



*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 Sea Bass Fillet Tataki, with Refreshing Condiments
Flavoured with Cardamom and Lime*

Or

*Duck Foie Gras Marinated and Cooked at the Auberge,
Served with Confit Peppers, Raspberries and Pan-fried Spring Onions,
with Bread Crisps*

*Scampi Tail with Fresh Herbs
Seasonal Vegetables and Authentic Hollandaise Sauce*

*Zucchini Flower from our Friend “Adam,” Stuffed with Monkfish
in a Shellfish Blanquette Style*

Squab Breasts and Confit Legs served with a Tomato Tatin Pie

Or

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

Soft-White & Lovingly-Matured Cheeses

Carpentras strawberries, Yuzu, Timut and Basil

Or

Sweet Corn Variation and Pecan Sorbet