



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

Along the Endre River

Amuses bouches :

Marinated tuna with **sesame and capers sorbet**

Fennel Declination

Creamy, pickled, cooked, raw and Absinthe

or

Organic snails from Callas

White asparagus with octopus and blackcurrant pepper

or

Mr Da Silva's ravioles

Foie gras, parmesan, Callas olive oil

or

Lime granita, thyme flower sorbet

or

Golden Corsica Lean fish

Carrots and broad beans , verbena sauce

Or

Lamb from Gaec des Graous

Pied paquet and peas

or

Goat's tome cheese siphon

Rosemary honey crème brûlée

or

Candied strawberries with lemon and thyme

Blanc manger, strawberry sorbet

Mignardises

95 €



LES GORGES DE PENNAFORT

Sensorial Ballad

Amuses bouches :

Marinated tuna with sesame and capers sorbet

Fennel Declination

Creamy, pickled, cooked, raw and Absinthe

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Snacked Langoustines,

Zucchini's flower from Monsieur Orso , rhubarb and flower

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Mr Da Silva's ravioles

Foie gras, parmesan, Callas olive oil

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Brill fillet

Artichoke poivrade , rock fish juice

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Lime granita, thyme flower sorbet

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French Veal,

Green asparagus and stuffed morel

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Goat's tome cheese siphon

Rosemary honey crème brulée

Or

Cheese trolley

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Candied strawberries with lemon and thyme

Blanc manger, strawberry sorbet

Mignardises

115 €



LES GORGES DE PENNAFORT

Gorges Treasures

this menu is for the whole table

Amuses bouches:

Marinated tuna with **sesame and capers sorbet**

Fennel Declination

Creamy, pickled, cooked, raw, and Absinthe

and

Snacked Langoustines, Caviar

Zucchini's flower from Monsieur Orso , rhubarb and flower

and

Mr Da Silva's ravioles

Foie gras, truffle melanosporum parmesan, Callas olive oil

and

Brill fillet

Artichoke poivrade , rock fish juice

and

Breton Lobster

Green asparagus and morels

and

Lime granita, thyme flower sorbet

and

Roast rack of lamb,

Peas and pied paquet

and

Goat's cheese siphon

Rosemary honey crème brûlée

and

Candied strawberries with lemon and thyme

Blanc manger, strawberry sorbet

180€ per person

Or Gorges Treasures with champagne for 2 people 450 €

with a bottle of champagne Bollinger brut 2008 or Ruinart rosé,

1 mineral water and 2 hot drinks



LES GORGES DE PENNAFORT

A la Carte

Starters

Mr Da Silva's ravioles Foie gras, truffle mélanosporum, parmesan and Callas olive oil	50 €
Organic snails from callas white asparagus with octopus and blackcurrant pepper	48€
Snacked Langoustines, Caviar, Zucchini's flower from Monsieur Orso rhubarb and flower	62€

Fish

Brill fillet Artichoke poivrade , rock fish juice	64€
Golden Corsica Lean fish, Carrots and broad beans , verbena sauce	61€
Breton Lobster Green asparagus and morels	75€

Meat

Lamb from Gaec des Graous Pied paquet and peas	66€
French Veal, Green asparagus and stuffed morel	65€



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

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

Desserts

Candied strawberries with lemon and thyme , blanc manger , strawberry sorbet	18€
Meringue rhubarb and anis, rhubarb ice cream	18€
Crispy chocolate , banana passion caramel , smoked chocolate chilli ice cream	18€
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 €

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
FERME L'ESPIGAOU	escargots	83830 Callas
LES GAILLARDISES DE L'UBAYE	confitures	04400 Bayasse
GAEC DES GRAOUS	agneau	05000 Châteaueux

CÔTE MER

LA POISSONNERIE	poissons	84480 Puget sur Argens
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LES PÂTURAGES

FROMAGERIE PASTOURELLE	brebis, vache, chèvre	83300 Château double
ODILE CHEVRERIE	fromage de chèvre	83830 Callas
FERME DU BESSILLON	tome de vache, chèvre	83 570 Cotignac

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