

CARTE 2015
LE PAVILLON BEACH

Starters

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| Mozzarella 'di bufala' | 20€ |
| 'Collection' tomato, aceto Balsamico de Modena, basil and taggiasca's olives oil | |
| Caesar salade | 25€ |
| Romaine salad, grilled chicken, anchovies, parmesan, bacon, croutons | |
| Nicoise Salad | 22€ |
| Romaine, tomatoes, eggs, anchovies, green peppers, tuna 'Ventresca', marinated artichokes, olives from Nice | |
| Artichokes salad | 25€ |
| Artichokes raw and cooked with 'Fleur de Sel', parmesan cheese from reggiano, capers, aragula salad, summer truffle | |
| Italian plate | 24€ |
| Assorted deli meat, olive tapenade, capers, mozzarella, old parmesan cheese, aragula | |
| Melon and Parma ham | 24€ |
| Lettuce, grapefruit, crunchy vegetables, piquillos/spring onions vinaigrette | |
| Mixed baby salads and herbs | 18€ |
| Crunchy vegetables, with olive oil | |

Our Pastas

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| Tagliatelli with summer truffles | 28€ |
| White truffle cream, tomatoes, garlic, anchovies, aragula salad | |
| Penne 'Gentile Gragnano' according to your choice | 22€ |
| Simply with tomatoes, season vegetables, or pesto | |
| Fregola 'di sarda' | 24€ |
| Cooked as a risotto, artichoke and mushrooms with basil, parmesan emulsion | |
| Ravioli 'stewed beef a la Nicoise' | 26€ |
| Confited tomatoes, olives, parmesan reggiano, aragula, beef juice with piquillos | |

Earth and Sea

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| 'Fritto misto' | 30€ |
| Prawns, squids, octopuss, tomato condiment, saffron aioli | |
| John Dory filet plancha | 35€ |
| Mashed grilled eggplants with coriander and candied lemon, tomato 'collection', violet mustard | |
| Cod Fish in "aioli" | 32€ |
| Marinated fennel, artichokes, green beans, saffron potatoes, egg | |
| Big Prawn roasted with rosemary | 36€ |
| Fregola 'di Sarda' cooked with shellfish, anised fennel, arugula salad/basil | |
| Grilled chicken fillet | 28€ |
| Gnocchis with basil pesto, tomato Pachino, chicken juice with rosemary, summer truffle | |
| Milanese Veal cutlet | 36€ |
| Served with tomatoes tartar, aragula salad, tagliateli with tomatoes | |
| Simmenthal Rib steak | 32€ |
| Simply grilled, caramelized shallots butter, french fries, mesclun salad | |
| Hamburger or cheeseburger | 28€ |
| Served with french fries and mesclun salad | |

The Day Fish

(price to weight) /100 grams

Grilled or "à la plancha"
Served with "pissaladieres", lemoned olive oil

Desserts

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| The 'Chef's' pastry | 17€ |
| Baba 'exotic', 'Tatin' style apple, lemon meringue pie, millefeuille with Bourbon vanilla | |
| Iced Red fruits soup with verbena | 18€ |
| Waffle with sugar, honey or chocolate | 15€ |
| Ice creams and sorbets, crispy tuiles | 17€ |
| Special italian ice creams : "pistachio", "stracciatella", "limoncello" | 17€ |
| Iced sphere of water-melon or melon | 15€ |
| Selection of fruits in season (2 persons minimum) | 40€ |