

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...

SIGNATURE MENU

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

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

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

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

Tirami Sú : Savoirdi biscuit, homemade mascarpone chantilly, coffee ice cream, intense crispy cocoa fava

6 Courses Menu : 135€

Menu served for the whole table

Wine pairing with each course : 70€ per menu

Special thanks to our loyal suppliers : Maison Kaviari Paris, Sté AM Imperia (italian products), Lou Canestou Fromager at Vaison la Romaine, Jean Louis Primeur, EARL Barille tomatoes at Lançon de Provence, Qwheli Paris Shellfish, Ferme du Puntun at le Gers, Terre Bormane italian olive oil, Metro Premium Seafood, Moulin Castelas at Baux de Provence, Boucherie du Palais Aix en Provence

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