



## Menu 89 €

### Amuse bouche



Sliced yellow tomato, zucchini, parmesan cheese and basilic sorbet

Green asparagus from Roques-Hautes, smoked espadon and citrus vinaigrette

Duck liver raviolis and parmesan



Lime granite and cranberry sorbet



Young pigeon filet with girolles mushroom and myrtle juice

Or

Saddle of lamb roasted with thyme and small vegetables



Cottage cheese with fresh herbs

Or

Pears pie with Fourme d'Ambert

Or

Tray of fresh and aged cheeses



Chief sweets

Mignardises



LES GORGES DE PENNAFORT  
*Philippe Da Silva*

## Menu 99 €

Amuse bouche

3000

Beef carpaccio dried and smoked, mushrooms with balsamic vinegar

3000

Lobster tartare with green asparagus, mango vinaigrette

3000

Duck liver raviolis and parmesan

3000

John Dory snacked with fresh morels, sauce vadouvan

3000

Lime granita and cranberry sorbet

3000

Young pigeon filet with girolles mushrooms and myrtle juice

Or

Sweetbread braised with spinach shoots

3000

Cottage cheese with fresh herbs

Or

Pears pie with blue cheese

Or

Tray of fresh and aged cheeses

3000

Chief sweets

Mignardises



LES GORGES DE PENNAFORT

*Philippe Da Silva*

# Degustation Menu 170 €

*This menu is for all of the Table*

Amuse bouche



Langoustines carpaccio with citrus and caviar

Sea tuna with sesame oil

Beef carpaccio dried and smoked, mushrooms with balsamic vinegar

Breton lobster with green asparagus from Roques-Hautes, mango vinaigrette

Duck liver raviolis and parmesan

John Dory snacked with fresh morels, sauce vadouvan

Langoustines with girolles mushrooms



Lime granite and cranberry sorbet



Veal with vegetables of Mister Auda

Or

Rack of lamb and artichokes poivrade



Tray of fresh and aged cheeses



Strawberries with Saint Julien wine sabayon cream and sorbet

Millefeuille vanilla and vanilla ice-cream

Poached pineapple, and grapefruit refreshed with basil

Sweets



LES GORGES DE PENNAFORT  
*Philippe De Silva*



# Prestige Menu

410 € for Two persons

*With prestigious bottle of*

*Laurent Perrier Grand Siècle la Grande Cuvée  
or Bollinger rosé Grande Année 2005*

Amuse bouche



Beef carpaccio dried and smoked, mushrooms with balsamic vinegar  
Breton lobster with green asparagus from Roques-Hautes, mango vinaigrette

Duck liver raviolis and parmesan

John Dory snacked with fresh morels, sauce vadouvan

Langoustines with girolles mushrooms



Lime granite and cranberry sorbet



Piece of veal filet with vegetables



Tray of fresh and aged cheeses



Poached pineapple, and grapefruit refreshed with basil

Millefeuille vanilla and vanilla ice-cream

Strawberries with Saint Julien wine sabayon cream and sorbet

Sweets

A bottle of water and coffee including



LES GORGES DE PENNAFORT

*Philippe Da Silva*

## A la Carte

### Starters

Fresh duck liver terrine with smoked eel and caviar	47 €
Lobster salad with tomato confit	72 €
Duck liver raviolis and parmesan	43 €
Langoustines salad with olive oil of Berenguier's mill	67 €
Pan duck liver and lemon confit	45 €
Langoustines carpaccio with citrus and caviar	60 €

### Fish

Langoustine fried with mushrooms	67 €
Crispy sea bass, with truffle and marjoram	59 €
Roasted Breton lobster with artichokes and fevettes	78 €
John Dory snacked with fresh morels, sauce vadouvan	58 €
St Jacques with champagne sauce and caviar	60 €

### Meats

Sweetbread braised spinach shoots	59 €
Young pigeon filet with girolles mushrooms and myrtle juice	59 €
Fried veal chop with vegetables of Mister Auda	68 €
Rack of roasted lamb with sauce and vegetables	67 €

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

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

## Cheeses

Tray of fresh and aged cheeses	18 €
Cottage cheese with fresh herbs	16 €
Pears pie with Fourme d'Ambert	16 €

## Sweets

Chocolat pie and coffee ice cream	18 €
Millefeuille vanilla and vanilla ice-cream	18 €
Poached pineapple, and grapefruit refreshed with basil	18 €
Strawberries with Saint Julien wine sabayon cream and sorbet	18 €
Assorted ice cream and sorbets	18 €

## With sweets:

A glass of:

Cadillac Clos du Château	18 €
Muscat du Cap Corse	18 €
Champagne brut	23 €
Champagne rosé	28 €