

PRIVATE  
catering service

**Relax and enjoy our private catering service during your stay at Villa Vauvert.**

**SPECIAL REQUIREMENTS:**

Children's menus available.

Gluten-free, dairy-free options & vegetarian options are available, but please let us know in advance.

Menus may be changed slightly according to the availability of fresh produce.

***Menu Provençal***

**3 COURSE MENU:**

STARTER - MAIN COURSE - DESSERT

58€ per person

Please choose a single menu for your entire party (with the exception of dietary concerns).

***Planche à Partager***

A generous, shared platter of local produce.

25€ per person

***Menu Détente***

Light meal, to be enjoyed cold or easily reheated

25€ per person

***Please note that on your arrival evening only the menu détente is available.***

THE  
*provençal*  
MENU

**3 COURSE MENU**  
**STARTER - MAIN COURSE - DESSERT**

**58€ per person**

\*Optional, Platter of 3 local cheeses, 6€ per person

*\*Please note that this menu is not available on your arrival night,  
please see the menu détente*

**YOUR EVENING:**

The evening begins with a pre-dinner drink and a small appetizer while Rebecca sets the table and puts the finishing touches on your three course meal. Dishes are served to share, in a relaxed, family-style atmosphere, with a focus on fresh, local produce.

From the meal preparation, service and clearing up, everything is taken care of- allowing you to fully enjoy the evening.

All that's left for you to do is choose your menu from the selection below.

**BOOKING:**

Bookings must be made at least 48 hours in advance.  
Minimum 4 adults (single menu for the group).

To reserve, call or message Rebecca: +33 6 07 87 37 68

*The menus are seasonal and based on local produce.  
Fresh produce is subject to availability.*

THE  
spring  
MENUS

MENU N°1

Fresh green asparagus lightly blanched & served warm with a citrus vinaigrette.  
A generous garnish of finely diced egg, Parmesan shavings, capers, and fresh garden herbs.

\*\*

Grilled Marinated Chicken Breast with a Salad of Fennel, pink radishes and fresh herbs.  
Crispy Roast Potatoes with Provencal Herbs and Olive Oil

\*\*

Dark Chocolate Moelleux with Fleur de Sel, Olive Oil from the Domaine de Leos and Vanilla  
Icecream

MENU N° 2     5€ extra/person

A generous salad of fresh peas, broad beans, and tender asparagus tips, with pickled red  
onions, garlic croutons, fresh herbs, and a citrus and sesame vinaigrette.

\*\*

Slow baked shoulder of lamb, with garlic, rosemary and oregano from our garden  
safron and pistachio rice from the Camargue, with fresh herbs and dried fruits from the  
Luberon.

Salad of fennel, cucumber and green apple, with a mint and citrus dressing

\*\*

A classic cherry clafoutis, made with black cherries and almond meal, served warm with softly  
whipped chantilly cream

MENU N°3

A carpaccio of finely sliced baby beetroot, marinated in olive oil and apple vinegar from Bals'Art  
in Roussillon, topped with fresh cottage cheese, toasted walnuts and watercress

\*\*

Veal Saltimbocca

Tender veal escalopes pan fried with Parma ham and fresh sage, in a beurre noisette.  
Served with sautéed new potatoes and a crisp salad of fennel, cucumber, green apple, mint  
and lemon.

\*\*

Vanilla and cardamon panna cotta, served with strawberries and fresh basil

MENU N°4

Baby courgettes and their blossoms, some roasted with soft goat's cheese, thyme, olive oil, and  
a touch of honey from our hives; others lightly fried in a chickpea and cumin batter.

\*\*

Creamy risotto with sweet peas and asparagus, finished with pecorino cheese, fresh herbs and  
olive oil

\*\*

Pavlova with fresh strawberries and lemon infused whipped cream

THE  
summer

MENUS

MENU N°1

Warm goats cheese baked with a fig and Crème de Cassis chutney, served on a bed of mint, rocket and summer greens

\*

Grilled chicken filet, marinated in lemon, thyme, honey and garlic,  
Ratatouille and sautéed baby potatoes.

\*

Raspberry, almond and orange torte with freshly whipped Crème d'Issigny.

