

Le Cénacle

At the consul's table, Thomas Vonderscher offers an authentic and seasonal menu enhancing regional products. Between the monumental fireplace (1536) and the « Supper at Emmaus » from Caravaggio, you will discover a fine cuisine and spend a moment out of time.



Thomas Vonderscher comes from Vosges but began as kitchen help in La Bergerie (Aragon). This young talented chef has quickly developed a passion for cooking especially for the land gastronomy. He learnt his job with Sébastien Chambru (Moulin de Mougins), Jérémy Morin (Metropolitan, Toulouse) and Jerome Ryon (La Barbacane, Carcassonne).

On the strength of this experience, he offers a cuisine enhancing exceptional and regional products. His menu combines modernity and respect of gastronomic traditions.

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Restaurant le Cénacle



thomasvonderscher



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Lunch menu 39€

Drinks included (Wine, water, and coffee)

Wine of the day for aperitif 6€

Starters

Tomatoes from Rudy

Haddock and potato ice-cream

Crunchy onions

Or

Tagliatelle of celery like a carbonara

Candied egg yolk and guanciale

Main courses

Poultry from Forte house

Cooked with black garlic butter

Potatoes, hazelnut and lemon

Or

Pyrenean organic trout cooked in low temperature

Stuffed courgette flower

Smell dill

Or

Carnaroli risotto with girolle mushrooms

Thickened with old parmesan cheese

Cheese and desserts

« Arius » from Sena cheese monger

Green tomato marmalade with black pepper

Or

Milk chocolate freezing

Wild blueberries and sage

Or

Red pepper stuffed with honey and raspberry

Hibiscus and homemade sorbet

Gourmet menu 70€

Excluding drinks

Served for all the table

Starter

To begin...

Gascon duck foie gras and beef

Baby vegetables from "La Vallée des Deux Sources"

Ginger and lemongrass broth

Fish

To continue...

Pollack cooked with Bordier butter

Gillardeau oysters with "Iardo di Colonnata"

Risotto of organic potatoes

Meat

To follow...

Beef filet from Aubrac

Tartar and Daurenki caviar from Petrossian house

Coco Tarbais beans puree

Dessert

To finish...

Mirabelle plum from Rudy

Cinnamon and mascarpone cream

Homemade sorbet

**September 06th to September 26th
Every day from Monday to Friday
(Brunch Saturday and Sunday)**

La carte – Summer 2018

"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

- Gascon extra duck foie gras and beef 36€
Baby vegetables from "La Vallée des Deux Sources"
Ginger and lemongrass broth

- Edible crab from Roscoff 34€
Thickened with mayonnaise and tagete
Tomatoes from Rudy

-  Mediterranean sea bream 29€
Marinated with green apple and Timur pepper
Creamy of fenel and caviar powder

From the sea

- Lobster from Chausey 59€
Roasted with dill and ceps
Homemade tagliatelle with black garlic

- Pollack cooked with Bordier butter 45€
Gillardeau oysters with "lardo di Colonnata"
Risotto of organic potatoes

From the ground

Beef filet from Aubrac 48€
Tartar and Daurenki caviar from Petrossian house
Coco Tarbais beans puree

- Pithiviers of local pigeon and foie gras 44€
Mesclun salad mix and Aestivum truffles chutney
A juice

Vegetarian

-  Carnaroli risotto with local mushrooms 39 €
Thickened with old parmesan cheese
Pickles of girolles and emulsion

Cheese and dessert

From Sena cheese monger in Toulouse 14€

Mirabelle plum from Rudy 16€
Cinnamon, mascarpone cream and homemade sorbet

- Milk chocolate and tonka bean crunchy 16€
Oat milk granita

Roasted fig with honey 16€
Buckwheat and pale ale ice-cream

-  Fresh fruits 12€
Homemade sorbet

Menus

Throughout the seasons 85€

Amuse-bouche

According to the chef' inspiration

To begin

Gascon extra duck foie gras and beef

Baby vegetables from "La Vallée des Deux Sources"

Ginger and lemongrass broth

To continue

Pollack cooked with Bordier butter

Gillardeau oysters with "lardo di Colonnata"

Risotto of organic potatoes

To follow

Beef filet from Aubrac

Tartar and Daurenki caviar from Petrossian house

Coco Tarbais beans puree

Cheese selection

From Sena cheese monger in Toulouse

To finish

Mirabelle plum from Rudy

Cinnamon and mascarpone cream

Homemade sorbet

Wine pairing by Paul: 35€

Menus

Back to market 57€

Amuse-bouche

According to the chef' inspiration

Starter

Mediterranean sea bream

Marinated with green apple and Timur pepper

Creamy of fenel and caviar powder

Main course

Pithiviers of local pigeon and foie gras

Mesclun salad mix and Aestivum truffles chutney

A juice

Dessert

Milk chocolate and tonka bean crunchy

Oat milk granita

Wine pairing by Paul: 25€

Cénacle 135€

In 6 time service and served for the entire table

Drinks included (3 glasses of wine, water and coffee)