



LES GORGES DE PENNAFORT

Groupe Garrassin

La Carte et les Menus

By

Anthony Salliege

"Anthony Salliège 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

Philippe De Silva

Discovery Menu 89€

Foie gras

OR

Crispy fresh tuna, panisse and zucchini

OR

Cannelloni of Callas snails, raw and cooked mushrooms, mesclun stew
and vinaigrette

OR

Foie gras Ravioli with parmesan

OR

Spice granity and Champagne sorbet

OR

Rack of lamb, roasted with thyme and small spring vegetables

OR

Seared bass fillet, white asparagus and basil sauce

OR

Cream cheese with fresh herbs

OR

Pears pie with Fourme d'Ambert

OR

Selection of finest French cheese

OR

Desserts from the Chef

Mignardises



LES GORGES DE PENNAFORT

Philippe De Sibra

Gourmet Menu 99 €

Foie gras



Crispy fresh tuna, panisse and zucchini

Marinated organic white trout, rhubarb, broad beans and beet

Foie gras Ravioli with parmesan

Snacked turbot fillet, morels, poivrade artichokes and hazelnut jus



Spice granity and Champagne sorbet



Roasted and smoked Wagyu beef, peas, Noirmoutier potato and red Saint Julien juice

OR

Braised veal sweetbreads, spring onions and celery



Cream cheese with fresh herbs

OR

Pears pie with Fourme d'Ambert

OR

Selection of finest French cheese



Desserts from the Chef

Mignardises



LES GORGES DE PENNAFORT

Philippe De Sibra

Prestige Menu



with a luxury bottle of
Ruinart blanc 2011

Or **Veuve Clicquot Ponsardin rosé 2008**

430 € for two persons

Foie gras



Crispy fresh tuna, panisse and zucchini



Sliced pineapple tomato, arugula and basil sorbet



Marinated organic white trout, rhubarb, broad beans and beet



Raviolis foie gras and parmesan



Snacked turbot fillet, morels, poivrade artichokes and hazelnut jus

Langoustines, spring vegetables, broth and Serrano ham



Spice granity and Champagne sorbet



Roasted pigeon with truffles and stuffed zucchini flower



Selection of finest French cheese



Variation around the strawberry

Dulcey white chocolate and currant dome

Gianduja chocolate

Mignardises

A bottle of water and hot drinks included



LES GORGES DE PENNAFORT

Philippe de Sibra

Degustation Menu

170 € per person

This menu is for all of the table

Foie gras



Crispy fresh tuna, panisse and zucchini

Sliced pineapple tomato, arugula and basil sorbet

Lobster salad, candied tomatoes with Callas olive oil

Marinated organic white trout, Calvisius caviar, broad beans
and rhubarb

Foie gras Ravioli with parmesan

Snacked turbot fillet, morels, poivrade artichokes and hazelnut jus

Langoustines, spring vegetables, broth and Serrano ham



Spice granity and Champagne sorbet



Roasted pigeon with truffles and stuffed zucchini flower

ou

Rack of lamb, roasted with thyme and small spring vegetables



Selection of finest French cheese



Variation around the strawberry

Dulcey white chocolate and currant dome

Gianduja chocolate

Mignardises



LES GORGES DE PENNAFORT

Philippe Da Silva

À la Carte

Starters

Foie gras in terrine with smoked eel and caviar	47 €
Raviolis foie gras and parmesan	43 €
White asparagus from Domaine Saint Vincent and Melanosporum truffle butter	52 €
Marinated organic white trout, rhubarb, broad beans and wild garlic	55 €
Lobster salad, candied tomatoes with Callas olive oil	72 €

Fish

Marinated organic white trout, Calvisius caviar	64 €
Langoustines, spring vegetables, broth and Serrano ham	65 €
Seared bass fillet, white asparagus and basil sauce	61 €
Snacked turbot fillet, morels, poivrade artichokes and hazelnut jus	69 €

Meat

Braised veal sweetbreads, spring onions and celery	59 €
Roasted rack of lamb, thyme juice	65 €
Roasted and smoked Wagyu beef, peas, Noirmoutier potato and red Saint Julien juice	67 €
Roasted pigeon with truffles and stuffed zucchini flower	63 €
Veal chop roasted with spring vegetables	68 €

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

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 €
Cream cheese with fresh herbs	16 €
Pears pie with Fourme d'Ambert	16 €

Desserts

Dulcey white chocolate dome, currants and raspberries	18 €
Gianduja chocolate cube, praline cream, cocoa sorbet	18 €
Norwegian omelet flambéed with Grand Marnier	18 €
Strawberry variation	18 €
Assorted ice cream and sorbets	18 €

Desserts pairing

A glass of:

Muscat du Cap Corse Domaine Gentile 2019	23 €
Muscat domaine Fleck 2019	20 €
Champagne brut	25 €
Champagne rosé	29 €
Champagne blanc de blancs	32 €

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