



LES GORGES DE PENNAFORT

Anthony Sallière

G R O U P E G A R R A S S I N

Our menu 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"



LES GORGES DE PENNAFORT

Anthony Sallège

Discovery Menu

Foie gras

🍷

Tartar of Sea bream, curry macaron

🍷

Snacked red mullet fillet, Iberian ham, crunchy roots and melon sorbet

🍷

Foie gras Ravioli with parmesan

🍷

Lemon granita and tarragon sorbet

🍷

Fried drum fillet, Mediterranean rock fish jus, mashed saffron potatoes

Or

White veal hanger, octopus and tangy currant reduction

🍷

Selection of finest French cheese

Or

Terrine of grated goat cheese, whipped cream and granny apple

🍷

Desserts from the Chef

Mignardises

92 €



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GRUPE GARRASSIN

Gourmet Menu

Foie gras

🍷

Tartar of Sea bream, curry macaron

🍷

Fried langoustines with local rosemary honey, mixed salad, peach sorbet

🍷

Foie gras Ravioli with parmesan

🍷

Sea bass fillet roasted on skin, shellfish jus with black garlic

🍷

Lemon granita and tarragon sorbet

🍷

Snacked Wagyu beef, small crunchy vegetables, St Julien juice

Or

Roasted rack of lamb with thyme, tian of vegetables

Or

Veal sweetbread with chanterelle mushrooms

🍷

Selection of finest French cheese

Or

Terrine of grated goat cheese, whipped cream and granny apple

🍷

Desserts from the Chef

Mignardises

108 €



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Prestige Menu for two persons

with a luxury bottle of

Veuve Clicquot Ponsardin blanc 2012

Or Veuve Clicquot Ponsardin rosé 2008

Foie gras

€

Tartar of Sea bream, curry macaron

€

Sliced pineapple tomato, arugula and basil sorbet

€

Fried langoustines with local rosemary honey, mixed salad, peach sorbet

€

Raviolis foie gras and parmesan

€

Sea bass fillet roasted on skin, shellfish jus with black garlic

€

Frog legs, green apple juice with hazelnuts

€

Lemon granita and tarragon sorbet

€

Snacked Wagyu beef, small crunchy vegetables, St Julien juice

€

Selection of finest French cheese

€

Dome of vervain with white peach

Milk chocolate caramel and fleur de sel

Soft biscuit with almonds and raspberries

Mignardises

430 €

A bottle of water and hot drinks included



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Degustation Menu

per person

This menu is for the whole table

Foie gras

🍷

Tartar of Sea bream, curry macaron

🍷

Sliced pineapple tomato, arugula and basil sorbet

🍷

Lobster salad and candied tomatoes, with Callas oil

🍷

Fried langoustines with local rosemary honey, mixed salad, peach sorbet

🍷

Raviolis foie gras and parmesan

🍷

Sea bass fillet roasted on skin, shellfish jus with black garlic

🍷

Frog legs, green apple juice with hazelnuts

🍷

Lemon granita and tarragon sorbet

🍷

Snacked Wagyu beef, small crunchy vegetables, St Julien juice

🍷

Selection of finest French cheese

🍷

Dome of vervain with white peach

Milk chocolate caramel and fleur de sel

Soft biscuit with almonds and raspberries

Mignardises

180 €



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A la Carte

Starters

Foie gras in terrine with smoked eel and caviar	47 €
Raviolis foie gras and parmesan	43 €
Fried langoustines with local rosemary honey, mixed salad, peach sorbet	61 €
Lobster salad and candied tomatoes with Callas oil	72 €
Snacked red mullet fillet, Iberian ham, crunchy roots and melon sorbet	51 €

Fish

Sea bass fillet roasted on skin, shellfish jus with black garlic	61 €
Fried langoustines, melanosporum truffle butter	65 €
Fried drum fillet, Mediterranean rock fish jus, mashed saffron potatoes	58 €
Frog legs, green apple juice with hazelnuts	64 €
Roasted Breton lobster with Sansho pepper, crushed tomatoes and artichokes	72 €

Meat

Veal sweetbread with chanterelle mushrooms	59 €
Roasted rack of lamb with thyme, tian of vegetables	65 €
White veal hanger, octopus and tangy currant reduction	58 €
Roasted veal chop with marsalla juice	68 €
Snacked Wagyu beef crunchy vegetables, Saint Julien juice	67 €

The Chef propose

A market lunch menu is available on
Wednesdays, Thursdays and Fridays at 68 €
(except public holidays, July and August)

Cheeses

Selection of finest French cheese	18 €
Terrine of grated goat cheese, whipped cream and granny apple	18 €

Desserts

Dome of vervain with white peach	18 €
Sweet milk chocolate caramel and fleur de sel	18 €
Soft biscuit with almonds and raspberries	18 €
Assorted ice cream and sorbets	18 €
Vacherin cake with apricot and coffee ice cream	18 €

Desserts pairing

A glass of:

Muscat domaine Fleck 2019	20 €
Champagne brut	25 €
Champagne rosé	29 €
Champagne blanc de blancs	32 €

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