



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

Foie gras

*Marinated Arctic char,
Pitaya, Tchuli pepper sorbet*

*Snails from the Espigaou farm in Callas,
Leeks, hen's egg and homemade mustard*

*Foie gras ravioli,
Parmesan, Callas olive oil*

*Lemon granita
And rosemary sorbet*

*Sar snacké, Saint Brieux mussel,
White bean*

Or

*Bresse poultry with
Crayfish,
Parsnips and amaranth*

Cheese trolley selection

Or

*3 milks cheese block of La Pastourelle
Pear and fine crunchy leaf*

*Chef's desserts
Mignardises*

95 €



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Gourmet Menu

Foie gras

Marinated Arctic char

Pitaya, Tchuli pepper sorbet

Snacked scallop,

Beluga lentils, lamb's lettuce and olive cream

Foie gras ravioli

Parmesan and olive oil from Callas

Golden Pikeperch

Porcini mushrooms, sweet potato, Watercress sauce

Lemon granita

Rosemary sorbet

Roast mallard breast

Celeri and confit leg cannelloni

Or

Beef back steak, slightly smoked

Chestnuts and autumn vegetables

Or

Braised sweetbreads

St Julien wine jus

Cheese trolley selection

Or

3 milks cheese block of La Pastourelle

Pear and fine crunchy leaf

Chef's desserts

Mignardises

115 €



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Degustation Menu

This menu is for the whole table

Foie gras

Marinated Arctic char

Pitaya, Tchuli pepper sorbet

Pumpkin,

Sage pesto

Snacked scallops,

Caviar, beluga lentils, lamb's lettuce and olive cream

Foie gras ravioli

Parmesan, Callas olive oil

Golden Pikeperch

Porcini mushrooms, sweet potato, Watercress sauce

Large langoustine sauted

Jerusalem artichoke and beet juice

Lemon granita

Rosemary sorbet

Filet of deer

Red cabbage confit, milk capsicum, pepper sauce

Or

Roast rack of lamb,

Trumpets and salsify, Saint Julien wine jus

Cheese trolley selection

Or

3 milks cheese block of La Pastourelle

Pear and fine crunchy leaf

Chef's desserts

180 €



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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

Foie gras

Marinated Arctic char

Pitaya, Tchuli pepper sorbet

Snacked scallops,

Caviar, beluga lentils, lamb's lettuce and olive cream

Foie gras ravioli

Parmesan and olive oil from Callas

Golden Pikeperch

Porcini mushrooms, sweet potato, Watercress sauce

Large langoustine sauted

Jerusalem artichoke and beet juice

Lemon granita

Rosemary sorbet

Filet of deer

Red cabbage confit, milk capsicum, pepper sauce

Or

Roast rack of lamb,

Trumpets and salsify, Saint Julien wine jus

Cheese trolley selection

Or

3 milks cheese block of La Pastourelle

Pear and fine crunchy leaf

Chef's desserts

450 € for 2 people

A bottle of water and hot drinks included



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A la Carte

Starters

<i>Ravioli of foie gras, parmesan and Callas olive oil</i>	50 €
<i>Snails from the Espigaou farm in Callas, Leeks, hen's egg and homemade mustard</i>	48€
<i>Snacked scallops, Caviar, beluga lentils, lamb's lettuce and olive cream</i>	58€

Fish

<i>Golden Pikeperch Porcini mushrooms, sweet potato, Watercress sauce</i>	63€
<i>Sar snacké, Saint Brieux mussel, white bean</i>	61€
<i>Large langoustine sauted, Jerusalem artichoke and beet juice</i>	68€

Meat

<i>Royal hare</i>	61€
<i>Braised sweetbreads in St Julien wine</i>	66€
<i>Roast rack of lamb, Trumpets, salsify and St Julien wine jus</i>	65€
<i>Beef back steak, slightly smoked Chestnuts and autumn vegetables</i>	63€
<i>Bresse poultry with Crayfish, Parsnips and amaranth</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>3 milks cheese block of La Pastourelle</i>	<i>18 €</i>
<i>Pear and fine crunchy leaf</i>	

Desserts

<i>Norwegian omelette flambeed with yellow chartreuse</i>	<i>18 €</i>
<i>Roasted fig with spices and sorbet</i>	<i>18 €</i>
<i>Honey, clementine and saffron</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>