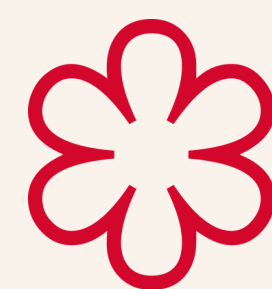


# LE CÉNACLE



FROM MONDAY TO FRIDAY.  
FROM 12AM TO 1PM.

## THE LUNCH - 39€

### STARTERS

Local tomato  
Marinated & grilled  
Beech wood smoked burrata

OR

"As a Croqu"  
Cod fish, sage mayonnaise  
Sorrel and rocket iced juice

### MAIN COURSES

Mediterranean tuna  
Grilled and marinated eggplant  
Basil sauce

OR

Duck confit shredded  
Potatoes crisp  
Duck juice & local cherries

### DESSERTS

Cheeses selection by Sena (supplement 5€)  
OR

Poached yellow melon  
Fresh almond  
Melon & mint sorbet

OR

Caramelia chocolate crispy sheets  
Light cream and hazelnut praliné  
Roasted cocoa bean

Food and wine pairing (two glasses) - 15€

# LE CÉNACLE



FROM MONDAY TO SATURDAY.

FROM 12AM TO 1PM & FROM 7.30PM TO 9PM.

## THE MARKET - 65€

*As the seasons change and as we meet the region's  
producers.*

*Served for all guests.*

### AMUSE-BOUCHE

According to the chef's inspiration

### STARTER

Sous cloche

Bucatini pasta dome

Toasted pine nuts & basil

Cream of vieux Rodez cheese

### MAIN COURSE

Mediterranean stone bass

Zucchini and tomato

Lemon and pineapple sage gel

### DESSERT

Cherry and coffee bean

Confit cherries & concentrated juice

Coffee beans and cappuccino ice cream

Food and wine pairing (four glasses) - 45€