



*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*

*Inn Cooking Duck Foie Gras and Five Peppers Marinade,  
Brioche Roll and Condiments*

*Or*

*Pink Grapefruit Sea Bream Sashimi  
served on a French Dressing of a Leek and Yuzu*

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*Morels and Langoustine in a Nage of Broad Beans*

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

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*Rosemary Roast Provence Lamb, Marbled with Nori,  
And served with Sea-Flavoured Gnocchis,  
Parsley Coulis and Fine Cooking Juices*

*Or*

*Slowly Cooked Guinea's Breast with Mushrooms Mousseline,  
Candied White Onion and Vegetables*

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*Vanilla and Basil Carpentras Strawberries  
Sorbet and Olive Oil from Castellás*

*Or*

*Granny-Smith, Dark Sesame and Chocolate Dulcey  
in a Pastry Eclair*