

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

“Auberge Menu”

*Starter, Main Course, Dessert – 72 €
with Soft-White & Lovingly-Matured Cheeses – 84 €*

*Asparagus Duo, Cuttlefish, Spinach Pesto,
Parmesan shavings and Radishes*

Or

*Carpaccio of Bull Marinated with Soy Sauce and Sesame
Fresh Avocado and Basil*

*Back of Royal Sea Bream Cooked on the Skin,
“Brandade à la Provençale”, Fennel and Zucchini*

Or

*Roasted and Lacquered Duck Fillet, Pan-Fried Foie Gras,
Sweet Potato and Seasonal Candied Fruits with Black Pepper*

*Orange, Carrot and Passion Fruit
Soft Pistachio Biscuit and Exotic Ganache*

Or

*Creamy Valrhona Grand Cru Dark Chocolate,
Roasted Hazelnuts in Praline and Crunchy*

*For the hotel's guests, the Chef Propose a different menu each day,
based on this menu, please reserve before 12.00 pm.*

“The Epicurean Menu”

3 Dishes, Dessert – 92 €

with Soft-White & Lovingly-Matured Cheeses – 104 €

*Chestnut Velouté Gourmand
and Cromesquis of Foie Gras with Mushrooms*

Or

*Sliced Scallops, Vanilla Cauliflower,
Passion Fruit Vinaigrette and Grey Shrimps*

*Tournedos of Monkfish with Saffron Bouillabaisse Coulis
and its Quinoa Risotto with Sweet Peppers and Grated Poutargue*

Or

Scallops in a Shell with Aromatic Herbs

*Beef Fillet in Vegetable and Olive Oil Marinade from Castelas
and its Gardianne Sauce*

Or

*Wing and Leg of Pigeon from the Costières with Violet Mustard,
Vitelottes and Beetroot Declination*

*Strawberry on its Almond and Lemon Biscuit,
Vanilla Chantilly with Tasmanian Berries*

Or

*Refreshing Vacherin Glacé with Red Fruits and Pink Grapefruit
Raspberry Meringue*

“The Great Cassagne Discovery Menu”

*Le Great Cassagne Discovery Menu
4 Dishes, Cheeses, Dessert – 112 €*

*Chestnut Velouté Gourmand
and Cromesquis of Foie Gras with Mushrooms*

Or

*Sliced Scallops, Vanilla Cauliflower,
Passion Fruit Vinaigrette and Grey Shrimps*

Scallops in a Shell with Aromatic Herbs

*Tournedos of Monkfish with Saffron Bouillabaisse Coulis
and its Quinoa Risotto with Sweet Peppers and Grated Poutargue*

*Beef Fillet in Vegetable and Olive Oil Marinade from Castelas
and its Gardianne Sauce*

Or

*Wing and Leg of Pigeon from the Costières with Violet Mustard,
Vitelottes and Beetroot Declination*

*Strawberry on its Almond and Lemon Biscuit,
Vanilla Chantilly with Tasmanian Berries*

Or

*Refreshing Vacherin Glacé with Red Fruits and Pink Grapefruit
Raspberry Meringue*

Lunch Menu 42 €

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

Children's Menu 23 €

1 Small Starter, Fish or Meat with accompaniments, Dessert

Vegetarian Dishes

Seasonable Vegetables Crisp

Sprinkled with Pesto and Reduced Balsamic Vinegar 26 €

*Mixed Salad of Cooked and Raw Vegetables
in a Fine Herb Vinaigrette 21 €*

Creamy Vegetable Soup

with Fresh Butter or Olive Oil of Baux de Provence 18 €

*Quinoa Risotto with Mild Peppers
and Winter Vegetables 26€*

A la Carte

First Course

*Asparagus Duo, Cuttlefish, Spinach Pesto,
Parmesan shavings and Radishes 30 €*

*Chestnut Velouté Gourmand
and Cromesquis of Foie Gras with Mushrooms 32 €*

*Carpaccio of Bull Marinated with Soy Sauce and Sesame
Fresh Avocado and Basil 37 €*

*Duck Foie Gras Marinated and Cooked with Five Peppers
Seasonal Fruit Chutney with Tonka Bean 37 €*

*Sliced Scallops, Vanilla Cauliflower,
Passion Fruit Vinaigrette and Grey Shrimps 31 €*

Second Course of Fish, Meat and Poultry

*Monkfish Tournedos with a Grout of Saffron-Coloured Fish Sauce
and a Quinoa Risotto with Mild Pepper
and Grated Poutargue 38 €*

Scallops in a Shell with Aromatic Herbs 42 €

*Back of Royal Sea Bream Cooked on the Skin,
“Brandade à la Provençale”, Fennel and Zucchini 35 €*

*Roasted and Lacquered Duck Fillet, Pan-Fried Foie Gras,
Sweet Potato and Seasonal Candied Fruits with Black Pepper 38 €*

*Beef Fillet in Vegetable and Olive Oil Marinade from Castelas
and its Gardianne Sauce 44 €*

*Wing and Leg of Pigeon from the Costières
with Violet Mustard,*

Vitelottes and Beetroot Declination 41 €

All of our Meat is from France

A la Carte

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

Desserts

26 €

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

*Orange, Carrot and Passion Fruit
Soft Pistachio Biscuit and Exotic Ganache*

*Creamy Valrhona Grand Cru Dark Chocolate,
Roasted Hazelnuts in Praline and Crunchy*

*Strawberry on its Almond and Lemon Biscuit,
Vanilla Chantilly with Tasmanian Berries*

*Refreshing Vacherin Glacé with Red Fruits and Pink Grapefruit
Raspberry Meringue*

*Sorbets and Home-Made Ice-Creams Based on Your Choice
and Curent Flavours*

Prices are All taxes included

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