dill

- Brittany scallops 45€
Butternut squash
Sauce with coffee

From the ground

- Pithiviers of local pigeon and foie gras 46€
Mesclun salad mix from Rudy
Dressing sauce with seasonal truffle
A juice

- Caramelised Sweetbread with hazelnuts 44€
Coco Tarbais beans puree and wild mushrooms
Veal juice

Cheese and dessert

- From Sena cheese monger in Toulouse 14€

- Meringue with Meyer lemon 16€
Gingerbread and exotic sorbet

- Lemon, avocado and herbs 16€
Yogurt granita

- Honey cake 16€
Fresh lychee infused with pine and Jasmine tea ice-cream

-  Seasonal fresh fruits 12€
Homemade sorbet

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

Roasted brittany scallops

Butternut squash

Sauce with coffee

To follow

Pithiviers of local pigeon and foie gras

Mesclun salad mix from Rudy

Dressing sauce with seasonal truffle

Cheese selection

From Sena cheese monger in Toulouse

To finish

Meringue with Meyer lemon

Gingerbread and exotic sorbet

Served for the entire table

Wine pairing by Johanna: 35€

Menus

Back to market 57€

Amuse-bouche

According to the chef' inspiration

Starter

Wild salmon from Baltic sea

Smoked and marinated by the chef

Creamy of vodka, lime and caviar powder

Main course

Caramelised Sweetbread with hazelnuts

Coco Tarbais beans puree and wild mushrooms

Veal juice

Dessert

Honey cake

Fresh lychee infused with pine and Jasmine tea ice-cream

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)