



Menu as an exemple
Proposed by our chef Pierre-Alain Garnier and his team

BLUE LOBSTER OF BRETON COASTS

In carpaccio, vanilla pear vinegar from "chez Popol"

Or

CREAM OF SMALL FRESH PEAS WITH MINT

Chanterelles and baby carrots color of the country, quenelle of Rove bush

SIMMENTAL BEEF FILET OF BAVARIA

Blown apples, Siphon potatoes with truffles

Or

WILD HELLO FROM OUR SIDE

Fevettes, green asparagus cooked in the French style, Maracuja
sauce

LE ST HONORE

Fluffy caramel, crispy puffed rice

Or

BRICK RAMBOUTAN IN BRICK SHEET

Senga Strawberry Sorbet, Soho emulsion

Starter or Main Course-Dessert at 65 Euros

Starter - Main course - Dessert at 85 Euros

Net prices including services – Drinks not included

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

06160 CAP D'ANTIBES

