



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"



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Discovery Menu

Amuse bouche:

Marinated turbot, black radish, coriander and Feijoa sorbet

Smoked eel, avocado, black garlic and mimosa

50€

*Snails from the Espigaou de Callas farm,
Kohlrabi, mushrooms and horseradish sauce*

50€

Ravioli of foie gras, parmesan and Callas olive oil

50€

Lime granita and parsley sorbet

50€

*Seared monkfish with spices,
Endive and artichoke sautéed raw*

Or

*Calf liver, Var almonds,
Reduction at Saint Julien rouge*

50€

Fresh and mature cheese platter

Or

Fresh Callas goat's cheese croustilles, pesto and Mizuna

50€

*Chef's desserts
Mignardises*

95 €



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Gourmet Menu

Amuse bouche:

Marinated turbot, black radish, coriander and Feijoa sorbet

Smoked eel, avocado, black garlic and mimosa
50€

*Norman scallops,
Stewed with rum and coconut*
50€

*Ravioli of foie gras,
parmesan and Callas olive oil*
50€

*Saint-Pierre,
hand of Buddha, chard and Champagne sauce*
50€

Lime granita and parsley sorbet
50€

*Roast rack of lamb,
tender turnip and thyme jus*

Or

*Salers Beef Fillet,
leeks, crosnes and blackcurrant pepper*
50€

Fresh and mature cheese platter

Or

*Fresh Callas goat's
cheese crosnes, pesto and Mizuna*
50€

Chef's desserts

115 €



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Dégustation Menu

This menu is for the whole table

Amuse bouche:

Marinated turbot, black radish, coriander and Feijoa sorbet

Smoked eel, avocado, black garlic and mimosa
or

Normandy scallops,
Stewed with rum and coconut

Foie gras ravioli
Parmesan, Callas olive oil

John Dory and caviar
Hand of Buddha, chard and Champagne sauce

Blue lobster,
Green asparagus, lemongrass and ginger juice

Lime granita, Parsley sorbet

Golden veal fillet,
Melanosporum truffle, beets, carrots and sweet onions

Fresh and mature cheese platter

Or

Fresh Callas goat's
cheese cromesquis, pesto and Mizuna

Chef's desserts

180 € per person



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Prestige Menu for two people

*With a luxury bottle of
Veuve Clicquot blanc 2015 or Laurent Perrier rosé
This menu is for the whole table*

Amuse bouche:

Marinated turbot, black radish, coriander and Feijoa sorbet
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*Normandy scallops,
Stewed with rum and coconut*

*Foie gras ravioli
Parmesan, Callas olive oil*

*John Dory and caviar
Hand of Buddha, chard and Champagne sauce*

*Blue lobster,
Green asparagus, lemongrass and ginger juice*

Lime granita, Parsley sorbet

*Golden veal fillet,
Melanosporum truffle, beets, carrots and sweet onions*

Fresh and mature cheese platter

Or

*Fresh Callas goat's
cheese cromesquis, pesto and Mizuna*

Chef's desserts

included 1 bottle water and 2 hot drinks

450 € for 2 persons



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A la Carte

Starters

<i>Ravioli of foie gras, parmesan and Callas olive oil</i>	50 €
<i>Snails from the Espiou farm in Callas, kohlrabi, mushrooms and horseradish sauce</i>	48 €
<i>Norman scallops steamed in rum and coconut</i>	58 €

Fish

<i>Pan-fried monkfish with spices, endive and artichoke sautéed raw</i>	61 €
<i>John Dory and caviar, Hand of Buddha, chard and Champagne sauce</i>	65 €
<i>Blue lobster, green asparagus, lemongrass and ginger juice</i>	72 €

Meat

<i>Veal liver, Walnuts, red Saint Julien reduction</i>	61 €
<i>Roast rack of lamb, tender turnip and thyme jus</i>	65 €
<i>Salers beef fillet, leeks, crosnes and blackcurrant pepper</i>	63 €
<i>Golden veal fillet, Melanosporum truffle, beets, carrots and sweet onions</i>	66 €

*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>
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<i>Fresh Callas goat's cheese cromesquis, pesto and mizuna</i>	<i>18 €</i>
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Desserts

<i>Grand Cru chocolate, Maison Valrhona, fresh herbs</i>	<i>18 €</i>
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<i>Organic apple, celery and vanilla from Madagascar</i>	<i>18 €</i>
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<i>Citrus fruits, yogurt and honey from Provence</i>	<i>18 €</i>
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<i>Plate of ice cream and sorbets</i>	<i>18 €</i>
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Desserts pairing

A glass of:

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