



Menu 85 €

Amuse bouche



Tuna fish marinated with sesam oil
Or
Duck liver raviolis and parmesan



Young pigeon filet with caramelized endive
Or
Roasted lamb filet 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 De Sibra

Menu 95 €

Amuse bouche

3000

Beef carpaccio dried and smoked, mushrooms with balsamic vinegar

Or

Egg at low temperature with rocket cream

Or

Duck liver raviolis and parmesan

3000

John Dory pineapple sage sauce and stewed celery

Or

Crispy sea bass, with truffle and marjoram

3000

Lime granita and cranberry sorbet

3000

Young pigeon filet with caramelized endive

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 160 €

This menu is for all of the Table

Amuse bouche



Beef carpaccio dried and smoked, mushrooms with balsamic vinegar
Egg at low temperature with rocket cream
Lobster salad with olive oil of Mister Berenguier
Duck liver raviolis and parmesan
John Dory pineapple sage sauce and stewed celery
Langoustines with mushrooms
Crispy sea bass, with truffle and marjoram



Lime granite and cranberry sorbet



Young pigeon filet with caramelized endive

Or

Veal with vegetables of Mister Auda

Or

Sweetbread braised with spinach shoots



Tray of fresh and aged cheeses



Macaroon with chestnut and brown ice cream

Millefeuille vanilla and vanilla ice-cream

Poached pineapple, and grapefruit refreshed with basil

Sweets



LES GORGES DE PENNAFORT
Philippe De Sibra



Prestige Menu

390 € 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

Egg at low temperature with rocket cream

Lobster salad with olive oil from callas mill

Duck liver raviolis and parmesan

John Dory pineapple sage sauce and stewed celery

Langoustines with 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

Macaroon with chestnut and brown ice cream

Sweets

A bottle of water and coffee including



LES GORGES DE PENNAFORT

Philippe De Sibra

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 figs	45 €
Langoustines carpaccio with citrus and caviar	58 €

Fish

Langoustine fried with mushrooms	67 €
Crispy sea bass, with truffle and marjoram	59 €
Roasted Breton lobster with mushrooms	78 €
John Dory pineapple sage sauce and stewed celery	58 €
St Jacques with champagne sauce and caviar	60 €

Meats

Sweetbread braised spinach shoots	59 €
Young pigeon filet with caramelized endive	59 €
Fried veal chop with vegetables of Mister Auda	68 €
Rack of roasted lamb with sauce and vegetables	67 €
Hare at the Royal	50 €

The Chef propose his menus at 85 € 95 € and his degustation menu at 160 €.

A market menu available only Tuesday through Friday for lunch (59 € 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

White Chocolate dome and mango passion fruit sorbet	18 €
Millefeuille vanilla and vanilla ice-cream	18 €
Poached pineapple, and grapefruit refreshed with basil	18 €
Small tartin tatin and vanilla ice cream	18 €
Macaroon with chestnut and brown ice cream	18 €

With sweets:

A glass of:

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