



*It is a pleasure that our Chef Christophe Gavot, Maître restaurateur, our Catering Manager Sébastien Montero, and our sommelier Kevin Lequin 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 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*

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

*(B) Menu served for the entire table*

*(C) Menu served only for dinner*

*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 €*

*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, 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, Laurence Brousse du Rove, Miel les abeilles de la Lisette à Meyreuil*

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





## STARTERS

Millefeuille of foie gras from the Puntoun farm with green asparagus, pickled tips in Barolo vinegar, royal asparagus with Sardinian Red Tuna Boutargue, brioche (L,E,F)

Lobster bisque and refreshed Gambero Rosso, calamaretti, Gambero Rosso, green anise crumble, rouille, mertensia leaf (L,S,G)

Cannelloni of cod brandade with chard and thyme, Guanciaie vegetable broth, hint of Voghiera black garlic, black tuile (F,G,L)

Fresh pea and pod velouté with Barbera vinegar, Brousse du Rove toast with olive oil, carrots, peas, pine nuts and tarragon gel, Taggiasche olives confit with balsamic (L,G,A)

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 Sisteron lamb, stuffing of small fillets with spinach shoots, confit shoulder with dried Senise peppers, shoulder broth infused with Spianata, reduced juice (L,E,O)

Pan-fried rack of veal, Viennese thyme and pine nuts, stracciatella and Leccino olive polenta, lemony carrot purée, Mediterranean red shrimp coulis (G,L,P,S)

## ICONIC

Vitello Tonato style tortellini and dried tomato ricotta, Taggiasche olives, semi-candied tomatoes and Pantelleria capers (G,E,L)

## FISHES

Semi-cooked tuna tournedos in citrus and pistachio gremolata, flambé with Bardouin pastis, pressed potatoes with orange zest, zucchini and fennel purée, fresh herb oil (A,L)

Mediterranean sea bass fillet marinated in Barolo wine and pan-fried, eggplant parmigiana on parmesan shortbread, octopus stew sauce Provençal style (F, L, G)

## CHEESE TRAY

Selection of cheeses by Josiane Déal - MOF cheesemaker - "Lou Canesteou" at Vaison la Romaine, focaccia snack, dried fruit (L,G,P)

## DESSERTS

Tiramisu Gallici : Biscuit Savoiardi, mascarpone artisanal, crèmeux café au grué de cacao, crème anglaise chicorée amaretto (G, L, E)

Lemon Chiboust, caramelized puff pastry, Taggiasche olives candied in smoked olive oil, silky lemon with olives, olive powder (G, L, E)

Torrone ghiacciata with Bronte pistachios and Provençal almonds, pan-fried strawberries with basil and balsamic, limoncello gel (E, P)

All hazelnut: Xoco 70% dark chocolate hazelnut ganache, crispy hazelnut biscuit, glittery gianduja feuilletine, pure Piemont hazelnut paste, ricotta sorbet (P, G, L, E)

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

