

Le CÉNACLE

RESTAURANT

FROM FARM TO PLATE, CELLAR TO KITCHEN,
THE PLEASURE IS EVERYWHERE.

WELCOME TO THE CÉNACLE.

Clement Convard

MENU INSTANT

45 euros

FROM TUESDAY TO FRIDAY.

FROM 12AM TO 1PM.

Served for all guests.

STARTERS

Gnocchi & Roquefort

Roquefort heart gnocchi and pear variation

Thyme & honey cream

Or

Smoked sea bream

Smoked sea bream tartare

Kumquat and anise breadstick gel

MAIN COURSES

Pork of the Monts Lagasts

Pork shoulder cooked at low temperature

Fondant carrots and ginger puree

Pork juice

Or

Roasted Atlantic monkfish

Tagliatelle with cuttle fish ink

Fish fumet with cédrat

DESSERTS

Apples & olives

Crispy biscuit and herbaceous apples

Olive sauce and ice cream

Or

Amarena & pistachio

White chocolate pearl, biscuit & pistachio cream

Amarena and bissap sauce

Cheeses selection - 19€

Food and wine pairing (two glasses) - 19€

MENU INTUITION

75 euros

FROM TUESDAY TO SATURDAY.
FROM 12AM TO 1PM & FROM 7.30PM TO 9PM.
Served for all guests.

AMUSE-BOUCHE

According to the chef's inspiration

STARTER

Sous cloche

Dome of bucatini & hollandaise zabaglione
Marinière-style shellfish and lovage sauce

MAIN COURSE

Coast mediterranean

Red mullet & rock fish soup
Sweet onions from the Cévennes in texture
Refreshed quinoa with lemon

DESSERT

Chocolate flower

Hazelnut praline & namelaka dulcey
Kahlua sauce

Cheeses selection - 19€

Food and wine pairing (three glasses) - 35€