



LES GORGES DE PENNAFORT

Anthony Sallière

Our Menu and card

"Anthony Sallière accompanied Philippe Da Silva for nearly ten years, as a second and executive chef. It ensures the faithful continuity of the emblematic dishes of the House, and the future of a precise, generous cuisine, specific to the image of the Hostellerie de Pennafort"



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Discovery Menu

Amuse bouche:

Marinated Tuna with Bergamot

Organic artichoke from Monsieur Orso, raw, cooked, glazed

SOR

*Snails from the Espigaou farm Callas,
Wild garlic, chard, lemon sauce condiment*

Foie gras ravioli

Parmesan, Callas olive oil

Lime granita

Thyme flower sorbet

Red mullet and green asparagus from Domaine Saint Vincent

Sweet pepper juice

Or

Duo of rabbit and langoustine,

Carrots, beans and kumquat

Selection of cheese trolley

Or

Tomme of goat's cheese from La Pastourelle,

Crème brûlée with rosemary honey

Chef's desserts

95 €



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Gourmet Menu

Amuse bouche:

Marinated Tuna with Bergamot

Organic artichoke from Monsieur Orso, raw, cooked, glazed



Omble Chevalier

White asparagus, rhubarb from Domaine de la Source

Foie gras ravioli

Parmesan and Callas olive oil

Lean Red Label from Corsica,

Morels and peas

Lime granita

Thyme flower sorbet

Roast rack of lamb, braised shoulder

Vegetable from Provence

Or

Braised veal sweetbreads with Saint Julien sauce



Selection of cheese trolley

Or

Tomme of goat's cheese from La Pastourelle,

Crème brûlée with rosemary honey



Chef's desserts

115 €



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Degustation Menu

This menu is for the whole table

Amuse bouche:

Marinated Tuna with Bergamot

Organic artichoke from Monsieur Orso, raw, cooked, glazed

50GR

Omble Chevalier and caviar,

White asparagus, rhubarb from Domaine de la Source

Foie gras ravioli

Parmesan and Callas olive oil

Lean Red Label from Corsica,

Morels and peas

Blue lobster,

Green asparagus and Sicilian pistachios

Lime granita

Thyme flower sorbet

Roasted pigeon,

Mini beet, coffee juice

50GR

Selection of cheese trolley

Or

Tomme of goat's cheese from La Pastourelle,

Crème brûlée with rosemary honey

Chef's desserts

180 € per person



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Prestige Menu for two people

*With a luxury bottle of
Veuve Clicquot blanc 2015 or Laurent Perrier rosé
This menu is for the whole table*

Amuse bouche:

Marinated Tuna with Bergamot

50€

Ombre Chevalier and caviar,

White asparagus, rhubarb from Domaine de la Source

Foie gras ravioli

Parmesan and Callas olive oil

Lean Red Label from Corsica,

Morels and peas

Blue lobster,

Green asparagus and Sicilian pistachios

Lime granita

Thyme flower sorbet

Roasted pigeon,

Mini beet, coffee juice

50€

Selection of cheese trolley

Or

Tomme of goat's cheese from La Pastourelle,

Crème brûlée with rosemary honey

Chef's desserts

*Included 1 bottle water and 2 hot drinks
450 € for 2 peoples*



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A la Carte

Starters

<i>Ravioli of foie gras, parmesan and Callas olive oil</i>	<i>50 €</i>
<i>Snails from the Epigeous farm Callas, wild garlic, chard, lemon sauce condiment.</i>	<i>48 €</i>
<i>Ombre Chevalier, white asparagus, rhubarb from Domaine de la Source</i>	<i>56 €</i>

Fish

<i>Red Mullet and green asparagus from Domaine Saint Vincent and sweet pepper juice.</i>	<i>61 €</i>
<i>Lean Red Label from Corsica, morels and peas</i>	<i>65 €</i>
<i>Blue lobster, green asparagus and Sicilian pistachio</i>	<i>72 €</i>

Meat

<i>Duo of rabbit and langoustine, carrots, beans and kumquat</i>	<i>61 €</i>
<i>Roast rack of lamb, braised shoulder and Provence vegetable</i>	<i>65 €</i>
<i>Braised sweetbreads of veal with Saint Julien</i>	<i>66 €</i>
<i>Roasted pigeon, baby beets, coffee juice</i>	<i>63 €</i>

*The Chef propose
A market lunch menu is available on
Wednesdays, Thursdays and Fridays at 75 €
(except public holidays, July and August)*

Cheeses

<i>Selection of cheese trolley</i>	<i>18 €</i>
<i>Pastourelle flower goat cheese tome, crème brûlée with rosemary honey</i>	<i>18 €</i>

Desserts

<i>Chocolate 64% Maison Valrhona Manjarí, Piedmont hazelnut and Yuzu</i>	<i>18 €</i>
<i>Local strawberries and lemon balm</i>	<i>18 €</i>
<i>Rhubarb, Hibiscus and organic vanilla from Madagascar</i>	<i>18 €</i>
<i>Assortment of ice creams and sorbets</i>	<i>18 €</i>

Desserts pairing

A glass of:

<i>Muscat Beaumes de Venise</i>	<i>14 €</i>
<i>Champagne brut</i>	<i>20 €</i>
<i>Champagne rosé</i>	<i>25 €</i>
<i>Champagne blanc de blancs</i>	<i>22 €</i>

OUR MAIN PARTNERS AND SUPPLIERS OF TASTE

“Without products we are nothing”

Our main partners and taste suppliers are sought after nearby, thus respecting the environment and reduction of transport time.

COTE FLEURS

LA ROSE D'OR fleurs 83490 Le Muy

COTE TERRE :

MAISON ROUGIER foie gras
CAZETTE noisette poudre 58230 Pougues les eaux
CEARD farine 05200 St André d'Embrun
DELICE DE MELIE charcuterie 83310 Cogolin
DOMAINE DU JASSON agrumes 83250 La Londe les
Maures
ORSO Jean-Charles légumes bio 06150 Cannes
SAS HUGOU DUMAS truffes/champignons 83170 Rougiers
SOURCE AUX FRUITS fruits rouges 83490 Le Muy
VALRHONA chocolat 26600 Tain l'Hermitage
VAL D'ARGENS épinard, mesclun 83480 Puget sur Argens
FERME L'ESPIGAOU escargots 83830 Callas
LES 4 LUNES safran 83830 Callas
LA POISSONNERIE poissons 84480 Puget sur Argens

LES GAILLARDISES

DE L'UBAYE confitures 04400 Bayasse
DOMAINE SAINT VINCENT Asperges 13370 Mallemort
DOMAINE DE LA SOURCE Rhubarbe 80135 Saint Riquier

LES PATURAGES :

FROMAGERIE PASTOURELLE 83300 Château double
ODILE CHEVRERIE fromage de chèvres 83830 Callas

HUILE D'OLIVE ET CONDIMENTS :

DOMAINE DU JASSON agrumes 83250 La Londe les
Maures
MOULIN DE CALLAS huile d'olive 83830 Callas
VINAIGRERIE CLOS ST ANTOINE 83830 Callas
CHATEAU SAINT JULIEN huile d'olive et amandes 83170 La Celle
LAPIERRE miel 83830 Callas