

## La carte – Spring 2019

*"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  
Noilly Prat and grapes 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 John Dory 52€  
Roasted with salted butter  
Green asparagus from Jérôme Galis  
Hollandaise with garlic and nuts liquor
  
- Brittany scallops 45€  
Pumpkin puree  
Sauce with coffee

## From the ground

Beef filet from Aubrac 49€  
Tartar and Daurenki caviar from Petrossian house  
Coco Tarbais beans puree

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

Sweetbread from Aveyron with hazelnut 44€  
Celery, lemon marmalade and levage  
A juice

## Cheese and dessert

From Sena cheese monger in Toulouse 14€

Carrots from Rudy 16€  
Sheep curd cheese, yuzu and peanut ice-cream

- Chocolate and black truffle pie 16€  
Crème brulee with chocolate and truffled vanilla ice-cream

Lemon, avocado and herbs 16€  
Yogurt granita

-  Seasonal fresh fruits 12€  
Homemade sorbet

# 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**

Wild John Dory

Roasted with salted butter

Green asparagus from Jérôme Galis

Hollandaise with garlic and nuts liquor

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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€**

## 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

Sweetbread from Aveyron with hazelnut

44€

Celery, lemon marmalade and levage

A juice

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### Dessert

Carrots from Rudy

Sheep curd cheese, yuzu and peanut ice-cream

**Wine pairing by Johanna: 25€**

## Cénacle 110€

Degustation menu by Thomas Vonderscher in 6 time service according to his inspiration

**Served for the entire table**

**Wine pairing by Johanna: 45€**