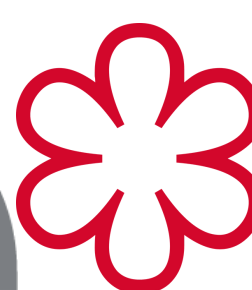


Le CÉNACLE

RESTAURANT



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

WELCOME TO THE CÉNACLE.

Clément Convard

M E N U I N S T A N T

45 euros

FROM TUESDAY TO FRIDAY.

FROM 12AM TO 1PM.

Served for all guests.

STARTERS

Aveyron veal

Veal tartare and crispy onions

Pickles and capers

Or

Soft boiled egg

Crispy soft-boiled egg

Celery salad & trout roe

MAIN COURSES

Beef cheek

Braised beef cheek and Rudy's vegetables

Braising juice

Or

Mediterranean mullet

Roasted mullet and tender potatoes

Creamy fumet & bottarga

DESSERTS

Exotic Pavlova

Combawa & coconut meringue, passion fruit cream

White chocolate ganache and fresh fruit

Or

Chocolate and coffee

Coffee cake and ice cream

Namelaka Dulcey and Araguani mousse

Cheeses selection - 19€

Food and wine pairing (two glasses) - 19€

M E N U I N T U I T I O N

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 & wilted spinach

Lovage cream

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€