

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)

FEATHERED GAME TERRINE, **PICKLED GIROLLES** - 32

Cognac jelly, green salad

BEEF TARTARE, ROASTED BONE MARROW - 29

Anchovy, black garlic and toast

HOT

A STEAMED COMTÉ CHEESE SOUFFLÉ - 22
Albufera sauce (add pan-seared French foie gras 10)

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

Ham and Beaufort cheese, Lardo di Colonnata, green salad

SALTED BUTTER-ROASTED **SPIDER CRAB** - 28

Anise-scented coral jus, tomato cloud, grated bottarga, black lemon powder

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

Armorican sabayon, poached foie gras

VEGETABLES

A BEETROOT AND SPINACH RAVIOLI - 20
Celery extraction, roasted corn extraction, turnip juice and parsley 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

THE "FLATATOUILLE" - 28

Cabbage with seasonal vegetables, celeriac, tomato syrup, smoked oil and rocket pesto

OUR

PASTA

ORZO PASTA - 29

French onion consommé, 12-month Comté

HOMEMADE **FETTUCCINE** - 29

Cancoillotte cheese, crushed black pepper

CÈPE **RAVIOLE** - 32

Runny egg yolk, spinach and ricotta, Parmesan 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

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

CONFIT MONKFISH - 59

Confit in peppered duck fat, parsley viennoise, roasted cèpes

RED MULLET À LA PLANCHA - 56

Cockles, chermoula sauce and chorizo butter

A BONE MARROW-CRUSTED BEEF FILLET - 69

*Bordelaise sauce, onion marmalade, wholegrain mustard and verjus-glazed grapes
(add pan-seared French foie gras 15)*

A PAN-FRIED SWEETBREAD - 62

Girolles and Vin Jaune

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 CREAMY CHOCOLATE SOUFFLÉ - 26

Vanilla ice cream, flambéed with Amaretto

DARK CHOCOLATE NAMELAKA - 24

Caramel, sobacha croustillant and whisky ice cream

ALMOND CLOUD - 24

Black fruit compote, raspberry sorbet, Chartreuse-lemon gel and Chartreuse almond mousse

BLACK FIG BOSTOCK - 23

Brioche, grape and verjus foam, curry ice cream

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 9)

BEETROOT AND SPINACH **RAVIOLI**

Celery extraction, roasted corn extraction, turnip juice and parsley oil

STEAMED **COMTÉ CHEESE SOUFFLÉ**

Albufera sauce (add pan-seared French foie gras 10)

NOT-SO-CLASSIC **QUICHE**

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

MAIN

ORZO PASTA

French onion consommé, 12-month Comté

RED MULLET À LA PLANCHA

Cockles, chermoula sauce and chorizo butter

BONE MARROW-CRUSTED **BEEF FILLET**

Bordelaise sauce, onion marmalade, wholegrain mustard and verjus-glazed grapes (add 20)

CORNWALL LAMB CHOP

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

AVOCADO PLISSÉ, CURRY OIL AND PUFFED RICE

Warm sushi rice, vegetable brunoise

DESSERT

OUR DAILY **CHEESE SELECTION**

Sustainable harvest green salad (add 10)

HAZELNUT **ÎLE FLOTTANTE**

Meringue, hazelnut crème anglaise, vanilla caramel and hazelnut praliné

ALMOND CLOUD

Black fruit compote, raspberry sorbet, Chartreuse-lemon gel and Chartreuse almond mousse

CREAMY **CHOCOLATE SOUFFLÉ**

Vanilla ice cream, flambéed with Amaretto (add 9)

DARK CHOCOLATE **NAMELAKA**

Caramel, sobacha croustillant and whisky ice cream

PARIS • MONACO • LONDON

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

Albufera sauce (add pan-seared French foie gras 10)

RED MULLET À LA PLANCHA

Cockles, chermoula sauce and chorizo butter

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

CRISPY ORKNEY SCALLOP TARTLET

Smoked brown butter sauce

NOT-SO-CLASSIC QUICHE

Ham and Beaufort cheese, Lardo di Colonnata, green salad

CONFIT MONKFISH

Confit in peppered duck fat, parsley viennoise, roasted cèpes

PAN-FRIED SWEETBREAD

Girolles and Vin Jaune

BLACK FIG BOSTOCK

Brioche, grape and verjus foam, curry ice cream

DARK CHOCOLATE NAMELAKA

Caramel, sobacha croustillant and whisky ice cream

Our Wine Pairing – 150