



LES GORGES DE PENNAFORT

Anthony Sallière

Our Menu and 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

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Discovery Menu

Foie gras
with Rhubarb

Norman scallops
marinated in thin slices, bear garlic and tomato pesto

Snails from the Espigaou farm in Callas,
vegetable tartlet, red wine juice

Foie gras ravioli
parmesan and olive oil from Callas

Lemon granita
Thyme sorbet

Snacked Oblade filet,
breadcrumbs, artichoke pepper, bourride and aioli
Or

Roasted rabbit tournedos with rosemary
monochrome of spring vegetables

Cheese trolley selection
Or
Goat's cheese waffle,
salad and fresh goat cheese from Var

Chef's desserts
Mignardises

95 €



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Gourmet Menu

Foie gras

With rhubarb

Norman scallops

Thinly sliced and marinated with bear garlic and tomato pesto

Dungeness crab

Minestrone of vegetables, fennel and bottarga

Foie gras ravioli

parmesan and olive oil from Callas

Filet of Denti

Fresh morels and white asparagus

Lemon granita

thyme sorbet

Roasted lamb fillet

*Vegetable Viennoise, croustis, zucchini flowers
from Monsieur Orso*

Or

Braised sweetbreads,

colored chard, white port juice

Cheese trolley selection

Or

Goat's cheese waffle,

Green salad and fresh goat cheese from the Var

Chef's desserts

115 €



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Prestige Menu for two persons

*with a luxury bottle of
Louis Roederer blanc 2015*

Or Ruinart rosé

Foie gras

With rhubarb

Norman scallops

Thinly sliced and marinated with bear garlic and tomato pesto

Dungeness crab and caviar

Minestrone of vegetables, fennel and bottarga

Foie gras ravioli

parmesan and olive oil from Callas

Filet of denté

Fresh morels and white asparagus

Poached blue lobster

Vegetable spaghetti with basil and shell juice

Lemon granita

thyme sorbet

Roasted lamb fillet

*Vegetable Viennoise, croustis, zucchini flowers
from Monsieur Orso*

Cheese trolley selection

Or

Goat's cheese waffle,

Green salad and fresh goat cheese from the Var

Chef's desserts

450 € for 2 persons

A bottle of water and hot drinks included



LES GORGES DE PENNAFORT

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Degustation Menu

This menu is for the whole table

Foie gras

With rhubarb

Norman scallops

Thinly sliced and marinated with bear garlic and tomato pesto

Bonito and white strawberries

Sichuan pepper sorbet

Dungeness crab and caviar

Minestrone of vegetables, fennel and bottarga

Foie gras ravioli

parmesan and olive oil from Callas

Filet of Denti

Fresh morels and white asparagus

Poached blue lobster

Vegetable spaghetti with basil and shell juice

Lemon granita

thyme sorbet

Roasted lamb fillet

*Vegetable Viennoise, croustis, zucchini flowers
from Monsieur Orso*

Cheese trolley selection

Or

Goat's cheese waffle,

Green salad and fresh goat cheese from the Var

Chef's desserts

180 €



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A la Carte

Starters

<i>Foie gras ravioli, parmesan cheese and olive oil from Callas</i>	50 €
<i>Snails from the Espigaou farm in Callas, vegetable tartlet and red wine juices</i>	48 €
<i>Dungeness crab and caviar, minestrone of vegetables, fennel and bottarga</i>	58 €
<i>White asparagus and Melanosporum truffle butter</i>	55 €

Fish

<i>Filet of Denté, fresh morels and white asparagus</i>	65 €
<i>Snacked oblade, breadcrumbs, artichoke pepper, bourride and aioli</i>	61 €
<i>Poached blue lobster, vegetable spaghetti with basil and carapace juice</i>	72 €
<i>Roasted langoustines, pak choi and ginger juice</i>	68 €

Meat

<i>Wagyu beef with puff pastry potatoes, Saint Julien juice</i>	66 €
<i>Roasted rack of lamb, vegetal viennoiserie, croustis, zucchini flowers</i>	65 €
<i>Braised calf sweetbread, colored chard, white port wine juice</i>	64 €
<i>Roasted rabbit tournedos with rosemary, monochrome of spring vegetables</i>	61 €

*The Chef propose
A market lunch menu is available on
Wednesdays, Thursdays and Fridays at 75 €
(except public holidays, July and August)*

Cheeses

<i>Platter of fresh and matured cheeses</i>	<i>18 €</i>
<i>Goat's cheese waffle, salad and fresh goat's cheese from the Var</i>	<i>18 €</i>

Desserts

<i>Hot vanilla and rhubarb soufflé, strawberry compote and sorbet</i>	<i>18 €</i>
<i>Raspberry Vacherin glacé, yogurt and lime ice-cream</i>	<i>18 €</i>
<i>Hazelnut chocolate palet</i>	<i>18 €</i>
<i>Pistachio and violet sweetness, strawberry</i>	<i>18 €</i>
<i>Plate of ice creams and sorbets</i>	<i>18 €</i>

Desserts pairing

A glass of:

<i>Muscat Beaumes de Venise</i>	<i>14 €</i>
<i>Champagne brut</i>	<i>20 €</i>
<i>Champagne rosé</i>	<i>25 €</i>
<i>Champagne blanc de blancs</i>	<i>22 €</i>