



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€
Organic snails from Callas, confit pigeon thigh, chestnuts, hazelnuts and cranberries	48€
Normandy Scallops, celery, grapefruit and Mezcal jus	54€

Fish

Golden Brill, Williams pear, roasted tuberous chervil, saffron sauce	61€
Mediterranean red Seabream, squash, almonds and green cardamom sauce	63€
Snacked Langoustines, salsify and tarragon jus	65€

Meat

Braised Sweetbreads of Veal, white Porto	66 €
Aveyron Veal fillet, seasonal mushrooms, pak choi, sweet onions and Saint-Julien wine sauce	62€
Venisson fillet, quince and juniper, jerusalem artichoke, Brussels sprouts and poivrade sauce	64€
Royal Hare (stuffed with foie gras)	67€



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Cheeses

Goat's tome cheese emulsion, rosemary honey crème brûlée	18 €
Cheese trolley	20€

Desserts

Solliès figs poached in blackcurrant, fougasse, sorbet and reduced juice	20€
Candied Granny Smith and Pink Lady apples, cider and sabayon, toasted buckwheat and baked apple 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

Tuna marinated in sesame, papaya, coriander and kaffir lime



Organic snails from Callas, confit pigeon thigh, chestnuts, hazelnuts and cranberries



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



Lime granita, pineapple sage sorbet



Golden Brill, Williams pear, roasted tuberous chervil, saffron sauce

OR

Aveyron Veal fillet, seasonal mushrooms, pak choi, sweet onions and Saint-Julien wine sauce



Goat's tome cheese emulsion, rosemary honey crème brûlée



Solliès figs poached in blackcurrant, fougasse, sorbet and reduced juice



Mignardises

95€



LES GORGES DE PENNAFORT

Sensorial Ballad

Amuse-bouche

Tuna marinated in sesame, papaya, coriander and kaffir lime



Normandy Scallops, celery, grapefruit and Mezcal jus



Mr Da Silva's ravioles

Foie gras, parmesan, Callas olive oil



Mediterranean red Seabream, squash, almonds and green cardamom sauce



Lime Granita, pineapple sage sorbet



Venison fillet, quince and juniper, jerusalem artichoke, Brussels sprouts and poivrade sauce



Goat's cheese emulsion, rosemary honey crème brûlée

Or

Cheese Trolley



Solliès fig, poached in blackcurrant, fougasse, sorbet and reduced juice

Mignardises

115€



LES GORGES DE PENNAFORT

Gorges Treasures

This menu is for the whole table

Amuse-bouche

Tuna marinated in sesame, papaya, coriander and kaffir lime

🍽️

Normandy Scallops, celery, grapefruit and Mezcal jus

🍽️

Mr Da Silva's ravioles

Foie gras, parmesan, Callas olive oil

🍽️

Snacked Langoustines, salsify and tarragon jus

🍽️

Mediterranean red Seabream, Calvisius Caviar, squash, almonds and green cardamom sauce

🍽️

Lime Granita, pineapple sage sorbet

🍽️

Venison fillet, quince and juniper, jerusalem artichoke, Brussels sprouts and poivrade sauce

🍽️

Goat's tome cheese emulsion, rosemary honey crème brûlée

Or

Cheese Trolley

🍽️

Candied Granny Smith and Pink Lady apples, cider and sabayon,
toasted buckwheat and baked apple sorbet

Mignardises

180€ per person

Or GORGES TREASURES WITH CHAMPAGNE for 2 people 450 €

with a bottle of Champagne Deutz brut 2019

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