

OUR

CREATIVE STARTERS

COLD

CRISPY ORKNEY **SCALLOP** TARTLET - 29

Smoked brown butter sauce

A SAINT EWE SOFT EGG, BLUEFIN TUNA TARTARE - 20
Ginger mayo, smoked pike roe (add Prunier Oscietra caviar 5/g)

LOUËT-FEISSER OYSTERS IN A GREEN APPLE AND KOMBU JELLY - 26

Savory buckwheat seeded blinis

NOT-SO-CLASSIC **OBSIBLUE PRAWN** - 27

Cognac mayonnaise, horseradish ketchup

HOT

A STEAMED COMTÉ CHEESE SOUFFLÉ - 22
Watercress and smoked eel butter

A MORELS STUFFED WITH **SWEETBREAD** - 34
Wild garlic emulsion, morel duxelles

LOIRE VALLEY **ASPARAGUS** - 29

Yellow wine emulsion, sweet asparagus and carrot julienne

TEMPERED **WAGYU BEEF** AND POACHED **LANGOUSTINE** - 57

Armorican sabayon, poached foie gras

VEGETABLES

A VEGETABLE RAVIOLES - 20
Carrot, peas and fennel, spring broth, kombava and dill oil

CURRY MAN'OUCHÉ WITH HERB SALAD - 24

Black garlic mayo, pistachio and ginger gel

PLISSÉ OF AVOCADO, CURRY OIL AND PUFFED RICE - 19

Warm sushi rice, vegetable brunoise

SPRING **PITHIVIER**, CELERIAC AND HERBAL BEURRE MONTÉ - 31

Roasted carrot, beetroot and black rice filling, celeriac and mushroom duxelle, Swiss chard

OUR

PASTA

COQUILLETTE COOKED LIKE RISOTTO - 26

Cockles and gratinated Stilton blue cheese

FETTUCCINE AND CANCOILLOTE CHEESE - 29

Crushed black pepper

ORKNEY SCALLOP **RAVIOLE** - 32

Parsley and Noilly Prat emulsion

A GREEN LASAGNA, BOLOGNESE AND PARMESAN - 37
Recipe from mon ami, Luigi Taglienti

A Chef Alléno's favourites, available in Paris, Monaco and London

OUR

MUST HAVE

WHOLE DOVER SOLE MEUNIÈRE SAUCE - 95

Filleted table side

A SURF AND TURF, WAGYU BEEF MILLE FEUILLE & BLUE LOBSTER TAIL - 179

Choron sauce with sesame oil (add Prunier Oscietra caviar 5/g)

A "BADABOUM" ORGANIC EGG WITH PRUNIER OSCIETRA CAVIAR - 69

Sorrel, Salish smoked salt, salmon cream

OUR

FISH & MEAT

TURBOT DUGLERE STYLE - 63

Herbal sabayon, tomato concassé

BROWN BUTTER & LEMON CONFIT COD - 56

Onion purée, cockles and green emulsion

A BEEF FILLET, CAFÉ DE PARIS SAUCE - 69

Gratinated aged Parmesan

A ROASTED DEVON DUCK MAGRET - 58

Green pepper sauce, celeriac and pear condiment

SEARED VENISON FILLET WITH PORT WINE JUS - 68

Foie gras, crispy potatoes

CUT OF THE DAY - MP

OUR

DESSERTS

OUR DAILY CHEESE SELECTION - 24

Sustainable harvest green salad

HAZELNUT ÎLE FLOTTANTE - 22

Meringue, hazelnut crème anglaise, vanilla caramel and hazelnut praliné

A STEAMED CHOCOLATE SOUFFLÉ - 26

Chocolate insert, marbled chocolate and vanilla sauce, pear and vanilla sorbet

QUINCE AND APPLE WELLINGTON - 38

Frangipane, Isigny Chantilly, quince and vanilla sauce (to share)

