



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 :
Normandy Scallops,
Hibiscus and sea urchin sorbet

Cauliflower declination,
Creamy pickles, grated, cooked, raw
and almonds from Bastide Saint Julien

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Organic snail candies from Callas
Swiss chard, mushrooms and parsley

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

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Lime granita, Feijoa sorbet

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Grouper, snacked and smoked
Sardines crust, endives with orange and fishbone juice

Or

Farm guinea fowl from Vidauban in two cooking
Vegetable pad with bear garlic and cedar

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Siphon to the cow's tomme from Cotignac
Chinese artichokes and truffled vinaigrette

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Citrus cream, black garlic and olive oil ice cream
Mignardises

95 €



LES GORGES DE PENNAFORT

Sensorial Ballad

Amuses bouches :
Normandy Scallops,
Hibiscus and sea urchin sorbet

Cauliflower declination,
Creamy pickles, grated, cooked, raw
and almonds from Bastide Saint Julien

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Snacked Langoustines,
Lemongrass rice pudding , ginger

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

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Gilded John Dory aiguillette
Brussels sprouts with calamansi, spicy hollandaise

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Lime granita, Feijoa sorbet

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Roast pigeon supreme, caillette, Chateau Saint Julien sauce

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Siphon to the cow's tomme from Cotignac
Chinese artichokes and truffled vinaigrette

Or

Cheese trolley

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Citrus cream, black garlic and olive oil ice cream

Mignardises

115 €



LES GORGES DE PENNAFORT

Gorges Treasures

this menu is for the whole table

Amuses bouches:

Normandy Scallops, Caviar
Hibiscus and sea urchin sorbet

Cauliflower declination,
Creamy pickles, grated, cooked, raw
and almonds from Bastide Saint Julien

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Snacked Langoustines ,
Lemongrass rice pudding , ginger

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

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Gilded John Dory aiguillette
Brussels sprouts with calamansi, spicy hollandaise

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Breton Lobster
Confits onions with olives and anchovies

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Lime granita, Feijoa sorbet

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Veal filet mignon in crust

Candied beets

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Siphon to the cow's tomme from Cotignac
Chinese artichokes and truffled vinaigrette

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Cannelloni of mango and pineapple sorbet passion ginger
Mignardises

180€ per person

Or Gorges Treasures with champagne for 2 people 450 €
with a bottle of champagne Henriot l'Inattendue 2026 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 snail candies from callas swiss chard, mushrooms and parsley	48€
Snacked langoustines , lemongrass rice pudding, ginger	62€

Fish

Grouper, snacked and smoked sardines crust, endives with orange and fishbone juice	61€
Gilded John Dory aiguillette , brussels sprouts with calamansi, spicy hollandaise	64€
Breton Lobster confits onions with olives and anchovies	75€

Meat

Farm guinea fowl from Vidauban in two cooking vegetable pad with bear garlic and cedar	60€
Veal filet mignon in crust, candied beets	65€
Roast pigeon supreme, caillette, Chateau Saint Julien sauce	62€



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

Siphon to the cow's tomme from Cotignac	
Chinese artichokes and truffled vinaigrette	18€
Cheese trolley	18€

Desserts

Cannelloni of mango and pineapple sorbet passion, ginger	18€
Duo chocolate and coffee, sorbet cocoa	18€
Citrus cream, black garlic and olive oil 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 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
LA POISSONNERIE	poissons	84480 Puget sur Argens
LES GAILLARDISES DE L'UBAYE	confitures	04400 Bayasse
LA POULARDIERE	Pintade	83 550 Vidauban

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