

# 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 black truffle from Lascaux 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  
Grenaille potatoes and Jajik  
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€  
Pumpkin puree  
Sauce with coffee

## From the ground

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|--|-----|
| Beef filet from Aubrac<br>Tartar and Daurenki caviar from Petrossian house<br>Coco Tarbais beans puree                       | 49€ |
| ● Pithiviers of local pigeon and foie gras<br>Mesclun salad mix from Rudy<br>Dressing sauce with seasonal truffle<br>A juice | 46€ |
| Caramelised Sweetbread<br>Tapioca cooked with root vegetables<br>Cardamom sauce  | 44€ |

## Cheese and dessert

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| From Sena cheese monger in Toulouse  | 14€ |
| Meringue with Meyer lemon<br>Gingerbread and exotic sorbet   | 16€ |
| ● Chocolate and black truffle pie<br>Crème brulee with chocolate and truffled vanilla ice-cream                              | 16€ |
| Lemon, avocado and herbs<br>Yogurt granita   | 16€ |
|  Seasonal fresh fruits<br>Homemade sorbet | 12€ |

# Menus

## Throughout the seasons 85€

### **Amuse-bouche**

According to the chef' inspiration

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### **To begin**

Gascony extra duck foie gras and beef

Organic baby vegetables from "La Vallée des Deux Sources"

Ginger and lemongrass broth

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### **To continue**

Roasted Brittany scallops

Pumpkin puree

Sauce with coffee

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### **To follow**

Pithiviers of local pigeon and foie gras

Mesclun salad mix from Rudy

Dressing sauce with seasonal truffle

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### **Cheese selection**

From Sena cheese monger in Toulouse

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### **To finish**

Chocolate and black truffle pie

Creme brulee with chocolate and truffled vanilla ice-cream

### **Served for the entire table**

**Wine pairing by Johanna: 35€**

# Menus

## Back to market 57€

### **Amuse-bouche**

According to the chef' inspiration

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### **Starter**

Wild salmon from Baltic sea

Smoked and marinated by the chef

Grenaille potatoes and Jajik

Creamy of vodka, lime and caviar powder

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### **Main course**

Caramelised Sweetbread

Tapioca cooked with root vegetables

Cardamom sauce

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### **Dessert**

Meringue with Meyer lemon

Gingerbread and exotic sorbet

**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)**