



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

## *“Auberge Menu”*

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

*Creamy Chestnut Soup  
and Cromesquis of Foie Gras with Mushrooms*

*Or*

*Duo of Half-Smoked Salmon and Lobster in Bellevue  
Harlequin Vinaigrette*

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*Roasted Scallops, Topinambour and Camargue Red Rice Risotto,  
Virgin Lemon Caviar Sauce*

*Or*

*Pig Breast of Ventoux with Flavours of the Garrigue,  
Declination of Beetroot*

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*The Selection of Soft-White & Lovingly-Matured Cheeses*

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*Refreshing Granny Smith Vacherin with Fresh Herbs*

*Or*

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

*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”*

*2 Starters, Main Course, Dessert – 88 €  
with Soft-White & Lovingly-Matured Cheeses – 98 €*

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

*Or*

*Small Red Mullet Fillets with a Fine « Brandade »,  
Castellas Olive Oil and Violet Artichoke in Barigoule*

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*Scallops in Shell with Herbs and Aromats*

*Or*

*Crunchy Langoustine in Kadaïf  
and Romanesco Mousseline, Juice Emulsion*

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*Deer Fillet in Vegetable and Olive Oil Marinade, in Season's Dressing  
Grand Veneur Sauce*

*Or*

*Duckling : the Roasted Fillet and the Candied Thigh Lacquered with Ginger,  
Sweet Orange and Radish*

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*The Selection of Soft-White & Lovingly-Matured Cheeses*

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*Camargue Rice with Milk, Coconut Sorbet and Espuma, Cacao Effluent*

*Or*

*Hazelnut and Yellow Lemon Praline in a Flash*

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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*

*Small Red Mullet Fillets Accompanied with a Fine « Brandade »,  
Castellas Olive Oil and Violet Artichoke in Barigoule*

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*Scallops in Shell with Herbs and Aromats*

\*\*\*\*\*

*Crunchy Langoustine in Kadaïf  
and Romanesco Mousseline, Juice Emulsion*

\*\*\*\*\*

*Deer Fillet in Vegetable and Olive Oil Marinade, in Season's Dressing  
Grand Veneur Sauce*

*Or*

*Duckling : the Roasted Fillet and the Candied Thigh Lacquered with Ginger,  
Sweet Orange and Radish*

\*\*\*\*\*

*The Selection of Soft-White & Lovingly-Matured Cheeses*

\*\*\*\*\*

*Camargue Rice with Milk, Coconut Sorbet and Espuma, Cacao Effluent*

*Or*

*Hazelnut and Yellow Lemon Praline in a Flash*

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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*

*1 Small Starter, Fish or Meat with accompaniments, Dessert*

## *Vegetarian Dishes*

*Seasonal Vegetable Crisp*

*Drizzled with Pistou and Reduced Balsamic Vinegar 26 €*

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

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*Real Gratin Dauphinois*

*and Small Artichokes in a Barigoule 24 €*

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*Vegetable Soup in Cream of Vegetable Soup  
with Fresh Butter or Olive Oil from Les Baux 18 €*

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# *A la Carte*

## *First Course*

*Creamy Chestnut Soup  
and Cromesquis of Foie Gras with Mushrooms 28 €*

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

*Duo of Half-Smoked Salmon and Lobster in Bellevue  
Harlequin Vinaigrette 32 €*

*Small Red Mullet Fillets with a Fine « Brandade »,  
Castellas Olive Oil and Violet Artichoke in Barigoule 31 €*

## *Second Course of Fish, Meat and Poultry*

*Roasted Scallops, Topinambour and Camargue Red Rice Risotto,  
Virgin Lemon Caviar Sauce 36 €*

*Crunchy Langoustine in Kadaïf  
and Romanesco Mousseline, Juice Emulsion 38 €*

*Scallops in Shell with Herbs and Aromats 42 €*

*Duckling : the Roasted Fillet and the Candied Thigh Lacquered with Ginger,  
Sweet Orange and Radish 37€*

*Deer Fillet in Vegetable and Olive Oil Marinade, in Season's Dressing  
Grand Veneur Sauce 42 €*

*Roasted Wing of Young Pigeon in Banyuls,  
Small Stuffed Courgette with Organo Candied Thighs 38 €*

*Déclinaison de Betteraves Pig Breast of Ventoux with Flavours of the Garrigue  
Declination of Beetroot 32 €*

# *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 with Milk, Coconut Sorbet and Espuma, Cacao Effluent*

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*Refreshing Granny Smith Vacherin with Fresh Herbs*

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

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*Hazelnut and Yellow Lemon Praline in a Flash*

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*A Beautiful Homemade Sorbets and Ice Cream Plate  
Composed according to your Desires and the Fragrances of the Moment*

*Prices are All taxes included*

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

*All our Beef Meat is from French Origin*

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