



*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 – 128 €*

*Menu to be chosen by all guests*

*Duck Foie Gras Marinated and Cooked in the Auberge  
Exotic Fruit Variation*

*Or*

*Ravioli of Prawns and Oysters, Small Vegetables,  
Yuzu and Spinach Pearls*

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*Scallops in the Shell with Herbs and Spices*

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*Back of Turbot with Root Vegetables, Lime and Hazelnuts,  
Thyme Flower and Sweet Red Pepper Purée*

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*Slice of Pigeon with Truffle Sauce*

*Or*

*Soft Veal Stew, Fennel and Morel Pearl Barley Risotto*

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*Granny-Smith, Dark Sesame and Chocolate Dulcey  
in a Flash of Greed*

*Or*

*Duo of Chestnut Sorbet, Soft Gêne Bread  
enhanced with Blackcurrant and Juniper Berries*