



LES GORGES DE PENNAFORT  
*Philippe De Sibra*

## Discovery Menu 89 €

Mouthful of foie gras with cherries



Sliced yellow tomato, zucchini, parmesan cheese and basilic sorbet

Cod, Iberian ham, melon and pesto

Raviolis with foie gras and parmesan



Lime granite and cranberry sorbet



Filet of lean pan, pepper artichokes, fevettes and  
poultry juice

or

Saddle of lamb roasted with thyme and small vegetables



Soft cheese with fresh herbs

Or

Pears pie with Fourme d'Ambert

Or

Selection of finest French cheese



Chef desserts

Mignardises



LES GORGES DE PENNAFORT

*Philippe De Sibra*

## Gourmet Menu 99 €

Mouthful of foie gras with cherries

30€

Sliced yellow tomato, zucchini, parmesan cheese and basilic sorbet

30€

Fried langoustine, summer truffles, salad and seafood sorbet

30€

Raviolis with foie gras and parmesan

30€

Filet de turbot snacked, chanterelles and vegetable butter

30€

Lime granite and Cranberry sorbet

30€

Young pigeon filet with baby carrots and St Julien juice

Or

Sweetbread braised with spinach

30€

Cottage cheese with fresh herbs

Or

Pears pie with Fourme d'Ambert

Or

Selection of finest French cheese

30€

Chef desserts

Mignardises



LES GORGES DE PENNAFORT

*Philippe Da Silva*

# Degustation Menu 170 €

*This menu is for all of the Table*

Mouthful of foie gras with cherries



Langoustines carpaccio with citrus and caviar

Sardines, watermelon, grapefruit and fennel

Sliced yellow tomato, zucchini, parmesan cheese and basil sorbet

Breton lobster in salad, summer truffle and shellfish sorbet

Raviolis foie gras and parmesan

Filet de turbot snacked, chanterelles and vegetable butter

Fried langoustines in hazelnut oil and fondue of tomatoes, spinach and hazelnuts



Lime granite and cranberry sorbet



Veal fillet and spring vegetables

Or

Rack of lamb and thyme juice



Selection of finest French cheese



Strawberry and rhubarb delight, honey ice cream

Raspberry lychee macaroon

Poached pineapple, and grapefruit refreshed with basil

Sweets



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## Prestigious Menu

with a luxury bottle of

*Laurent Perrier rosé cuvée Alexandra 2004*

*Or Veuve Clicquot Ponsardin blanc 2008*

410 € for two persons



Mouthful of foie gras with cherries



Langoustines carpaccio with citrus and caviar

Sliced yellow tomato, zucchini, parmesan cheese and basilic sorbet

Breton lobster in salad, summer truffle and shellfish sorbet

Raviolis foie gras and parmesan

Filet de turbot snacked, chanterelles and vegetable butter

Fried langoustines in hazelnut oil and fondue of tomatoes, spinach and hazelnuts



Lime granite and cranberry sorbet



Veal filet and spring vegetables



Selection of finest French cheese



Strawberry and rhubarb delight, honey ice cream

Raspberry lychee macaroon

Poached pineapple, and grapefruit refreshed with basil

Sweets

A bottle of water and hot drinks included



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## A la Carte

### Starters

Foie gras in terrine with smoked eel and caviar	47 €
Raviolis foie gras and parmesan	43 €
Langoustines salad with olive oil from Callas	67 €
Breton lobster in salad, summer truffle and shellfish sorbet	72 €

### Fish

Filet de turbot snacked, chanterelles and vegetable butter	63 €
Fried langoustines in hazelnut oil and fondue of tomatoes, spinach and hazelnuts	78 €
Filet of lean pan, pepper artichokes, fevettes and poultry juice	58 €
Raw roasted Breton lobster in its shell, herb oil and vegetable juice	75 €

### Meats

Sweetbread braised spinach shoots	59 €
Young pigeon filet with young carrots and St Julien juice	59 €
Fried veal chop with spring vegetables	68 €
Roasted rack of lamb, thyme sauce	67 €

The Chef propose his menus at 89 € 99 € and his degustation menu at 170 €.

A market menu available only Tuesday, Thursday and Friday for lunch 63 € (except public holidays and august)

## Cheeses

Selection of finest French cheese	18 €
Cottage cheese with fresh herbs	16 €
Pears pie with Fourme d'Ambert	16 €

## Desserts

Strawberry and rhubarb delight, honey ice cream	18 €
Millefeuille and vanilla ice-cream	18 €
Poached pineapple, and grapefruit refreshed with basil	18 €
Rum baba, passion fruit and orange sorbet	18 €
Assorted ice cream and sorbets	18 €

## Desserts pairing:

A glass of:

Muscat du Cap Corse Domaine Gentile 2018	23 €
Muscat domaine Fleck	20 €
Champagne brut	24 €
Champagne rosé	29 €

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