



LES GORGES DE PENNAFORT

Our Menu and card

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

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

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



LES GORGES DE PENNAFORT

Along the Endre River

Amuse-bouche:

Jerusalem artichoke soup

with chanterelles and roasted almonds, cloud of milk infused with Saint Julien olive oil

Tamaris oyster,

Fried pork head, leeks with seaweed, vermouth sauce

or

Organic snails from Callas and frogs' legs,

parsnip cream and chicken jus

or

Mr Da Silva's ravioles

Foie gras, parmesan, Callas olive oil

or

Mediterranean white sea bass

Citrus vegetables, sweet spicy sauce and yuzu

Or

Two-cooked mouflon sheep from Domaine de Cuiros,

Tian of celery and quince, juniper sauce

or

Sheep's milk cheese from La Pastourelle,

Pecorino with truffles

Or

Selection of cheeses

or

Solliès Poached fig with spices, vanilla and fig sorbet

Mignardises

95 €



LES GORGES DE PENNAFORT

Sensorial Ballad

Amuse bouche:
Jerusalem artichoke soup,
with chanterelles and roasted almonds, cloud of milk infused
with saint julien olive oil

Tamaris oyster,
Fried pork head, leeks with seaweed, vermouth sauce
🍷

Normandy scallops
Squash mix, sea urchin coral sauce

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

Mediterranean Pan-fried denti, porcini mushrooms, horseradish sauce

Lemon granita,
absinthe sorbet from Château Saint Martin

Roasted partridge
Carrots and salsify, licorice jus
Or

Two-cooked lamb
Braised and roasted with thyme
🍷

Pastourelle sheep's cheese
Pecorino with truffles
Or

Selection of cheese
🍷

Chef's dessert
Mignardises

115 €



LES GORGES DE PENNAFORT

Gorges Treasures

This menu is for the whole table

Amuse bouche:

Jerusalem artichoke soup

with chanterelles and roasted almonds, cloud of milk infused with Saint Julien olive oil

Tamaris oyster,

Fried pork head, leeks with seaweed, vermouth sauce



Normandy scallops and caviar,

Squash mix, sea urchin coral sauce

Mr. Da Silva's ravioles

Foie gras, parmesan, Callas olive oil

Mediterranean Pan-fried denti, porcini mushrooms, horseradish sauce

Snacked langoustines, Iberian ham and mushrooms

Lemon granita,

Absinthe sorbet from Château Saint Martin



Venison fillet, endives and chestnuts, pepper sauce

Or

Braised Sweetbreads with Saint Julien wine



Sheep's milk cheese from La Pastourelle,

Pecorino with truffles

Or

Selection of cheeses



Chef's dessert, Mignardises

180 € per person

**Or Gorges Treasures with champagne for 2 people 450 €
with a bottle of champagne, mineral water and hot drinks**



LES GORGES DE PENNAFORT

A la Carte

Starters

Mr Da Silva's ravioles Foie gras, parmesan, Callas olive oil	50 €
Organic snails from Callas and frogs' legs, parsnip cream and chicken jus	48 €
Normandy scallops and caviar, Squash mix, sea urchin coral sauce	54€

Fish

Snacked langoustines, Iberian ham and mushrooms	66 €
Mediterranean white sea bass Citrus vegetables, sweet spicy sauce and yuzu	61€
Méditerranéan Pan-fried denti, porcini mushrooms, horseradish sauce	65 €

Meat

Rack of lamb, braised and roasted with thyme	65€
Braised Sweetbreads with Saint Julien wine	66€
Venison fillet, endives and chestnuts, pepper sauce	66€
Roasted partridge Carrots and salsify, licorice jus	62€
Hare à la Royale	65 €
Two-cooked mouflon sheep from Tian of celery and quince, juniper sauce	60€



LES GORGES DE PENNAFORT

The Chef propose

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

Cheeses

Pastourelle sheep's cheese, Pecorino with truffles	18 €
Selection of cheeses	18€

Desserts

Solliès poached fig with spices, vanilla and fig sorbet	18 €
Chocolate crunch, salted butter caramel, emulsion and chocolate ice cream	18 €
Pear, light pecan praline cream, orange tuile, yellow wine curry ice cream	18€
Ice cream and sorbet platter	18 €

Desserts pairing

A glass of:

Muscat Beaumes de Venise	14 €
Champagne brut	20 €
Champagne rosé	25 €
Champagne blanc de blancs	22 €

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.

COTE FLEURS :

LA ROSE D'OR	fleurs	83490 Le Muy
--------------	--------	--------------

COTE TERRE :

MAISON ROUGIER	foie gras	
CAZETTE	noisette poudre	58230 Pougues les eaux
CEARD	farine	05200 St André d'Embrun
DOMAINE DU JASSON	agrumes	83250 La Londe les Maures
ORSO Jean-Charles	légumes bio	06150 Cannes
SAS HUGOU DUMAS	truffes/champignons	83170 Rougiers
SOURCE AUX FRUITS	fruits rouges	83490 Le Muy
VALRHONA	chocolat	26600 Tain l'Hermitage
VAL D'ARGENS	épinard, mesclun	83480 Puget sur Argens
FERME L'ESPIGAOU	escargots	83830 Callas
LES 4 LUNES	safran	83830 Callas
LA POISSONNERIE	poissons	84480 Puget sur Argens
LES GAILLARDISES		
DE L'UBAYE	confitures	04400 Bayasse
DOMAINE SAINT VINCENT	Asperges	13370 Mallemort
DOMAINE DE LA SOURCE	Rhubarbe	80135 Saint Riquier
DOMAINE DE CUIROS	Mouflon	83840 Comps-sur-Artuby

LES PATURAGES :

FROMAGERIE PASTOURELLE		83300 Château double
ODILE CHEVRERIE	fromage de chèvres	83830 Callas

HUILE D'OLIVE ET CONDIMENTS :

DOMAINE DU JASSON	agrumes	83250 La Londe les Maures
MOULIN DE CALLAS	huile d'olive	83830 Callas
VINAIGRERIE CLOS ST ANTOINE		83830 Callas
CHATEAU SAINT JULIEN	huile d'olive et amandes	83170 La Celle
LAPIERE	miel	83830 Callas