

OUR

## CREATIVE STARTERS

### COLD

CRISPY ORKNEY **SCALLOP TARTLET** - 29

*Smoked brown butter sauce*

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

**WILD SEABASS CARPACCIO** - 39

*Beef tartare, Maison Prunier caviar, puffed rice and quinoa, capers*

MARINATED **WELSH SHRIMP** - 26

*Cherry tomato jelly, fresh shrimp emulsion, lemon zest, olive oil, Espelette*

### HOT

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

NOT-SO-CLASSIC **QUICHE** - 26

*Ham and Beaufort cheese, Lardo di Colonnata, green salad*

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

**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*

**AVOCADO PLISSÉ**, CURRY OIL AND PUFFED RICE - 19

*Warm sushi rice, vegetable brunoise*

SPRING **PITHIVIER** OF CELERIAC WITH 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*

**FETTUCCHINE** WITH PESTO - 43

*Gambero Rosso carpaccio, olive oil and lemon gel*

ORKNEY SCALLOP **RAVIOLE** - 32

*Parsley and Noilly Prat emulsion*

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

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

OUR

## MUST HAVE

**WHOLE DOVER SOLE MEUNIÈRE SAUCE** - 95

*Filletted tableside*

**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 DUGLÉRÉ STYLE** - 63

*Herbal sabayon, tomato concassé*

**BROWN BUTTER & LEMON CONFIT COD** - 56

*Onion purée, cockles and green emulsion*

**A BEEF FILLET WITH CAFÉ DE PARIS SAUCE** - 69  
*Gratinated aged Parmesan*

**A PAN-FRIED HEART OF SWEETBREAD** - 62  
*Pan-fried heart of sweetbread, morels cooked with yellow wine, sauce Bercy and wild garlic emulsion*

**CORNWALL LAMB CHOP** - 59

*Hay-barbecued, samphire pistou, anchovy paste and lamb jus*

**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)*

**CRISPY STRAWBERRY TARTELETTE** - 23

*Vanilla cream, herbs gel*

**SPOOM BURNT GRAPEFRUIT** - 23

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

# TASTE OF PAVYLLON

THREE COURSES 55

FROM 12:00 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)*

**CRISPY ORKNEY SCALLOP TARTLET**

*Smoked brown butter sauce (add 8)*

**AVOCADO PLISSÉ, CURRY OIL AND PUFFED RICE**

*Warm sushi rice, vegetable brunoise*

**STEAMED COMTÉ CHEESE SOUFFLÉ**

*Watercress and smoked eel butter*

**NOT-SO-CLASSIC QUICHE**

*Ham and Beaufort cheese, Lardo di Colonnata, green salad (add 5)*

## MAIN

**FETTUCCINE WITH PESTO**

*Olive oil and lemon gel (add Gambero Rosso carpaccio 15)*

**BROWN BUTTER & LEMON CONFIT COD**

*Onion purée, cockles and green emulsion (add 9)*

**BEEF FILLET WITH CAFÉ DE PARIS SAUCE**

*Gratinated aged Parmesan (add 20)*

**CORNWALL LAMB CHOP**

*Hay-barbecued, samphire pistou, anchovy paste and lamb jus*

**SPRING PITHIVIER OF CELERIAC WITH 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*

**CRISPY STRAWBERRY TARTELETTE**

*Vanilla cream, herbs gel*

**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

### **SAINT EWE SOFT EGG, BLUEFIN TUNA TARTARE**

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

### **STEAMED COMTÉ CHEESE SOUFFLÉ**

*Watercress and smoked eel butter*

### **BROWN BUTTER & LEMON CONFIT COD**

*Onion purée, cockles and green emulsion*

*And / Or*

### **CORNWALL LAMB CHOP**

*Hay-barbecued, samphire pistou, anchovy paste and lamb jus*

### **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

### **MARINATED WELSH SHRIMP**

*Cherry tomato jelly, fresh shrimp emulsion, lemon zest, olive oil, Espelette*

### **SPRING PITHIVIER OF CELERIAC WITH HERBAL BEURRE MONTÉ**

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

### **TURBOT DUGLÉRE STYLE**

*Herbal sabayon, tomato concassé*

### **PAN-FRIED HEART OF SWEETBREAD**

*Pan-fried heart of sweetbread, morels cooked with yellow wine,  
sauce Bercy and wild garlic emulsion*

### **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*