



*It is a pleasure that our Chef Christophe Gavot, Maître restaurateur, our Maître d'hôtel Sébastien Montero, and our sommelier 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 introduce you to a gastronomic story in harmony with the Villa Gallici.*

*We wish you an excellent tasting...*

**GOURMET MENU 125€**

**3 courses menu**

**EXPERIENCE MENU 155€**

**5 courses menu**

**SIGNATURE MENU 195€**

**8 courses menu**

*A la carte : Starter 40€ - Main course 60€ - Cheese or Dessert 28€*

*Wine pairing (with 3 course menu): 45 €*

*Wine pairing (with 5 course menu): 80 €*

*Menu served for entire table*

*Origins of our meats: France, Germany*

*Special thanks to our loyal suppliers : Maison Kaviari Paris, Sté AM Imperia (italian products), Lou Canesteou Fromager at Vaison la Romaine, Mika OK Primeurs, EARL Barille Tomates at Lançon de Provence, Qwehli Paris Crustacés, Ferme du Puntoun at le Gers, Terre Bormane Huiles olives italiennes, Le Moulin Castelas at les Baux de Provence, Boucherie du Palais Aix en Provence*

***Euro Prices, Taxes and service included***

***Payment methods accepted: Cash, Visa, MasterCard, American Express, Cheque R&C***





## GOURMET MENU

### STARTERS

*Shellfish and gambero Rosso bisque, Limoncello Black Qwehli shrimp, stracchino and squid ink crisps (L,G,S)*

*Egg parfait, celeriac mousseline, French caviar, reduction of fish soup and crispy celery (L,F,E)*

*Tender beef confit in Barolo wine, white radish, chanterelles mushrooms, colonata lard and vinaigrette (L,G)*

*Lentils from Castelluccio, Picante gorgonzola foam, dried tomatoes and pine nuts, balsamic, olive oil focaccia (L,P,G)*

*Osciètra Prestige Caviar by "Maison KAVIARI", blinis, chive mascarpone with lemon zests (30 Grams box) 65 € with the menu / 95 € à la carte (F,G,L)*

### MEATS

*Saddle of lamb from Sisteron roasted and stuffed with swiss chard, reduction of jus, Pecorino crumble (L,G,E)*

*Filet mignon of pork cooked slow temperature with black garlic, fondant potatoes, and pickles of Granny Smith apple, Ceps and potatoes*

### ICONIC

*Vitello tonnato ravioles, Candied tomatoes, olives and capers marinade, lemony black pepper (F,G,L)*

### FISHES

*Quickly fired gilthead bream, a variation of bittersweet carrots cooked with lemon (F,G,L)*

*Roast cod with olive oil, oyster mushrooms with garlic, fennel purée and raw fennel (L,F)*

### CHEESE TRAY

*Selection of cheeses by Josiane Déal - MOF cheesemaker - "Lou Canesteou" at Vaison la Romaine, focaccia snack, pesto, salad (LGA)*

### DESSERTS

*Tiramisu : Savoirdi biscuit, coffee cream, crispy cacao tuile, and mascarpone mousse (L,G)*

*Dark chocolate mousse sabayon, pistachio from Bronte (Sicily) and cacao sorbet with salt (G,L,P)*

*Roast pear with Provencal honey, cream infused with Farro, pear gel and pop Farro (G,E)*

*Truffle Mont Ventoux, olive oil biscuit, chesnut cream and Stracciatella mousse with a truffle ice cream (L,E)*

*S : Shellfish, P : Peanuts, F : Fish, G : Gluten, L : Lactose , E: egg*

**Reservation at +33 42 23 29 23 or [reservation@villagallici.com](mailto:reservation@villagallici.com)**

