AUBERGE DE CASSAGNE & SPA

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

"The Epicurean Menu"

3 Dishes, Dessert – 98 €
Soft-White & Lovingly-Matured Cheeses Supplement – 15 €

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
Or
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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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