



LES GORGES DE PENNAFORT

*Groupe Garrassin*

*La Carte et les Menus*

*By*

*Anthony Salliege*

*"Anthony Salliege has supported Philippe Da Silva for nearly ten years, both 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"*



LES GORGES DE PENNAFORT

*Philippe Da Silva*

## Discovery Menu 89 €

Foie gras



Scallop carpaccio, avocado and granny apple

Snails fricassée, poched egg, res wine discount

Raviolis with foie gras and parmesan



Champagne granite



Roast baby rabbit tournedos, foie gras pan and rosemary juice

or

Skrei cod fillet, braised endive, salsifies and caramelized onion juice



Soft cheese with fresh herbs

Or

Pears pie with Fourme d'Ambert

Or

Selection of finest French cheese



Chef desserts

Mignardises



LES GORGES DE PENNAFORT

*Philippe De Sibra*

## Gourmet Menu 99 €

Foie gras



Scallop carpaccio, avocado and granny apple

Green asparagus from Roques Hautes, snacked langoustines, kalamansi butter



Raviolis with foie gras and parmesan



Searched seabass on it's skin, little spelled and saffron sauce from Callas



Champagne granite



Braised veal sweetbread heard, Saint Julien juice

Or

Roast rack of lamb with thyme juices



Cottage cheese with fresh herbs

Or

Pears pie with Fourme d'Ambert

Or

Selection of finest French cheese



Chef desserts

Mignardises



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*Philippe de Sibra*

# Valentine's menu

180 € per person

*This menu is for all of the Table*

Foie gras



Norman scallops and Melanosporum truffle

Langoustines with green curry and vegetables snacks

Lobster in ginger and lemongrass broth

Green asparagus from Roques Hautes, caviar Calvicius and kalamansi butter

Raviolis foie gras and parmesan

Searched seabass on it's skin, little spelled and saffron sauce from Callas

Pan Poated duck foie gras, pouch with red wine and blackcurrant pepper



Champagne granite



Beaf in green dress, pasta in a honey comb and Perigueux juice



Surprise with exotic fruits, passion sorbet

Clémentine frozen

Gianduja chocolate

Sweets



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*Philippe Da Silva*

## A la Carte

### Starters

Foie gras in terrine with smoked eel and caviar	47 €
Raviolis foie gras and parmesan	43 €
Green asparagus from Roques Hautes and Melanosporum truffle butter	52 €
Snacked scallops, arugula and Kalamansi butter	58 €

### Fish

Searched seabass on it's skin, little spelled and saffron sauce from Callas	61 €
Skrei cod fillet, braised endive, salsifys and caramelized onion juice	58 €
Lobster in ginger and lemongrass broth	65 €
Langoustines with green curry and vegetables snacks	63 €

### Meats

Sweetbread heart braised, witj Saint Julien juice	59 €
Roasted rack of lamb, thyme juice	65 €
Beaf in green dress, pasta in a honey comb and Perigueux juice	63 €
Roast baby rabbit tournedos, foie gras pan and rosemary juice	58 €

The Chef propose his menus at 89 € 99 € and his degustation menu at 170 €.

A market menu available only Wednesday, Thursday and Friday for lunch 68 € (except public holidays and august)

## Cheeses

Selection of finest French cheese	18 €
Cottage cheese with fresh herbs	16 €
Pears pie with Fourme d'Ambert	16 €

## Desserts

Surprise with exotic fruits, passion sorbet	18 €
Gianduja chocolate cube, praline cream, cocoa sorbet	18 €
Norwegian omelet flambé with Grand Marnier	18 €
Pineapple variation	18 €
Assorted ice cream and sorbets	18 €

## Desserts pairing:

A glass of:

Muscat du Cap Corse Domaine Gentile 2019	23 €
Muscat domaine Fleck 2019	20 €
Champagne brut	25 €
Champagne rosé	29 €
Champagne blanc de blancs	32 €