MENU N°2 5€ EXTRA/PERSON

Salad of grilled peaches, fresh basil, sweet balsamic vinegar from Balsart'Art in Roussillon served on a bed of ripe tomatoes

\*\*

Slow baked shoulder of lamb, with garlic, rosemary and oregano from our garden  
Tian de légumes (baked sliced summer vegetables with garlic and thyme, Provencal style)

Fresh Green Salad

\*\*

Warm apricot and rosemary crumble, with toasted almonds and verveine citrus ice cream from Ravi in Lourmarin

MENU N°3 5€ EXTRA/PERSON

Fresh slices of Cavaillon melon on a tartare of melon, cucumber, tomatoes and basil, with crispy Parma ham chips

\*

Seared Filet of Beef, marinated in garlic and oregano  
Slow roasted tomatoes, served with a white bean purée, and a zucchini, mint and lemon salad

\*

Individual Pots of Chilled Chocolate Cream with chocolate meringue flakes and candied orange crumble from La Maison du Fruit Confit in Apt.

MENU N°4

Tarte Tatin of tomatoes from our garden, fresh basil and balsamic cream

\*

Soupe au Pistou

(A traditional Provencal Summer Soup with a variety of fresh beans, courgettes, tomato, basil and garlic)

A Selection of local cheeses and Green Salad

\*

Pavlova with seasonal fruit and verbena infused whipped cream.

THE  
*sharing*  
PLATTER

PLANCHE À PARTAGER:

A shared platter of local produce: cold meats, regional cheeses, olives, pickled vegetables and fresh market fare. We will deliver the platter to you, at a pre-arranged time and leave you in peace to enjoy your evening.

This meal is served with fresh bread.

BOOKING:

48H in advance, minimum 2 adults.

PRICE:

25€ per person



# THE détente

MENU

For your arrival evening, we suggest a light meal, ideal after a long day of travel

As arrival times can be unpredictable, particularly during the busy summer months, these menus are designed to be enjoyed cold or easily reheated at your convenience.

We will deliver the meal to you, at a pre-arranged time and leave you in peace to enjoy your evening.

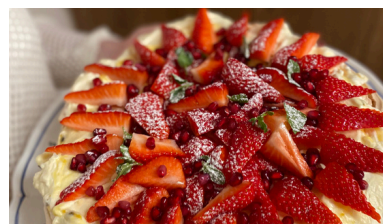
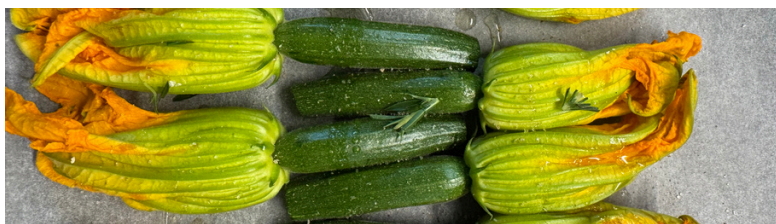
## **BOOKING:**

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Minimum 4 adults (single menu for the group).

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## **PRICE:**

25€ per person



THE  
*détente*  
MENUS

**SPRING 2026**

MENU:1

HOME BAKED QUICHE, GREEN SALAD & FRESH BREAD

Leek and goats cheese quiche

OR

Courgette, mint, parsley and Feta quiche

OR

Fresh pea and ricotta quiche

MENU:2

HOMEMADE SOUP, CHEESE PLATTER AND FRESH BREAD

Leek and Potato Soup with garlic confit and thyme and garlic croutons

OR

Creamy Courgette Gaspachio, with a basil and tomato garnish

OR

Spring Minestrone with pasta and fresh basil

DESSERTS

additionnal 7€ /person

Cheese board of 3 local cheeses, chutney, dried fruit and nuts

OR

Strawberry Pavlova with citrus whipped cream

OR

Bitter Chocolate and Almond Torte

OR

Cherry Clafoutis with Pouring Cream

THE  
*détente*  
MENUS

## SUMMER

### HOME BAKED QUICHE, GREEN SALAD & FRESH BREAD

Ricotta and sweet pea  
OR  
Roasted tomato and aubergine  
OR  
Courgette and fresh herbs from the garden  
OR  
Roasted pepper and prosciutto

### HOMEMADE SOUP, CHEESE PLATTER AND FRESH BREAD

A traditional Provençal Pistou Soup with a variety of fresh beans, courgettes, tomato, and potato, with lashings fresh basil and garlic and parmesan cheese

OR

Creamy Courgette Gaspachio, with a basil and tomato garnish

## DESSERTS

additional 7€ /person

Cheese board of 3 local cheeses, chutney, dried fruit and nuts

\*\*

Strawberry Pavlova with verbena whipped cream

\*\*

Bitter Chocolate and Almond Torte

\*\*

Raspberry and white chocolate semifredo, served with fresh fruit and toasted pistachios

