

Catering Service

Menus, conditions and prices

Food is an important part of a holiday, and the corner stone to many special family memories. At Villa Vauvert meal times are special, and we like to tailor them to each guest, all while maintaining a provencal vibe and our own culinary identity.

Having run a B&B for over 15 years, where we provided evening meals, we are delighted to now provide a private catering service for our guests. Our menus are planned with care by Rebecca, and we use fresh, local produce. Michel cultivates our herb garden and vegetable patch. Together we source as much as possible from our very own grounds, and the local markets.

From home grown tomatoes to goats cheese from Saignon village, and wine from our favourite Luberon wineries, we will take you on a culinary tour of the region.



Menus

AUTUMN 2025

Relax and enjoy our private catering service during your stay at Villa Vauvert. We will take care of you, from the beginning to the end of the evening, from the preparation beforehand to the cleaning up afterwards.

All you need to do is choose a menu from the list below.

Special Requirements :

Children's menus available.

Gluten-free and dairy-free options, and Vegetarian options are also available, but please let us know in advance.

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

Menu Provençal

3 Course Menu :

Starter / Main Course / Dessert

Reservation :

48 hours in advance, minimum 4 adults (single menu)

Price :

49 € / adult

Planche à Partager

A shared platter of local produce

Reservation :

48H in advance, minimum 2 adults.

Price :

25 € / person

Repas Détente

Upon arrival :

Meal delivered and waiting when you arrive.

Reservation :

7 days in advance, minimum 4 adults (single menu)

Price :

20 € / person

Provençal Menu

2025

3 Course Menu :

Starter / Main Course / Dessert

Reservation :

48 hours in advance, minimum 4 adults (single menu)
call or text **Rebecca** : +33 6 07 87 37 68

Price :

49€ per person

Choose one of the menus below and let us know about any dietary issues.

The meal will begin with an a pre-dinner drink and an appetizer while Rebecca sets a beautiful table and puts the finishing touches on your 3 course feast.

We favour shared dishes and family service, a relaxed atmosphere and really good, fresh produce.

This meal is fully catered (service and clean up included)

Lamb Menu

Salad of Fennel, Pink Radishes, Pear and Pecorino Cheese, Toasted Hazelnuts, Vanilla Balsamic Vinegar from Bals'Art in Roussillon and Olive Oil from the Domaine de Leos

*

Slow Baked Shoulder of Lamb, with Garlic, Rosemary and Oregano from our Garden
Safron and Pistachio Rice from the Camargue, with Fresh Coriander and Pomegranate Seeds

*

Dark Chocolat Ganache with Fleur de Sel and Olive Oil from the Domaine de Leos

Beef Menu

Autumn salade of Celeriac, Echalotes, Fresh Pears and Tarragon Mayonnaise

*

Provençal Beef Stew, with Black Olives, Orange, Carottes, Garlic and Parsley
Creamy mashed potatoes with herbs and butter, Green Vegetables

*

Pavlova with Poached Pears, Candied Ginger from la Maison du Fruit Confit in Apt and Pistachios

Vegetarian Menu

Creamy Celeriac and White Bean Soup with Hazelnut, Lemon and Parsley Crumble

*

Risotto of Carmargue Rice and Seasonal Mushrooms, Garnished with Toasted Pinenuts, Pickled Red Onions and Panfried Grapes
Fresh Herb Green Salad

*

Chestnut Crumble with Slow Baked Plum Compote and a ball of Verbena and Citrus Sorbet from la Maison Ravi

Chicken Menu

Warm Saint Marcellin Cheese with a Fig and Crème de Cassis Chutney, served on a bed of lettuce and Fresh Herbs

*

Grilled Chicken Breast with a Salad of Celeriac, Pear and Shallots and Tarragon Mayonnaise
Crispy Roast Potatoes with Provençal Herbs and Olive Oil

*

Almond, Fig and Orange Tart with Double Whipped Creme d'Issigny

Planche à Partager

2025

Plancha Between Friends :

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.

Reservation :

48H in advance, minimum 2 adults.

Price :

25€ per person

Repas Détente

SUMMER 2025

For arrival evening, we propose a light bite after a long day of travel.

As there is nothing more uncertain than your arrival time, particularly during the busy summer months, we have designed the following menus, perfect to eat cold, or easy to reheat, at your convenience.

Minimum 4 people. 7 days in advance booking

All meals are served with green salad and fresh bread, and delivered to your door at an agreed time.

Menu

Tarte du Jour

Leek and Goats cheese
or
Roasted Autumn Vegetables and Feta
or
Roasted Pepper and Prosciutto

OR

Homemade Soup

A Creamy Celeriac and Whitebean Soup, with a crispy chorizo and crouton garnish
or
Leek, Potato and Slow Roasted Garlic Soup, with Crouton and Comté Garnish
or
Minestrone with Tomato and Basil from our Vegetable Garden

EXTRAS

additionnal 8€ /person

Cheese board of 3 local cheeses, chutney, dried fruit and nuts
*
Apple and Chestnut Cake with Vanilla Cream
*
Bitter Chocolate and Almond Torte
*
Orange and Almond Drizzle Cake



Slow Cooked Lamb



Seasonal Pavlova



Fig Tart



Charcuterie board



Tomato tart