



LES GORGES DE PENNAFORT

Our Menu and card

“The walk begins on the banks of the Endre, the river that cuts through the Gorges de Pennafort”.

**Our chefs Anthony Salliège and Julien Lépine
sublimate the treasures of local producers.**

**From land to sea, let yourself be carried away on a unique journey
with delicate flavours and scents**



LES GORGES DE PENNAFORT

A la Carte

Starters

Mr Da Silva's ravioles Foie gras, parmesan, Callas olive oil	52 €
Organic Callas snails in a spring tartlet, morels, broad beans, radishes and parsley	49 €
Snacked Langoustines, Caviar, roasted green asparagus, Champagne sabayon, toasted buckwheat	62 €

Fish

Halibut with new potatoes, cockle juice, lovage and rhubarb	60 €
Lobster, Breton curry with broad beans and green beans in sesame oil	72 €
John Dory, stuffed Morel, peas and yellow wine sauce	64 €

Meat

Braised Sweetbreads of Veal with red wine sauce	66 €
Rabbit and carrots, saddle with wild garlic, breaded shoulder, leg with blackcurrant buds and offal	60 €
Lamb fillet, stuffed artichoke and kumquat	62 €
Veal fillet, mini courgette with fennel, Saint Julien wine sauce	64 €



LES GORGES DE PENNAFORT

The Chef propose

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

Cheeses

Cheese trolley	20 €
Goat's tome cheese siphon, rosemary honey crème brulée	18€

Desserts

Strawberries selection and olive oil from the Domaine Saint Julien	20 €
Rhubarb tartlet, hibiscus-infused reduced syrup, herb sorbet	20 €
Crunchy chocolate, salt caramel and cocoa ice cream	20 €
Ice cream and sorbet selection	18 €

Desserts pairing

A glass of:	
Muscat Beaumes de Venise	14 €
Champagne brut	20 €
Champagne rosé	25 €
Champagne blanc de blancs or Extra brut	22 €



LES GORGES DE PENNAFORT
Along the Endre River

Amuse- bouche :

Marinated Arctic char, Szechuan pepper and white asparagus



Organic Callas snails in a spring tartlet,
Morels, broad beans, radishes and parsley



Mr Da Silva's ravioles
Foie gras, parmesan, Callas olive oil



Lime granita, thyme-infused iced milk



Halibut,

New potatoes, cockle juice, lovage and rhubarb

OR

Rabbit and carrots,
Saddle with wild garlic, breaded shoulder,
leg with blackcurrant buds and offal



Goat's tome cheese siphon, rosemary honey crème brûlée



Strawberries selection
Olive oil from the Domaine Saint Julien
Mignardises

95€



LES GORGES DE PENNAFORT

Sensorial Ballad

Amuse- bouche :

Marinated Arctic char, Szechuan pepper and white asparagus



Snacked Langoustines,

Roasted green asparagus, Champagne sabayon, toasted buckwheat



Mr Da Silva's ravioles

Foie gras, parmesan, Callas olive oil



John Dory,

Stuffed Morel, peas and yellow wine sauce



Lime granita, thyme-infused iced milk



Lamb fillet,

Artichoke and kumquat



Cheese trolley

OR

Goat's tome cheese siphon, rosemary honey crème brulée



Strawberries selection

Olive oil from the Domaine Saint Julien

Mignardises

115€



LES GORGES DE PENNAFORT

Gorges Treasures

this menu is for the whole table

Amuse- bouche :

Marinated Arctic char, Szechuan pepper and white asparagus



Snacked Langoustines, Caviar

Roasted green asparagus, Champagne sabayon, toasted buckwheat



Mr Da Silva's ravioles

Foie gras, parmesan, Callas olive oil



John Dory,

Stuffed Morel, peas and yellow wine sauce



Lobster,

Breton curry with broad beans and green beans in sesame oil



Lime granita, thyme-infused iced milk



Veal fillet,

Mini courgette with fennel, Saint Julien wine sauce



Cheese trolley

OR

Goat's tome cheese siphon, rosemary honey crème brulée



Rhubarb tartlet,

Hibiscus-infused reduced syrup, herb sorbet

Mignardises

180€ per person

Or GORGES TREASURES WITH CHAMPAGNE for 2 people 450 €

with a bottle of champagne Louis Roederer white 2016

or Louis Roederer rosé 2017

1 mineral water and 2 hot drinks

OUR MAIN PARTNERS AND SUPPLIERS OF TASTE

“Without products we are nothing”
Our main partners and taste suppliers are sought after nearby, thus respecting the environment and reduction of transport time.

CÔTÉ FLEURS

LA ROSE D'OR	fleurs	83490 Le Muy
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CÔTÉ TERRE

MAISON ROUGIER	foie gras	
CAZETTE	noisette poudre	58230 Pougues les eaux
CEARD	farine	05200 St André d'Embrun
SAS HUGOU DUMAS	truffes/champignons	83170 Rougiers
VALRHONA	chocolat	26600 Tain l'Hermitage
VAL D'ARGENS	épinard, mesclun	83480 Puget sur Argens
LES GAILLARDISES	De L'Ubaye confitures	04400 Bayasse
L'ESPIGAOU	Escargots	83830 Callas

CÔTE MER

LA POISSONNERIE	poissons	83480 Puget sur Argens
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LES PÂTURAGES

FROMAGERIE PASTOURELLE	brebis, vache, chèvre	83300 Château double
FERME DU BESSILLON	tome de vache, chèvre	83 570 Cotignac
FROMAGERIE DES BELUGUES	brebis	83 840 La Bastide
GAEC DU VERJON	chèvre	83840 Comps sur Artuby
LOU GOUSTAROU DES BEL'S	Vache, brebis, chèvre	06750 Seranon
LA BERGERIE	chèvre	83490 Figanières

HUILE D'OLIVE ET CONDIMENTS

MOULIN DE CALLAS	huile d'olive	83830 Callas
CHATEAU SAINT JULIEN	huile d'olive et amandes	83170 La Celle
MIELLERIE MANDARD	miel	83300 Draguignan
MAISON OUDARD	pain au levain	83830 Figanières
BIO D'OLIVIER	ail noir	83130 La Garde