

*Is it with pleasure that our Chef Christophe Gavot, Maître Restaurateur and our Maître d'hôtel Vincent Iorfida welcome you at our table.*

*In order to design this menu, our Chef combines with elegance the best products from Provence and Italy, and introduces you a gastronomy in harmony with the story of the Villa Gallici.*

*We wish you an excellent tasting...*

## **EXPERIENCE MENU**

### **STARTERS**

*Foie gras* from « La Ferme du Puntun » *millefeuille* and mushrooms, Provence mulled wine reduction, walnut shortbread, ceps condiment

Black Qwheli shrimps, marinated with peppermint, crunchy romanesco cabbage, lemony shellfish broth and puffed potatoes

Tomatoes, raspberries and radish *velouté*, burrata, spicy tomatoes jam on toast with black olives jelly

Oscietra Prestige Caviar by Maison KAVIARI, blinis, chives mascarpone with lemon zests.

( 30 Grams box ) 60 € extra with Menu ; 85 € à la carte

### **MEATS**

Roasted saddle of lamb and rosemary, caramelised *panoufle*, artichoke *barigoule*, grilled bell pepper coulis. Taggiasche olives spicy juice, and dried polenta

Farmed poultry supremes, cooked at low temperature, small spelt risotto from Ventoux. Emulsified pesto. Poultry and gorgonzola juice

### **ICONIC**

Homemade *Ravioles*, *Vitello Tonnato* way. Candied tomatoes condiments, olives and capers, basil oil

### **FISHES**

Slab of stone bass, pan fried with pine needles and absinthe. Pine nuts, candied fennel, roasted beetroots, thyme oil and balsamic vinegar

Red mullets fillets with citrus, saffron celery, eggplant caviar with black garlic, and green dressing

### **CHEESE TRAY**

Selection of cheeses, by Josiane Déal M.O.F Cheesemaker - Lou Canestou at Vaison la Romaine, and condiments

### **DESSERTS**

Crunchy meringue, strawberries from Carpentras, vegetal cream with black pepper. Strawberry sorbet and balsamic vinegar

Lemon shortbread, fresh raspberries, sicilian pistachios, raspberry and terragon coulis

Tirami Sú : *cigarettes russes* dough, Savoirdi biscuit, homemade mascarpone mousse, creamy coffee, bitter cocoa *coulis* and mascarpone ice cream

Dark chocolate 70% tuile, cocoa crumble and *fleur de sel*, chilled « Crudo » olive oil

**3 courses menu : Starter, Main course, Cheese or Dessert : 105€**

**A la carte : Starter 35€ - Main course 55€ - Cheese or Dessert 20€**

**Prices are in Euro, taxes and service included. Accepted payment methods : Cash, Visa, MasterCard, American Express, R&C Ticket**