


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

Stuffed local morels 39€
Cooked with nuts liquor from Benoit Serres
Green asparagus from Lavernose
Yellow wine emulsion

 Brittany lobster 39€
Thickened with light mayonnaise with tagete
Lobster roe and strawberries "gariguettes"

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

From the sea

Mediterranean red porgy 42€
Crunchy new carrots
Fish stock with calamansi vinegar

● Wild red mullet 45€
Stewed fennel
Fish soup with local saffron

Net price, tax and service included
Artisanal bread from "Le pain perdu" in Colomiers

 Inescapable
Healthy dishes

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
Mesclun salad mix from Rudy
Dressing sauce with seasonal truffle
A juice

Signature dish
(Re)discover the best of the
region all year

46€

Cheese and desserts

From Sena cheese monger in Toulouse 15€

Crème brûlée with goat's milk 16€
Gariguettes strawberries and wild rocket sorbet

- Granny smith and celery 16€
Chocolate dulcify from Valrhona and fromage blanc sorbet

Chocolate from Yucatan 16€
Sweet potato puree and corn sorbet
Orange and cinnamon sauce

-  Seasonal fresh fruits 12€
Homemade sorbet

Menus

Throughout the seasons 85€

Amuse-bouche

According to the chef' inspiration

To begin

Stuffed local morels

Cooked with nuts liquor from Benoit Serres

Green asparagus from Lavernose

Yellow wine emulsion

To continue

Wild red mullet

Stewed fennel

Fish soup with local saffron

To follow

Pithiviers of local pigeon and foie gras

Mesclun salad mix from Rudy

Dressing sauce with truffle

Cheese selection

From Sena cheese monger in Toulouse

To finish

Granny Smith and celery

Chocolate dulcey from Valrhona and fromage blanc sorbet

Served for the entire table

Wine pairing by Johanna: 35€

Net price, tax and service included
Artisanal bread from "Le pain perdu" in Colomiers

Back to market 57€

Amuse-bouche

According to the chef' inspiration

Starter

Gascony extra duck foie gras and beef

Organic baby vegetables from "La Vallée des Deux Sources"

Ginger and lemongrass broth

Main course

Mediterranean red porgy

Crunchy new carrots

Fish stock with calamansi vinegar

Dessert

Crème brûlée with goat's milk

Gariguettes strawberries and wild rocket sorbet

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€