

AUTUMN MENU
Proposed by our Chef
PierFranco Ferrara and his team

STARTER

GRILLED ARTICHOKE HEART	28.
Pecorino cheese, roasted peanut sauce, black olive oil	
TOAST OF RED MULLET	30.
Burrata and yuzu, red mullet jus, honey & tomato	
GRILLED OCTOPUS TENTACLE	30.
Barbecue Sauce, Espelette Pepper, Avocado	
GOAT CHEESE RISOTTO MANTECATO	35.
Genoa Red shrimps, Matcha tea, Lime	
LANGOUSTINE CARPACCIO	35.
Avocado, Quinoa, Citrus Fruits, Ginger	
BLUE LOBSTER WITH LIME OF MENTON	40.
Coconut milk, black olive crumble, sweet and sour radish leaf, mango	

FISH

BRAISED PINK SEA BREAM	35.
Fennel, Zebra Tomato Sauce, Clams, Aromatic Herbs	
CRISPY FILET OF SCORPION FISH	38.
Pan-fried clams, bouillabaisse reduction	
BASS FILET BAKED IN BREAD CRUST	40.
Verbena sauce, Red shrimp carpaccio, Granny Smith apple	
SLOW COOKED JOHN DORY	42.
Basil oil, sour Greek yogurt, Caviar	

MEAT

ROASTED BEEF FILET	40.
Oyster Jus, Tarragon, Girolle Mushroom, Artichoke	
PIGEON CORDON BLEU "EXCELLENCE"	42.
Foie gras, port reduction, beetroot and poached rhubarb	
PISTACHIO CRUSTED LOIN OF LAMB FROM SISTERON	45.
Spicy Tandoori jus, sour condiments, Dauphine potatoes	

DESSERT

ICED NOUGAT	17.
Chocolate, Kumquats	
AUTUMN'S SWEETNESS	18.
Chickpea cake, pumpkin and fennel mousse, olive oil ice cream	
LA PAVLOVA	20.
Crunchy meringue, red fruits heart, vanilla whipped cream Seasonnal Fruits	
RED BERRIES SOUP	20.
Mint, Red Berries, Fresh fruits Cottage cheese sorbet	

*Our restaurant is open daily from 12:00 to 14:00 and from 19:30 to 22:00
Closed on Wednesday*



Prix net service compris – boissons non comprises

Restaurant LE PAVILLON – Hôtel IMPERIAL GAROUBE – 770, chemin de la Garoupe

06160 CAP D'ANTIBES