AUBERGE DE CASSAGNE & SPA

Philippe Boucher, Maître Cuisinier de France,
Et Anthony Iorio, Chef de Cuisine, propose :

"Auberge Menu"

Starter, Main Course, Dessert – 78 €

Soft-White & Lovingly-Matured Cheeses Supplement – 15 €

For groups of 4 or more, we invite you to choose the same Menu for all guests

Small Red Mullet "en Pissaladière", Modern Twist

Or

Lightly Smoked Sea Bass Carpaccio,
Zesty Condiments

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Roasted Turbot Fillet and Shellfish
with Seasonal Vegetables

Or

Label Rouge Guinea Fowl Trilogy
with Autumn Flavors

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Sweet Sweetcorn Crumbles and Pecan Sorbet

Or

Peanut Variations with Yuzu and Fresh Herbs

For the hotel's guests, the Chef Propose a different menu each day, based on this menu, please reserve before 12.00 pm.

"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
_____*****_____
Scallops in the Shell with Aromatics and Fine Herbs
Or
Small Monkfish Tournedos Paned with Wild Mushroom,
Béarnaise Sauce
_____*****_____
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
_____*****_____
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

"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
_____*****_____
Scallops in the Shell
with Aromatics and Fine Herbs
_____*****_____
Small Monkfish Tournedos Paned with Wild Mushroom,
Béarnaise Sauce
_____*****_____
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
_____*****_____
Soft-White & Lovingly-Matured Cheeses
_____*****_____
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

Set Lunch

1 Plate and 1 Dessert to be Chosen "à la Carte" **46 €**

1 Starter and 1 Plate to be Chosen "à la Carte" **57 €**

Children's Menu 25 €

1 Small Starter, Fish or Meat with accompaniments, Dessert

Vegetarian Dishes

Preserved and Fresh Seasonal Vegetables,
styled like a Provençal Pissaladière **28 €**

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Seasonal Vegetable Variations,
Confit Lemon Purée
and Béarnaise Sauce **26 €**

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Mixed Salad of Cooked and Raw Vegetables
with a Fine Herb Vinaigrette **23 €**

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Vegetable Cream Soup
with Fresh Butter or Les Baux-de-Provence Olive Oil **18 €**

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Potato Gratin
served with Seasonal Vegetables **28 €**

A la Carte

First Course

Smoked King Prawns, Butternut Variations with Preserved Lemon **40 €**

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Lightly Smoked Sea Bass Carpaccio,
Zesty Condiments **40 €**

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House-Marinated and Slow-Cooked Duck Foie Gras,
served with Celery and Vanilla **42** €

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Small Red Mullet "en Pissaladière", Modern Twist **38 €**

Second Course of Fish, Meat and Poultry

Scallops in the Shell with Aromatics and Fine Herbs **50 €**

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Roasted Turbot Fillet and Shellfish with Seasonal Vegetables **52 €**

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Small Monkfish Tournedos Paned with Wild Mushroom,
Béarnaise Sauce **48 €**

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Label Rouge Guinea Fowl Trilogy with Autumn Flavors **48 €**

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Back and Venison Fillet
with Garrigue Herbs and Olive Oil, Barberry Juice **56 €**

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Roasted Pigeon Breast on the Bone, Confit Leg,
Licorice Cooking Jus, Salsify Gratin with Truffles **54 €**

All of our Meat is from France

A la Carte

The Selection of Soft-White and Lovingly Matured Cheeses **24 €**

The Desserts of our Pastry Chef Maud Poli 27 €

(To avoid you having to wait, May we suggest that you order your dessert at the beginning of the meal)

Between Chocolate and Liège Coffee,
Revisited with Provence Almond Foam

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Peanut Variations with Yuzu and Fresh Herbs

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Sweet Corn Variation and Pecan Sorbet

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Roasted Apples and Pine Nuts on Toasted Brioche,
with a Refreshing Hint of Saffron and Hibiscus

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Sorbets and Home-Made Ice-Creams Based on Your Choice and Current Flavours

Prices are All taxes included

For voluntarily incorporated allergens in our dishes, would you please consult our Head Waiter