



*Philippe Boucher, « Maître Cuisinier de France »,
and Anthony Iorio, Chef de Cuisine, propose :*

“The Great Cassagne Discovery Menu”

*Le Great Cassagne Discovery Menu
4 Dishes, Cheeses, Dessert – 130 €*

*For groups of 4 or more, we invite you to choose the same Menu
for all guests*

*Smoked Large Prawns, Butternut Variation,
with Preserved Lemon*

Or

*Duck Foie Gras Marinated and Cooked at the Auberge,
Served with Seasonal Fruit and Gingerbread*

Sea Bream Fillet, White Coco Beans, Mussels and Citronella

Scallops Cooked in the Shell with Aromatics and Fine Herbs

*Roasted Venison Deer Marinated in Garrigue Herbs and Olive Oil,
with a Barberry Sauce*

Or

*Trilogy of Gently Cooked Young Rabbit
With an Old-Fashioned Mustard Sauce*

Soft-White & Lovingly-Matured Cheeses

Coconuts and Valrhona Cocoa Pod and Coconuts Sorbet

Or

Lemon and Lime in Different Textures