



LES GORGES DE PENNAFORT

Anthony Salliège

Our Menu and card

"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

Anthony Sallière

Discovery Menu

Foie gras



Wagyu beef jerky, purple carrot swirl and daikon radisk



Callas snails in a turnip shell, Iberian ham, mushrooms and organic arugula cream



Foie gras Ravioli with parmesan



Lemon granita and thyme sorbet



Snacked seriole, confit potatoes, pineapple sage sauce

Or

Seared wood pigeon filet, autumn vegetables, Saint Julien juice



Selection of finest French cheese

Or

Puff pastry of pears with Fourme d'Ambert cheese



Chef's desserts

Mignardises

92 €



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Gourmet Menu

Foie gras



Wagyu beef jerky, purple carrot swirl and daikon radisk



Ceps and scallops tartlet, mesclun and cazette dressing



Foie gras Ravioli with parmesan



Golden turbot fillet, chestnut, grape and verjuice sauce



Lemon granita and thyme sorbet



Hazelnut of deer, pepper sauce, autumn fruit

Or

Braised calf sweetbread with porcini mushrooms

Or

Roasted rack of lamb, thyme juice



Selection of finest French cheese

Or

Puff pastry of pears with Fourme d'Ambert cheese



Chef's desserts

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



Wagyu beef jerky, purple carrot swirl and daikon radisk



Marinated tuna, papaya and Iranian black lemon sorbet



Ceps and scallops tarlet, mesclun and cazette dressing



Raviolis foie gras and parmesan



Golden turbot fillet, chestnut, grape and verjuice sauce



Langoustine a la plancha, cauliflower and truffle juice



Lemon granita and thyme sorbet



Hazelnut of deer, pepper sauce, autumn fruit



Selection of finest French cheese



Chef's desserts

Mignardises

430 €

A bottle of water and hot drinks included



LES GORGES DE PENNAFORT

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Degustation Menu

per person

This menu is for the whole table

Foie gras

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Wagyu beef jerky, purple carrot swirl and daikon radisk

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Marinated tuna, papaya and Iranian black lemon sorbet

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Carpaccio of seriole, caviar, papaya, coriander, black lemon sorbet from Iran

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Ceps and scallops tarlet, mesclun and cazette dressing

🍷

Raviolis foie gras and parmesan

🍷

Golden turbot fillet, chestnut, grape and verjuice sauce

🍷

Langoustine a la plancha, cauliflower and truffle juice

🍷

Lemon granita and thyme sorbet

🍷

Hazelnut of deer, pepper sauce, autumn fruit

🍷

Selection of finest French cheese

🍷

Chef's desserts

Mignardises

180 €



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A La Carte

Starters

Carpaccio of seriole, caviar, papaya, coriander, black lemon sorbet from Iran	55 €
Raviolis foie gras and parmesan	45 €
Ceps and scallops tarlet, mesclun and cazette dressing	59 €
Callas snails in a turnip shell, Iberian ham, mushrooms and organic arugula cream	48 €
Pan fried langoustines, green lentils, mesclun, truffe vinaigrette	63 €

Fish

Golden turbot fillet, chestnut, grape and verjuice sauce	61 €
Snacked scallops, mushrooms, broth and Iberian ham	63 €
Pan-fried frog legs, parsnips and organic arugula	64 €
Snacked seriole a la plancha, confit potatoes, pineapple sage sauce	58 €
Roasted langoustines, cauliflower and truffle juice	65 €

Meat

Sweetbread heart braised with ceps	59 €
Roasted rack of lamb with thyme juice	65 €
Hare à la royale	65 €
Roasted veal chop with Saint Julien juice	68 €
Hazelnut of deer, pepper sauce, autumn fruit	64 €

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 €
Pear puff pastry with Fourme d'Ambert	18 €

Desserts

Vanilla sweetness, apple Tatin, pecan crunch	18 €
Hazelnut peanut bar with carambar ice cream	18 €
Creamy passion fruit, popcorn and mango	18 €
Assorted ice cream and sorbets	18 €
Black forest, cherry and tonka bean	18 €

Desserts pairing

A glass of:

Muscat Beaumes de Venise	20 €
Champagne brut	25 €
Champagne rosé	29 €
Champagne blanc de blancs	32 €

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