



## *Culinary journey between Provence and Italy*

It is with pleasure that we welcome you to the Taula Gallici.

Our Chef Christophe Gavot, Master Restaurateur, our Catering Manager Sébastien Montero and our sommelier welcome you to our table.

The Taula Gallici restaurant invites you to taste cuisine with Provençal and Italian accents mixed with inventiveness, Taula means the table in Provençal, it was natural to associate it with the Italian Gallici.

We wish you an excellent tasting...

### *GOURMET MENU 135€*

*3 courses menu of your choice*

### *VEGETARIAN MENU 135€ (A)*

*3 courses menu*

### *EXPERIENCE MENU 165€ (A,B)*

*5 courses menu*

### *SIGNATURE MENU 195€ (A,B,C)*

*8 courses menu*

### *CEZANNE MENU 135€ (D) ♦*

*3 courses*

*(A) Menu according to the chef's inspiration*

*(B) Menu served for the entire table*

*(C) Menu served only for dinner*

*(D) Dishes marked with ♦ are part of this menu*

*A la carte : Starter 45€ - Main course 65€ - Cheese or Dessert 30€*

*Wine pairing (with 3 course menu): 55 €*

*Wine pairing (with 5 course menu): 95 €*

## **STARTERS**


Pan-fried and bisqueed Gambero Rosso, dried tomato gnocchi, chives mascarpone cream, Parmigiano Reggiano lace (S,G,L,E)

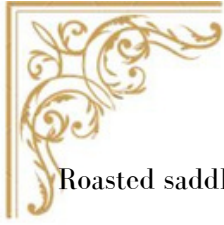
Cod brandade with thyme from our hills, sardines in a tangy marinade, roasted fougasse and fresh garlic cream, Taggiasche olives, green oil and brandade croquettes (G,E) ♦

Mediterranean mussels and cuttlefish Cannelloni, calamaretti, fried cuttlefish, Spianata, Saffron mussels gelée, hint of Voghiera black garlic, herbs croutons, cuttlefish macaron with black garlic (S,E,G)

Green asparagus with basil and mascarpone, bread tile and Taggiasche olives, green dressing, asparagus infusion, basil, lemon and thyme (G,L)

Osciètra Prestige Caviar by "Maison KAVIARI", blinis, chive mascarpone with lemon zests (30 Grams box) 70 € with the menu / 100 € à la carte (F,G,L)





## MEATS

Roasted saddle of lamb, stuffing of small fillets with Apulian Ricotta and chard , confit shoulder with dried Senise peppers, shoulder broth infused with thyme, reduced juice (L,E)

*Veal* filet, Viennese onion and Taggiasche olives, soft polenta, carrot and orange puree, corn emulsion, gremolata, tangy veal jus (L,G)

## ICONIC

Vitello Tonato-style Tortellini with Castelmagno cheese and dried tomatoes, Taggiasche olive pesto, capers and pine nuts (G,F,N,L)

## FISHES

Ballotine Mediterranean mullet with morel mushrooms cooked in Barolo wine, creamy fresh peas with brousse du Rove from Laurence Chaullier, black garlic from Vogghiera, salicornia powder and lemon zest (F,S)

Sea bream from the Côte Bleue, gently cooked in olive oil from Aix region, silky fresh and confit artichokes, tomato vierge with bottarga, crispy artichokes and crunchy fennel (F,L) ♦

## CHEESE TRAY

Selection of cheeses by Josiane Déal - MOF cheesemaker - “Lou Canesteou” at Vaison la Romaine (L)

## DESSERTS

Tiramisu : mascarpone mousse, Savoiardi biscuit, Chocolate candy with coffee, Amaretto fondant, Amaretto coffee siphon (L,G,N,E)

Soft carrot with walnuts, clementine confit, carrot puree, clementine chestnut cream, carrot caramel (N,G,E)

Xoco Mayan Red 80% dark chocolate mousse, bergamot ganache, dark chocolate brownie and hazelnuts, trumpet of death coulis (L,F,E,G)

Grapefruit cream, Valrhona Ivory white chocolate and yellow lemon ganache, burnt grapefruit gel and grapefruit confit, Bronte pistachio ice cream (L,N,E)

Tatin-style apple, almond biscuit from Aix region, white wine and vanilla caramel from Provence, “chichi fregi from L’Estaque (N, G, L, E) ♦

**M : Mollusc S : Shellfish, N : Nuts, F : Fish, G : Gluten, L : Lactose , E: egg**

*Origins of our meats: France  
Euro Prices, Taxes and service included*