TEXTURES OF RHUBARB - 23

Shiso diplomat, brown butter shortbread, rhubarb red wine reduction

SPOOM BURNT GRAPEFRUIT - 23

Grapefruit spoom, bergamot gel, sablé Breton, burnt grapefruit mixture

TASTE OF PAVYLLON

THREE COURSES 55

FROM 12 to 14:00

Our Wine Pairing – 45

STARTER

SAINT EWE SOFT EGG, BLUEFIN TUNA TARTARE

Ginger mayo, smoked pike roe (add Prunier Oscietra caviar 5/g)

SPINACH AND BLACK TRUFFLE RAVIOLE

Parmesan emulsion, egg yolk (add 15)

PLISSÉ OF AVOCADO, CURRY OIL AND PUFFED RICE

Warm sushi rice, vegetable brunoise

STEAMED COMTÉ CHEESE SOUFFLÉ

Watercress and smoked eel butter

MORELS STUFFED WITH SWEETBREAD

Wild garlic emulsion, morel duxelles (add 12)

MAIN

FETTUCCINE AND CANCOILLOTE CHEESE

Crushed black pepper

BROWN BUTTER & LEMON CONFIT COD

Onion purée, cockles and green emulsion (add 9)

BEEF FILLET, CAFÉ DE PARIS SAUCE

Gratinated aged Parmesan (add 20)

ROASTED DEVON DUCK MAGRET

Green pepper sauce, celeriac and pear condiment

SPRING PITHIVIER, CELERIAC AND HERBAL BEURRE MONTÉ

Roasted carrot, beetroot and black rice filling, celeriac and mushroom duxelle, Swiss chard

DESSERT

OUR DAILY CHEESE SELECTION

Sustainable harvest green salad (add 10)

HAZELNUT ÎLE FLOTTANTE

Meringue, hazelnut crème anglaise, vanilla caramel and hazelnut praliné

TEXTURES OF RHUBARB

Shiso diplomat, brown butter shortbread, rhubarb red wine reduction

STEAMED CHOCOLATE SOUFFLÉ

Chocolate insert, marbled chocolate and vanilla sauce, pear and vanilla sorbet (add 9)

SPOOM BURNT GRAPEFRUIT

Grapefruit spoom, bergamot gel, sablé Breton, burnt grapefruit mixture

IMMERSIVE MAYFAIR

4 COURSES 95 | 5 COURSES 120

NOT-SO-CLASSIC **OBSIBLUE PRAWN**
Cognac mayonnaise, horseradish ketchup

STEAMED **COMTÉ CHEESE SOUFFLÉ**
Watercress and smoked eel butter

BROWN BUTTER & LEMON CONFIT **COD**
Onion purée, cockles and green emulsion

And / Or

ROASTED **DEVON DUCK MAGRET**
Green pepper sauce, celeriac and pear condiment

HAZELNUT **ÎLE FLOTTANTE**
Meringue, hazelnut crème anglaise, vanilla caramel and hazelnut praliné

Our Wine Pairing 4 courses – 90

Our Wine Pairing 5 courses – 110

PAVYLLON

6 COURSES 175

LOUËT-FEISSER OYSTERS IN A GREEN APPLE AND KOMBU JELLY
Savory buckwheat seeded blinis

SPRING **PITHIVIER**, CELERIAN AND HERBAL BEURRE MONTÉ
Roasted carrot, beetroot and black rice filling, celeriac and mushroom duxelle, Swiss chard

TURBOT DUGLERE STYLE
Herbal sabayon, tomato concassé

SEARED **VENISON FILLET WITH PORT WINE JUS**
Foie gras, crispy potatoes

SPOOM BURNT GRAPEFRUIT
Grapefruit spoom, bergamot gel, sablé Breton, burnt grapefruit mixture

QUINCE AND APPLE **WELLINGTON**
Frangipane, Isigny Chantilly, quince and vanilla sauce

Our Wine Pairing – 150