AUBERGE DE CASSAGNE & SPA

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 King Prawn, Butternut Variations with Preserved Lemon
Or
House-Marinated and Slow-Cooked Duck Foie Gras, served with Celery and Vanilla

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Scallops in the Shell with Aromatics and Fine Herbs

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Small Monkfish Tournedos Paned with Wild Mushroom, Béarnaise Sauce

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Back and Venison Fillet with Garrigue Herbs and Olive Oil, Barberry Juice
Or
Roasted Pigeon Breast on the Bone, Confit Leg, Licorice Cooking Jus, Salsify Gratin with Truffles

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Soft-White & Lovingly-Matured Cheeses

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Between Chocolate and Liège Coffee, Revisited with Provence Almond Foam
Or
Roasted Apples and Pine Nuts on Toasted Brioche, with a Refreshing Hint of Saffron and Hibiscus