



*The Chef de Cuisine, Philippe Boucher,
Maître Cuisinier de France proposes :*

Menu of the Auberge

2 Dishes to be chosen – Cheese – Dessert 75 euros

2 Dishes to be chosen –Dessert 65 euros

Duo of Wild Giant Prawns and Royal Crab in Fresh Avocado

Or

Home-Smoked Salmon Coated with Sesame

Meli Melo of Small Vegetables in Cocktail

Back of Meagre and Seashells in Lemongrass Infusion,

Gnocchi with Fresh Herbs and Lemon Confit

Or

Tender Guinea Fowl and Duck Foie Gras on its Gastric with Tarragon

The Selection of Soft-White and Lovingly-Matured Cheeses

Tropézienne Style Brioche Filled with Vanilla Mousseline and Raspberry

Or

Tender Pear and a Duo of Jivara and Guanaja Chocolat served in “Belle Hélène” Style

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 to be chosen – Cheese – Dessert 98 euros

3 Dishes to be chosen – Dessert 88 euros

*Marinated Duck Foie Gras with Five Peppers,
Jelly and Small Fruit Chutney and Gingerbread Brioche*

Or

*Red Mullet Fillet Cooked at Low Temperature with Provencal Flavors
Served with Smoked Milk Ice Cream*

*Zucchini Flower Stuffed with Vegetable “Bohémienne”
and Marinated Tuna Steak Olive Oil Sauce*

Or

*Pasta Rigatoni with Foie Gras and Truffle,
Creamy Soup of Braised and Stuffed Artichokes*

Veal Sirloin and Sweetbread Braised in his Licorice Cooking Juices

Or

*Wings of Young Pigeon Roast in Banyuls Wine,
On Sweet Onion Soubise and with Pigeon Leg confit*

The Selection of Soft-White and Lovingly-Matured Cheeses

Strawberry Delight and Roasted Rhubarb with Pistachio

Or

Chocolate Pie Araguani and Iced Sherry Souffle

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

The Great Cassagne Discovery Menu

4 Dishes to be chosen – Cheese – Dessert 105 euros

*Marinated Duck Foie Gras with Five Peppers,
Jelly and Small Fruit Chutney and Gingerbread Brioche*

Or

*Red Mullet Fillet Cooked at Low Temperature with Provencal Flavors
Served with Smocked Milk Ice Cream*

*Zucchini Flower Stuffed with Vegetable “Bohémienne”
and Marinated Tuna Steak Olive Oil Sauce*

*Pasta Rigatoni with Foie Gras and Truffle,
Creamy Soup of Braised and Stuffed Artichokes*

Veal Sirloin and Sweetbread Braised in his Licorice Cooking Juices

Or

*Wings of Young Pigeon Roast in Banyuls Wine,
On Sweet Onion Soubise and with Pigeon Leg Confit*

The Selection of Soft-White and Lovingly-Matured Cheeses

Strawberry Delight and Roasted Rhubarb with Pistachio

Or

Chocolate Pie Araguani and Iced Sherry Souffle

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

Lunch Menu 42 euros

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

Children's Menu 23 euros

Small first course, Fish or Meat with accompaniments, Dessert

Vegetarian Dishes

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

Mixed Salad of Cooked and Raw Vegetables 21€

Dainty Stuffed Vegetables 25 €

*Puree of Potatoes with Preserved Lemon,
Sprinkled with Aromatic Herbs 21 €*

Creamy Vegetable Soup with Fresh Butter or Olive Oil 18 €

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

A la Carte

First Course

*Marinated Duck Foie Gras with Five Peppers,
Jelly and Small Fruit Chutney and Gingerbread Brioche 37 €*

*Red Mullet Fillet Cooked at Low Temperature with Provencal Flavors
Served with Smoked Milk Ice Cream 30 €*

*Home-Smoked Salmon Coated with Sesame
Meli Melo of Small Vegetables in Cocktail 28 €*

*Pasta Rigatoni with Foie Gras and Truffle,
Creamy Soup of Braised and Stuffed Artichokes 36 €*

Duo of Wild Giant Prawns and Royal Crab in Fresh Avocado 32 €

Second Course of Fish, Meat and Poultry

*Back of Meagre and Seashells in Lemongrass Infusion,
Gnocchi with Fresh Herbs and Lemon Confit 34 €*

Filletts of Sole, Floured and Fried in Butter with a Potato Puree and Preserved Lemon 48 €

*Zucchini Flower Stuffed with Vegetable "Bohémienne"
and Marinated Tuna Steak, Olive Oil Sauce 32€*

*Seasonal Vegetables in a Crust and a Half-Tail of Lobster
Sprinkled with Basil Dressing and Balsamic Vinegar 36 €*

Tender Guinea Fowl and Duck Foie Gras on its Gastric with Tarragon 36 €

Veal Sirloin and Sweetbread Braised in his Licorice Cooking Juices 38 €

*Wings of Young Pigeon Roast in Banyuls Wine,
On his Sweet Onion Soubise and with Pigeon Leg confit 42 €*

Crown of Lamb, Slice of Leg of Lamb with Rosemary, Stuffed Vegetables 44 €

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

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)

Chocolate Pie Araguani and its Iced Sherry Souffle

Tropéziennne Style Brioche Filled with Vanilla Mousseline and Raspberry

Strawberry Delight and Roasted Rhubarb with Pistachio

Tender Pear and a Duo of Jivara and Guanaja Chocolat served in "Belle Hélène" Style

All our Beef Meat is from French Origin

Prices are All taxes included

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

AUBERGE DE CASSAGNE

450 Avenue de Cassagne - 84130 - LE PONTET AVIGNON

Tel. : +33 (0)4 90 31 04 18 - Fax : +33 (0)4 90 32 25 09

resa@aubergedecassagne.com - www.aubergedecassagne.com