



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 :*

*Turbot, marinated in Bergamot*  
*Organic artichoke from Monsieur Orso, raw, cooked, glazed*

*SOR*

*Snails from the Espigaou farm in Callas,*  
*Wild garlic, chard, tangy condiment*

*Foie gras ravioli*

*Parmesan, Callas olive oil*

*Lime granita*

*Thyme flower sorbet*

*Seared monkfish with spices,*  
*Endive and artichoke sautéed raw*

*Or*

*Duo of rabbit and langoustines,*  
*Carrots, beans and kumquat*

*Fresh and mature cheese platter*

*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:*

*Turbot, marinated in 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 cannelloni from Provence*

*Or*

*Braised veal sweetbreads with Saint Julien*



*Fresh and mature cheese platter*

*Or*

*Tomme of goat's cheese from La Pastourelle,*

*Crème brûlée with rosemary honey*



*Chef's desserts*

*115 €*



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## *Dégustation Menu*

*This menu is for the whole table*

*Amuse bouche :*

*Turbot, marinated in 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 beets, coffee juice*

*50GR*

*Fresh and mature cheese platter*

*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 :*

*Turbot, marinated in 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 beets, coffee juice*

*50€*

*Fresh and mature cheese platter  
Or  
Tomme of goat's cheese from La Pastourelle,  
Creme brulee with rosemary honey*

*Chef's desserts*

*included 1 bottle water and 2 hot drinks  
450 € for 2 persons*



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## *A la Carte*

### *Starters*

|   |      |
|---|------|
| <i>Ravioli of foie gras, parmesan and Callas olive oil</i>                          | 50 € |
| <i>Snails from the Espigaou farm in Callas, wild garlic, Chard, tangy condiment</i> | 48 € |
| <i>Ombre Chevalier, white asparagus, rhubarb from Domaine de la Source</i>          | 56 € |

### *Fish*

|   |      |
|---|------|
| <i>Pan-fried monkfish with spices, endive and artichoke sautéed raw</i> | 61 € |
| <i>Lean Red Label from Corsica, morels and peas</i>                     | 65 € |
| <i>Blue lobster, green asparagus and Sicilian pistachio</i>             | 72 € |

### *Meat*

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

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

## *Cheeses*

*Platter of fresh and matured cheeses* 18 €

*Pastourelle flower goat cheese tome, crème brûlée  
with rosemary honey* 18 €

## *Desserts*

*Manjari 64% Maison Valrhona chocolate, Piedmont hazelnut and Yuzu* 18 €

*Strawberries from the Var region and lemon balm* 18 €

*Rhubarb, Hibiscus and organic vanilla from Madagascar* 18 €

*Plate of ice cream and sorbets* 18 €

## *Desserts pairing*

*A glass of:*

*Muscat Beaumes de Venise* 14 €

*Champagne brut* 20 €

*Champagne rosé* 25 €

*Champagne blanc de blancs* 22 €