


La carte – Summer 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

-  **Brittany lobster** 39€
Thickened with light mayonnaise with tagete
Caviar Daurenki from Petrossian house and local strawberries

- Special oysters from Tarbouriech** 38€
Poached in the shell
Smoothness of homemade smoked salmon
Rye toast

- **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 Bluefin tuna** 45€
Old tomatoes from Paul' vegetable garden
Choron sauce with verbena

- Roasted Mediterranean monkfish with salted butter** 42€
Homemade linguine pasta with ink squid and mussels
Fish stock with local saffron

From the ground

Caramelised milk-fed calf's sweetbread 46€
Black fig confit
Mashed potatoes with hazelnut

- Pithiviers of local pigeon and foie gras
Mesclun salad mix with truffled dressing sauce
A juice

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

49€

Cheese and desserts

From Sena cheese monger in Toulouse 15€

Apple confit, caramelised nuts and crème fraîche 16€
Sorbet with fermented milk and lime

- Wild blackberries confit 16€
With "Vieille Brune de Flandres" beer
Mozzarella and creamy of roasted rice

Cromesquis of rice pudding with vanilla from Madagascar 16€
Grapes and Hennessy cognac ice-cream

 Seasonal fresh fruits 12€
Homemade sorbet

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

Menus

Throughout the seasons 85€

Amuse-bouche

According to the chef' inspiration

To begin

Special oyster from Tarbouriech

Poached in the shell

Smoothness of homemade smoked salmon

Rye toast

To continue

Mediterranean Bluefin tuna

Old tomatoes from Paul' vegetable garden

Choron sauce with verbena

To follow

Pithiviers of local pigeon and foie gras

Mesclun salad mix with truffled dressing sauce

A juice

Cheese selection

From Sena cheese monger in Toulouse

To finish

Wild blackberries confit

With "Vieille Brune de Flandres" beer

Mozzarella and creamy of roasted rice

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

Roasted Mediterranean monkfish with salted butter

Homemade linguine pasta with ink squid and mussels

Fish stock with local saffron

Dessert

Apple confit, caramelised nuts and crème fraîche

Sorbet with fermented milk and lime

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€