



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

(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 (produits italiens), Lou Canesteou Fromager à Vaison la Romaine, Les Halles de Palette, EARL Barille Tomates à Lançon de Provence, Ferme du Puntoun dans le Gers, Lou Miss chateau des Trois Sautets, Poissonnerie Ceres, Moulin Castelas aux Baux de Provence, Boucherie du Palais Aix en Provence

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





STARTERS

Bisque and fried Gambero Rosso, dry tomatoes Gnocchi, mertensia mascarpone cream,
Parmigiano Reggiano tile (S,G,L,E)

Shin velouté and Borettane onions, lardo di Colonnata Crostini, onions and mozzarella, cold shin consommé, red onions pickles
(G,L)

Semi-cooked foie gras from the Puntoun farm flavored with cooked wine from Provence and Grappa, orange mustard,
grapefruit coulis and Chinotto liquor, candied peel of orange, orange and Apérol juice, lukewarm brioche (G)

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)

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, cep and celeriac, confit shoulder with dried Senise
peppers, shoulder broth infused with cep, reduced juice (L,E)

Pan-fried rack of veal with olive oil, Viennese thyme and pine nuts, soft polenta with morels, soft broccoli with Barolo vinegar,
emulsion of corn, red shrimp coulis (S,L,N,G)

ICONIC

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

FISHES

Semi-cooked Mediterranean red tuna, tuna tartare with lemon and Limoncello, parsnip and fennel purée, tuna water and
Guanciale herb oil (F)

Sea bass seared with smoked olive oil, fine tart with Caponata, Provençal octopus stew sauce, anchovy velouté, Pantelleria
capers powder (F,N,L,G)

CHEESE TRAY

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

DESSERTS

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

Apple tart with Meyreuil honey, crumble and Bronte pistachio cream, smoked apple compote, apple caramel and hay ice cream
(G,N,L)

Fregola Sarda like a rice pudding with bergamot, Piémont nuts caramelized, Faustrime lemon caviar pulp, bergamot sorbet
(G,N)

Bectroot from Gardanne cooked over a wood fire, Araguani 72% Valrhona chocolate mousse, chocolate crumble and brownie
and Limoncello sorbet (N,G,L)

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

