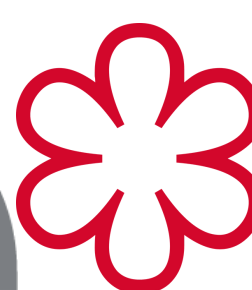


Le CÉNACLE

RESTAURANT



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

WELCOME TO THE CÉNACLE.

Clément Convard

M E N U I N 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€

M E N U E X P R E S S I O N

99 euros

FROM TUESDAY TO SATURDAY.

FROM 7.30PM TO 9PM.

SINGLE DISHES AVAILABLE ON REQUEST

Served for all guests.

AMUSE-BOUCHE

According to the chef's inspiration

STARTER

Marée Aveyronnaise

Smoked & tartar of langoustines

Galabart cream, granny smith apple

FISH

Celeriage

Scallops from Somme bay

Rolls & celeriac puree with lobster butter

Scallops gravy with coffee

MEAT

Forgotten calf

Crispy calf sweetbread

Parsnips in puree and chips

Calf juice

DESSERT

Exotic memory

Rice pudding mousse and biscuit

Mango and passion fruit insert,

Passion cream & puffed rice

Cheeses selection - 19€

Food and wine pairing (four glasses) - 45€

M E N U C É N A C L E

125 euros

FROM TUESDAY TO SATURDAY.
FROM 7.30PM TO 9PM.
SINGLE DISHES AVAILABLE ON REQUEST
Served for all guests.

AMUSE-BOUCHE

According to the chef's inspiration

STARTERS

Marée Aveyronnaise

Smoked & tartar of langoustines
Galabart cream, granny smith apple

Texture and temperature

Lobster salad with redcurrant
Shells sauce & frosted redcurrant

Sous cloche

Dome of bucatini & hollandaise zabaglione
Marinière-style shellfish & wilted spinach
Lovage cream

FISH

Celeriage

Scallops from Somme bay
Rolls & celeriac puree with lobster butter
Scallops gravy with coffee

MEAT

From fields to aviary

Roasted duckling
Puree and “Héliantis” stew

DESSERT

Kiwi and Meyer lemon bubble

Lemon mousse & kiwi gel
Almond crumble and yogurt sorbet

Food and wine pairing (six glasses) - 70€