



LES GORGES DE PENNAFORT  
*Philippe De Sibra*

## Discovery Menu 89 €

Amuse bouche



Smoked beef carpaccio, mushrooms in white balsamic vinegar

Poached egg, caramelized cauliflower puree, juice of St Julien

Raviolis with foie gras and parmesan



Lime granite and cranberry sorbet



Filet of lean pan, pepper artichokes 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 €

Amuse bouche

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Smoked beef carpaccio, mushrooms in white balsamic vinegar

Fried scallops, green lentils, mesclun and truffle vinaigrette

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Raviolis with foie gras and parmesan

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Snacked zander filet, venerated rice, mushroom juice coconut infusion

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Lime granite and Cranberry sorbet

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Young pigeon filet with baby carrots and St Julien juice

Or

Sweetbread braised with spinach

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Cottage cheese with fresh herbs

Or

Pears pie with Fourme d'Ambert

Or

Selection of finest French cheese

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Chef desserts

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

Tuna marinated in sesame oil

Smoked beef carpaccio, mushrooms in white balsamic vinegar

Fried scallops, green lentils, mesclun and truffle vinaigrette

Raviolis foie gras and parmesan

Snacked zander filet, venerated rice, mushroom juice coconut infusion

Half lobster raw roasted in its shell, herb oil and vegetable juice



Lime granite and cranberry sorbet



Veal fillet and vegetables

Or

Rack of lamb and thyme juice



Selection of finest French cheese



Special treat of caramelized apple with caramel ice cream

Lemon macaroon and lemon sorbet

Poached pineapple, and grapefruit refreshed with basil

Sweets



LES GORGES DE PENNAFORT  
*Philippe Da Silva*

## Prestigious Menu

with a luxury bottle of

*Laurent Perrier rosé cuvée Alexandra 2004*

*Or Veuve Clicquot Ponsardin blanc 2008*

410 € for two persons



Amuse bouche



Langoustines carpaccio with citrus and caviar

Smoked beef carpaccio, mushrooms in white balsamic vinegar

Fried scallops, green lentils, mesclun and truffle vinaigrette

Raviolis foie gras and parmesan

Snacked zander filet, venerated rice, mushroom juice coconut infusion

Half lobster raw roasted in its shell, herb oil and vegetable juice



Lime granite and cranberry sorbet



Veal filet and vegetables



Selection of finest French cheese



Special treat of caramelized apple with caramel ice cream

Lemon macaroon and lemon sorbet

Poached pineapple, and grapefruit refreshed with basil

Sweets

A bottle of water and hot drinks included



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*Philippe Da Silva*

## 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 €
Fried scallops, green lentils, mesclun and truffle vinaigrette	65 €

### Fish

Snacked zander fillet, venerated rice, mushroom juice coconut infusion	63 €
Fried lean fillet, pepper artichoke and poultry juice	58 €
Raw roasted Breton lobster in its shell, herb oil and vegetable juice	
Fried scallops with mushrooms	65 €

### Meats

Sweetbread braised spinach shoots	59 €
Young pigeon fillet with young carrots and St Julien juice	59 €
Fried veal chop with 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

Special treat of caramelizes apple with caramel 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 €
Champagne blanc de blancs	38 €