



*Philippe Boucher, « Maître Cuisinier de France »,
and Olivier Charmadiras, Chef de Cuisine, proposes :*

“Auberge Menu”

*Starter, Main Course, Dessert – 65 €
with Soft-White & Lovingly-Matured Cheeses – 75 €*

*Contemporary Light Vegetables Aioli,
Octopus and Monkfish Cheek*

Or

*Young Rabbit Ballotine with Herbs,
Old Fashioned Mustard Sorbet*

*Thin Tart of Mackerel with Fleur de Sel from the Camargue Style Pissaladière,
Pistou and Piquillos*

Or

*Duckling: Roast Fillet and Candied Leg Lacquered with Ginger
and Flavours of White Peach*

The Selection of Soft-White & Lovingly-Matured Cheeses

*Eclair Façon Saint Honoré, Light Cream and Peppermint
Fresh Raspberry and Sorbet*

Or

Camargue Rice Verrine, Coconut Sorbet and Espuma, Cacao Effluent

*For the hotel's guests, the Chef Proposes a different menu each day,
based on this menu, to be reserved before 12.00 am.*

*For voluntarily incorporated allergens in our dishes,
would you please consult our Head Waiter*

“The Epicurean Menu”

3 Dishes Dessert – 88 €

with Soft-White & Lovingly-Matured Cheeses – 98 €

*Marinated and Cooked Duck Foie Gras with Five Peppers,
Candied Pepper with Muscovado*

Or

*Bluefin Tuna Carpaccio Marinated with Soy and Sesame
Accompanied by a Basil Sorbet*

*Zucchini Flower Stuffed with Cake Flesh,
Squid, Coulis of Roquette*

Or

*Pan-fried Lobster Tail and Small Vegetable Claws
Ginger Spices, Emulsified Head Juice*

*Roasted Wing of Young Pigeon Banyuls,
Small Stuffed Oregano Candied Thighs*

Or

*Saddle of Lamb in Infusion of Savory and Lemon Thyme,
Its Aubergine Gratinée with Parmesan and Fresh Goat's Cheese,
Drizzled with a Sliced Juice with Castellás Olive Oil*

The Selection of Soft-White & Lovingly-Matured Cheeses

*Pistachio Strawberry Declinaison
and Tagete Passion from Family Brochain*

Or

*Fresh Fig and its Black Cardamom Parfait,
Fig Leaf Ice Cream*

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would you please consult our Head Waiter*

“The Great Cassagne Discovery Menu”

*Le Great Cassagne Discovery Menu
4 Dishes, Cheeses, Dessert – 105 €*

*Marinated and Cooked Duck Foie Gras with Five Peppers,
Candied Pepper with Muscovado*

Or

*Bluefin Tuna Carpaccio Marinated with Soy and Sesame
Accompanied by a Basil Sorbet*

Zucchini Flower Stuffed with Cake Flesh, Squid, Coulis of Roquette

*Pan-fried Lobster Tail and Small Vegetable Claws
Ginger Spices, Emulsified Head Juice*

*Roasted Wing of Young Pigeon in Banyuls,
Small Stuffed Oregano Candied Thighs*

Or

*Saddle of Lamb in Infusion of Savory and Lemon Thyme,
Its Aubergine Gratinée with Parmesan and Fresh Goat's Cheese,
Drizzled with a Sliced Juice with Castellas Olive Oil*

The Selection of Soft-White & Lovingly-Matured Cheeses

*Pistachio Strawberry Declinaison
and Tagete Passion from Family Brochain*

Or

*Fresh Fig and its Black Cardamom Parfait,
Fig Leaf Ice Cream*

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Lunch Menu 42 euros

1 Plate and 1 Dessert to be Chosen "à la Carte"

Children's Menu 23 euros

1 Small Starter, Fish or Meat with accompaniments, Dessert

Vegetarian Dishes

*Seasonal Vegetables in a Crisp Case,
Sprinkled with Basil Sauce & Balsamic Vinegar 26 €*

Mixed Salad of Cooked and Raw Vegetables with Fine Herbs Vinaigrette 21€

*Carpaccio of Zucchini, Roasted Pinion and Sesame,
Red Onion Pickles 22 €*

*Potatoes Purée with Candied Lemon,
Eggplant Graffiti Gratin with Parmesan Cheese and Fresh Goat's Cheese 24 €*

Creamy Vegetable Soup with Fresh Butter or Olive Oil 18 €

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would you please consult our Head Waiter*

A la Carte

First Course

Contemporary Light Vegetables Aioli, Octopus and Monkfish Cheek 26 €

*Marinated and Cooked Duck, Foie Gras with Five Peppers,
Candied Pepper with Muscovado 37 €*

*Bluefin Tuna Carpaccio Marinated with Soy and Sesame
Accompanied by a Basil Sorbet 28 €*

*Young Rabbit Ballotine with Herbs,
Old Fashioned Mustard Sorbet 30 €*

Second Course of Fish, Meat and Poultry

Zucchini Flower Stuffed with Cake Flesh, Squid, Coulis of Roquette 32 €

*Thin Tart of Mackerel with Fleur de Sel from the Camargue Style Pissaladière,
Pistou and Piquillos 30 €*

*Pan-fried Lobster Tail and Small Vegetable Claws
Ginger Spices, Emulsified Head Juice 38 €*

Drops of Cooked Catfish Meunière and Potatoes Purée with Candied Lemon 48 €

*Duckling: Roast Fillet and Candied Leg Lacquered with Ginger
and Flavours of White Peach 37 €*

*Saddle of Lamb in Infusion of Savory and Lemon Thyme, Its Aubergine Gratinée with
Parmesan and Fresh Goat's Cheese, Drizzled with a Sliced Juice with Castellás Olive Oil 38 €*

*Roasted Wing of Young Pigeon in Banyuls,
Small Stuffed Oregano Candied Thighs 42 €*

*Beef Tenderloin Cooked in Sautoir, Crispy Vegetable Crisps
and Melting Apple accompanied by a Béarnaise 38 €*

A la Carte

The Selection of Soft-White and Lovingly-Matured Cheeses **22 euros**

Desserts

26 euros

*(To avoid you having to wait, May we suggest that you order your dessert
at the beginning of the meal)*

Camargue Rice Verrine, Coconut Sorbet and Espuma, Cacao Effluent

*Pistachio Strawberry Declinaison
and Tagete Passion from Family Brochain*

*Fresh Fig and its Black Cardamom Parfait,
Fig Leaf Ice Cream*

*Eclair Façon Saint Honoré, Light Cream and Peppermint
Fresh Raspberry and Sorbet*

Prices are All taxes included

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would you please consult our Head Waiter*

All our Beef Meat is from French Origin

AUBERGE DE CASSAGNE

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