

LE CÉNACLE

GASTRONOMIC RESTAURANT *

From Monday to Saturday 7.30 PM to 9.30 PM

All our menus are served for all guests.

A la carte dishes available on request.

THE MARKET – 65€

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

AMUSE-BOUCHE

According to the chef's inspiration

STARTER

Beef rolls and foie gras from Gascony

Local vegetables

Ponzu consommé with ginger and lemongrass

MAIN COURSE

Roasted Mediterranean stone bass

Creamy beetroot

Fresh and roasted nectarine

DESSERT

Coco and mango variation

Meringue

Tangy sorbet

Food and wine pairing by Bastien

30€

Net price and taxes included

THE SIGNATURE – 99€

The emblematic dishes of the Cenacle over the years

AMUSE-BOUCHE

According to the chef's inspiration

STARTER

« **Special Tarbouriech** » Oyster n°0

Poached in its shell

Home-made smoked salmon tartar

Iodic cream

FISH

Grilled Mediterranean red tuna belly

Variation on Alexandre's tomatoes

MEAT

Pithiviers of local pigeon and foie gras

Mesclun from Rudi's

Pesto vinaigrette

CHEESES

Cheeses trolley

Matured by Sena in Les Carmes

DESSERT

“**Jivara**” chocolate crunchy tub

Local raspberry

Tonka bean ganache

Food and wine pairing by Bastien

45€

Net price and taxes included

THE CENACLE – 115€

The chef's world told through this tasting menu

AMUSE-BOUCHE

According to the chef's inspiration

STARTERS

« **Special Tarbouriech** » Oyster n°0

Poached in its shell

Home-made smoked salmon tartar

Iodic cream

Roasted Langoustine from Casier

Creamy tomato soup from Alexandre's

Cardamon juice

Beef rolls and foie gras from Gascony

Local girolle mushrooms

Beef consommé with ginger and lemongrass

FISH

Grilled Mediterranean red tuna belly

Variation on Alexandre's tomatoes

MEAT

Caramelised milk-fed calf sweetbread from Aveyron

Home-made linguine

Creamy juice with walnut water

DESSERT

“**Jivara**” chocolate crunchy tub

Local raspberry

Tonka bean ganache

Food and wine pairing by Bastien

55€

Net price and taxes included

MENU

STARTERS

Beef rolls and foie gras from Gascony	34€
Local girolle mushrooms	
Beef consommé with ginger and lemongrass	
« Special Tarbouriech » Oyster n°0	38€
Poached in its shell, home-made smoked salmon tartar, iodine cream	
Mediterranean bluefin tuna	49€
Lacquered with algus, vinegar rice cream	

FISHES

Mediterranean monkfish roasted with slightly-salted butter	45€
Sweet onions from Lézignan, home-made rouille, rock fish soup	
Mediterranean John Dory mint	49€
Roasted with seaweed butter, Creamy courgette and marinated courgette	

MEATS

Pithiviers of local pigeon and foie gras	49€
Mesclun from Rudi's, pesto vinaigrette	
Caramelised milk-fed calf sweetbread from Aveyron	60€
Mashed potatoes with truffled mushrooms	
Calf juice with walnut water	

CHEESES

Cheeses trolley	19€
Matured by Sena in Les Carmes	

DESSERTS

“Jivara” chocolate crunchy tub	16€
Local raspberry, Tonka bean ganache	
Coco and mango variation	16€
Meringue, tangy sorbet	