



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

Carte

Starters

Mr Da Silva's ravioles Foie gras, parmesan, Callas olive oil	52€
Squid, chanterelle mushrooms, veal sweetbreads, glasswort, hazelnut and Noilly-flavoured jus	54€
Lobster and Caviar, zucchini, white peach and Tagette flower	75€

Fish

Red mullet, candied fennel, bouillabaisse sauce	62€
Sea bass eggplant and candied lemon, verbena sauce	63€
Snacked Langoustines, artichoke and shellfish juice	65€

Meat

Braised Sweetbreads of Veal, white porto	66 €
Braised lamb, zucchini flower, black olives and green tomato chutney	65€
Squab, Beetroot, blackcurrant and horseradish, Saint Julien wine sauce	62€



LES GORGES DE PENNAFORT

Cheeses

Goat's tome cheese emulsion, rosemary honey crème brûlée 18 €

Desserts

Raspberry rice pudding and tarragon pesto 20€
White Nectarine, verbena and candied apricot 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

Pineapple tomato, rocket, basil sorbet and red onion pickles

OR

Squid,

Chanterelle mushrooms, veal sweetbreads, glasswort,
hazelnut and Noilly-flavoured jus

OR

Mr Da Silva's ravioles

Foie gras, parmesan, Callas olive oil

OR

Granita, black lemon sorbet

OR

Red mullet,

Candied fennel, bouillabaisse sauce

OR

Braised lamb,

Zucchini flower, black olives and green tomato chutney

OR

Goat's cheese emulsion, rosemary honey crème brûlée

OR

Raspberry

Rice pudding and tarragon pesto

Mignardises

95€



LES GORGES DE PENNAFORT

Sensorial Ballad

Amuse- bouche

Pineapple tomato, rocket, basil sorbet and red onion pickles



Lobster,

Zucchini, white peach, and Tagette flower



Mr Da Silva's ravioles

Foie gras, parmesan, Callas olive oil



Sea bass,

Eggplant and candied lemon, verbena sauce



Granita, black lemon sorbet



Squab,

Beetroot, blackcurrant and
horseradish, Saint Julien wine sauce



Goat's tome cheese emulsion, rosemary honey crème brûlée



Raspberry

Rice pudding and tarragon pesto

Mignardises

115€



LES GORGES DE PENNAFORT

Gorges Treasures

This menu is for the whole table

Amuse- bouche

Pineapple tomato, rocket, basil sorbet and red onion pickles



Lobster and Caviar,

Zucchini, white peach, and Tagette flower



Mr Da Silva's ravioles

Foie gras, parmesan, Callas olive oil



Snacked Langoustines,

Artichoke and shellfish juice



Sea bass,

Eggplant and candied lemon, verbena sauce



Granita, black lemon sorbet



Squab,

Beetroot, blackcurrant and horseradish

Saint Julien wine sauce



Goat's tome cheese emulsion, rosemary honey crème brûlée



White nectarine,

Verbena and candied apricot

Mignardises

180€ per person

Or GORGES TREASURES WITH CHAMPAGNE for 2 people 450 €

with a bottle of champagne Billecart Salmon Le Sous-Bois white

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	83570 Cotignac
FROMAGERIE DES BELUGUES	brebis	83840 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