

SUMMER MENU
Proposed by our Chef
PierFranco Ferrara and his team

STARTER

BEAUFORT AND PISTACHIO "ROCHER"	28.
Pressed sweet pepper, vinaigrette	
TOAST OF RED MULLET	30.
Burrata and yuzu, red mullet jus, honey & tomato	
RICOTTA DI BUFFALA RAVIOLIS	30.
Red shrimps and ricotta di buffala flavored, lime, ginger, tomato sauce	
BURRATA RISOTTO	32.
Anchovy extraction, Langoustine tataki, Guanciale	
LANGOUSTINE CARPACCIO	35.
Avocado, Quinoa, Citrus Fruits, Ginger	
CLAMS TAGLIOLINI	35.
Zucchini and its flowers, roasted almond and basilica	
BLUE LOBSTER WITH LIME OF MENTON	40.
Coconut milk, black olive crumble, sweet and sour radish leaf, mango	

FISH

CRISPY FILET OF SCORPION FISH	32.
Pan-fried clams, bouillabaisse reduction	
BRAISED PINK SEA BREAM	34.
Fennel, Zebra Tomato Sauce, Clams, Aromatic Herbs	
BASS FILET BAKED IN BREAD CRUST	39.
Verbena sauce, Red shrimp carpaccio, Granny Smith apple	
SLOW COOKED JOHN DORY	38.
Basil oil, sour Greek yogurt, Caviar	



Prix net service compris – boissons non comprises

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

06160 CAP D'ANTIBES

MEAT

ROASTED BEEF FILET	38.
Honey and balsamic glazed beef fillet, oriental spices, white peach Olive oil and thyme	
PIGEON CORDON BLEU "EXCELLENCE"	42.
Foie gras, port reduction, beetroot and poached rhubarb	
PISTACHIO CRUSTED LOIN OF LAMB FROM SISTERON	48.
Spicy Tandoori jus, sour condiments	

DESSERT

ICED NOUGAT	17.
Chocolate, Kumquats	
PISTACHIO AND APRICOT FINGER	18.
Shortbread, pistachio cream, poached and fresh apricots, lavender Sicilian ice cream	
LA PAVLOVA	20.
Crunchy meringue, red fruits heart, vanilla whipped cream Seasonal Fruits	
RED BERRIES SOUP	20.
Mint, Red Berries, Fresh fruits Cottage cheese sorbet	

Our restaurant is open daily from 19:30 to 22:00



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