



*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 €*

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

*Duo of Dried and Lightly Smoked Camargue Bull Tartare,
on Cereal Toast*

Or

*Trout from Isle-sur-la-Sorgue
On its Fresh and Salt Water Flavored Biscuit*

Scallops Cooked in the Shell with Aromatics and Fine Herbs

Stuffed Back of Turbot Served with Leek Emulsion

*Squab Breast and Candied Leg Ravioli
in the Spirit of a Caillette, Peanut-based Juice*

Or

*Roasted Duck Fillet from Maison Burgaud
and its Delicate Refreshing Juice*

Soft-White & Lovingly-Matured Cheeses

Strawberries from Carpentras with a Pavlova and a Vacherin

Or

Hazelnut, Lime and Lemon in Different Textures