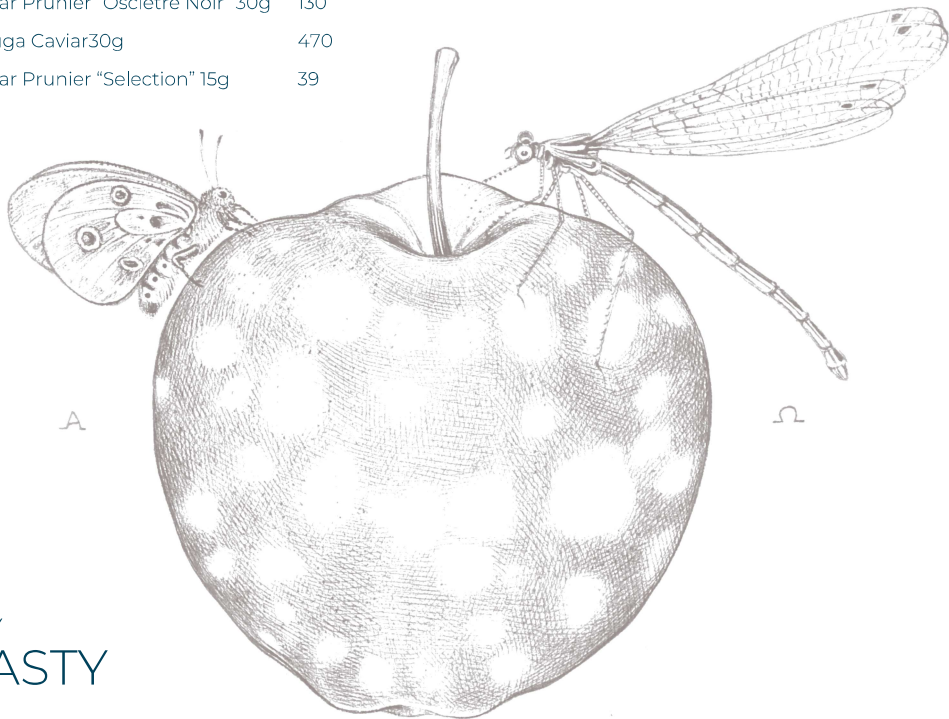


# CAVIAR

## Selection

Caviar Prunier "Selection" 30g	79
Caviar Prunier "Osciètre Noir" 30g	130
Beluga Caviar30g	470
Caviar Prunier "Selection" 15g	39



# HEALTHY

## BUT TASTY

Açaí bowl <i>Fresh banana, pomegranate, kiwi and toasted coconut flakes</i>	18
Exotic chia pudding <i>Coconut milk</i>	18
Gluten free cake of the day	7
Homemade granola <i>Greek yoghurt, honey and berries</i>	12 / 18
Yoghurt selection <i>Assorted flavours</i>	7
Cheese platter	22
Chickpea hummus <i>Red pepper and coriander oil, puffed pita bread</i>	14
Mixed berries <i>Strawberries, raspberries, blueberries</i>	22
Seasonal fruit platter	22

PAVILION  
A YANNICK ALLÉNO RESTAURANT  
LONDON

# BREAKFAST



## HOT BEVERAGES

### TEA & INFUSIONS 9

Fresh infusion

Earl Grey

English Breakfast

Darjeeling  
*Gopaldhara 2nd Flush*

Jasmine Pearls  
*Grade A*

Yame Gyokuro  
*Green Tea*

Moonlight Yunnan  
*White Tea*

### COFFEE

Cappuccino 8

Latte / Flat white 8

Americano 8

Single espresso 7

Double espresso 8

## SWEETS

Waffles 19  
*Chocolate-hazelnut spread*

Crêpes 19  
*Salted butter, demerara sugar*

Our ultimate French toast 22  
*Caramelized hazelnut, whipped cream*

Homemade Viennoiserie 8  
*Croissant Or Pain au chocolat*



## PAVYLLON'S MUST HAVE

### SAVOURY

The Mayfair Muffin 28  
*Cumberland sausage, cheddar and rich yolk egg*

Avocado "Croast" or Toast 28  
*Guacamole, poached egg, rocket salad, Parmesan  
(Add smoked Scottish salmon 14)*

Open Salmon bagel 26  
*Cream cheese, capers, smoked Scottish salmon, mixed salad  
(Add poached egg 6)*

Steak and eggs 55  
*Beef fillet served with fried eggs and avocado salad*

FrenGLISH platter 32  
*Pommes Anna, pork sausage, bacon, black pudding, roasted tomatoes, mushroom, baked beans, eggs of your choice, toast*

Salted maple pancake 19  
*Brown butter*

## EGGS

Eggs Benedict 26  
*Bacon, Hollandaise sauce*

Eggs Royale 26  
*Smoked salmon, Hollandaise sauce  
(Add Caviar 25)*

Eggs Florentine 26  
*Spinach, Comté cheese extraction*

Scrambled Eggs Shakshuka 28  
*Fragrant tomato sauce, coriander*

Arabic Omelette 30  
*Labneh, fresh herbs, sumac, spicy sauce*

Two eggs of your choice 22  
*Poached, boiled, fried, scrambled  
(Additional egg 6)*

Omelette / Egg White 26  
*With fillings of your choice  
(Additional egg 6)*

Additional selection of bread £7  
Toast and baguettes

## SIDE DISHES

Sautéed mushrooms 8

Confit tomato 8

Sautéed spinach 8

Baked beans 8

Modern pommes Anna 8

Crispy bacon 10

Chicken sausages 10

Italian pork sausages 12

Smoked Scottish Salmon 14

## OUR BREAKFAST SETS

### CONTINENTAL 34

Hot beverage  
*(Bottomless)*

Juice of your choice

Yoghurt or fresh fruits platter

Croissant or pain au chocolat

Add two eggs of your choice 11  
*Poached, boiled, fried, scrambled*

### FULL FRENGLISH 45

Hot beverage  
*(Bottomless)*

Juice of your choice

FrenGLISH platter  
*Pommes Anna, pork sausage, bacon black pudding, roasted tomatoes, mushroom, baked beans, eggs of your choice, toast*

Add seasonal fruit platter 12

### HEALTHY 42

Hot beverage  
*(Bottomless)*

Green Juice

Homemade Granola

Yoghurt selection  
*Assorted flavours*

Cake of the day



Please advise your server of any dietary requirements or allergies. Detailed allergens available upon request.  
A discretionary 15% service charge will be added to your bill. Prices are inclusive of VAT.  
Pavillon London at Four Seasons Hotel London at Park Lane proudly supports local suppliers, sourcing the finest British and European ingredients to create dishes rich in flavor. Committed to sustainable cuisine, we ensure only the highest quality ingredients are used.