



LES GORGES DE PENNAFORT

*Anthony Sallière*

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

*La Carte et les Menus*

*"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"*



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## *Discovery Menu*

Foie gras



Gilthead sea bream in tartare, curry macaroon



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 from Piedmont just seared, octopus and tangy currant reduction



Selection of finest French cheese

Or

Verrine of grated Var goat cheese, whipped cream and granny apple



Desserts from the Chef

Mignardises

92 €



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GRUPE GARRASSIN

## Gourmet Menu

Foie gras

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Gilthead sea bream in tartare, curry macaroon

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pan-fried langoustines with local romaron honey, mesclun, peach sorbet

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Foie gras Ravioli with parmesan

🍷

Sea bass fillet browned on its 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, vegetable tian thyme jus

Or

Braised veal sweetbreads with chanterelle mushrooms

🍷

Selection of finest French cheese

Or

Verrine of grated Var 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*

*Ruinart blanc 2011*

*Or Veuve Clicquot Ponsardin rosé 2008*

Foie gras



Gilthead sea bream in tartare, curry macaroon



Sliced pineapple tomato, arugula and basil sorbet



pan-fried langoustines with local romaron honey, mesclun, peach sorbet



Raviolis foie gras and parmesan



Sea bass fillet browned on its skin, shellfish jus with black garlic



Frog legs, green apple juice, hazelnut tuile



Lemon granita and tarragon sorbet



Snacked Wagyu beef, small crunchy vegetables, St Julien juice



Selection of finest French cheese



Dome verbena and white peach

Sweet 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 all of the Table*

Foie gras

*€*

Gilthead sea bream in tartare, curry macaroon

*€*

Sliced pineapple tomato, arugula and basil sorbet

*€*

Lobster in salad and candied tomatoes, with Callas oil

*€*

pan-fried langoustines with local romaron honey, mesclun, peach sorbet

*€*

Raviolis foie gras and parmesan

*€*

Sea bass fillet browned on its skin, shellfish jus with black garlic

*€*

Frog legs, green apple juice, hazelnut tuile

*€*

Lemon granita and tarragon sorbet

*€*

Snacked Wagyu beef, small crunchy vegetables, St Julien juice

*€*

Selection of finest French cheese

*€*

Dome verbena and white peach

Sweet 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 €
Pan-fried langoustines with local romaron honey, mesclun, peach sorbet	61 €
Lobster in salad and candied tomatoes, with Callas	72 €
Snacked red mullet fillet, Iberian ham, crunchy roots and melon sorbet	51 €

### *Fish*

Sea bass fillet browned on its skin, shellfish jus with black garlic	61 €
Pan-fried langoustines, melanosporum truffle butter	65 €
Fried drum fillet, mediterranean rock fish jus, mashed potatoes with saffron	58 €
Frog legs, green apple juice, hazelnut tuile	64 €
Breton lobster sautéed with sansho pepper, crushed tomatoes and artichoke	72 €

### *Meat*

Braised veal sweetbreads with chanterelle mushrooms	59 €
Roasted rack of lamb, thyme juice	65 €
White veal hanger from Piedmont just seared, octopus and tangy currant reduction	58 €
Veal chop roasted, 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 €
Verrine of grated Var goat cheese, whipped cream and granny apple	18 €

### Desserts

Dome verbena and 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 €
Apricot Vacherin, coffee	18 €

### Desserts pairing

A glass of:

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