

TASTE OF PAVYLLON

TWO COURSES 49
THREE COURSES 55
FROM 12 to 14:30

STARTER

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

FENNEL, PEAS AND CARROT RAVIOLES
Cold spring broth, celeriac, Granny Smith apple, dill water

HAMPSHIRE AGED TROUT TARTARE
Smoked brown butter sauce, bone marrow, almond

STEAMED COMTÉ CHEESE SOUFFLÉ
Watercress and smoked eel butter

PLISSÉ OF AVOCADO, CURRY OIL AND PUFFED RICE
Warm sushi rice, vegetable brunoise

MAIN

FETTUCCINE AND CANCOILLOTTE CHEESE
Crushed black pepper

CORNISH LAMB CUTLET COOKED OVER FIRE
Bagnetto rosso

LAKE DISTRICT CRISPY PORK CHOP, HORSERADISH BEURRE BLANC
Smoked pike and trout roe, chives

WILD CONFIT SEABASS MARINATED WITH SOBRASADA
Spinach, smoked Parmesan foam

BROWN BUTTER AND LEMON CONFIT COD
Cockle, peas, herbal emulsion

DESSERT

OUR DAILY CHEESE SELECTION
Sustainable harvest green salad

STRAWBERRY NAGE
Strawberry salad in balsamic vinaigrette, eucalyptus espuma, nori seaweed arlette

"HOT CHOCOLATE"
Sobacha ice cream, sugar-free candied apple, sobacha opaline

AMBER DELIGHT, ROASTED DATE STONE ICE CREAM
Dates and orange marmalade, pistachio tuile

"NOT SO CLASSIC" TIRAMISU
Cardamom and Mascarpone ice cream, coffee sauce

SALTED CHOCOLATE GANACHE
Yellow wine iced cream, mushroom extraction and maple syrup

TO START BUBBLES BY THE GLASS

125ml

Add Mini tin of 15g Prunier House caviar

It is characterised by a balanced salty attack that blends harmoniously with its nutty notes, creating the perfect blend of flavours. Its long finish provides an elegant, straightforward tasting experience.

39

Gusbourne, Blanc de Blancs, Brut,
Appledore, Kent, England, 2019

Based in Kent, Gusbourne showcases one of the best example of British sparkling wine. This 100% Chardonnay reveals exquisite aromas of citrus fruits and fresh almonds, culminating in a silky, mineral-driven finish.

24

Champagne, Brut Réserve,
Charles Heidsieck, France, NV

Crafted from grapes sourced from 3 Grand Cru vineyards throughout the region, this Champagne features elegant notes of freshly baked brioche, complemented by subtle roasted undertones and the rich flavours of dried fruits, such as pistachio and almond.

26

Champagne, "La Réserve", Brut
Palmer & Co, France, NV

Aged for 6 years sur lie, La Réserve is a Champagne of great precision, harmoniously balanced by the freshness and fullness of the great terroirs of the Montagne de Reims. A significant proportion of reserve wines contributes a rare fullness and maturity. Served from Magnum.

30

Champagne "Grand Vintage Rosé", Brut,
Moët & Chandon, France, 2015

Principly Pinot Noir, balanced with some Chardonnay and Pinot Meunier. This sumptuous rosé Champagne, develops with fruity hints of fig and wild strawberry combined with sweet spices.

40

Champagne "Cuvée Stanislas", Blanc de Blancs, Brut
Thiénot, France 2008

Prestigious Chardonnay-based Champagne, aged for more than twelve years, with grapes predominantly from Grand Cru vineyards.

It will build to a crescendo with ripe notes of candied lemon, hints of hazelnut and a round creamy finish. Unique!

50

OUR
CREATIVE STARTERS

COLD

- BEEF AND DEVON CRAB TARTARE - 28
Gochujang pepper, crispy blinis, citrus gel
- POACHED SCOTTISH LANGOUSTINE SEASONED WITH SESAME DRESSING - 54
Powdered with paprika and black lemon, shiso mayo, fermented beetroot
- SAINT EWE SOFT EGG, BLUEFIN TUNA TARTARE - 20
Ginger mayo, smoked pike roe (add Prunier Oscietra caviar 5/g)
- SCOTTISH LOBSTER TAIL GLAZED WITH LOVAGE MAYO - 49
Kombu broth, fresh cucumber, mozuku algae Japanese style
- HAMPSHIRE AGED TROUT TARTARE - 22
Smoked brown butter sauce, bone marrow, almond

HOT

- STEAMED COMTÉ CHEESE SOUFFLÉ - 19
Watercress and smoked eel butter
- “BADABOUM” ORGANIC EGG WITH PRUNIER OSCIETRA CAVIAR - 69
Sorrel, Salish smoked salt, salmon cream
- STEAMED SCALLOP WITH SHISO - 34
Dashi flavoured celeriac essence
- WHITE ASPARAGUS ROYALE - 29
Foie gras, light sabayon

VEGETABLES

- FENNEL, PEAS AND CARROT RAVIOLES - 20
Cold spring broth, celeriac, Granny Smith apple, dill water
- 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 VEGETABLE SALAD - 22
Gratinated olive viennoise, shoots dressed in marigold and elderflower vinaigrette

OUR
PASTA

- COQUILLETTE COOKED LIKE RISOTTO - 49
Bone marrow and Prunier Oscietra caviar
- CASARECCE WITH LOBSTER CURRY BISQUE - 59
Garam Masala, lime zest (add half lobster tail 19)
- FETTUCCINE AND CANCOILLOTTE CHEESE - 32
Crushed black pepper
- 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 - 80
Filleted table side
- SURF AND TURF, WAGYU BEEF MILLE FEUILLE & BLUE LOBSTER TAIL - 179
Choron sauce with sesame oil (add Prunier Oscietra caviar 5/g)
- CORDON BLEU OF HERITAGE CHICKEN, FRENCH PYRENEES, MAISON GARAT - 96
Yellow wine jus. To share

OUR
FISH & MEAT

- WILD CONFIT SEABASS MARINATED WITH SOBRASADA - 55
Spinach, smoked Parmesan foam
- BROWN BUTTER AND LEMON CONFIT COD - 49
Cockles, peas, herbal emulsion
- JAPANESE WAGYU BEEF STROGANOFF - 74
Crispy potatoes strings seasoned with paprika, basmati rice
- CORNISH LAMB CUTLET COOKED OVER FIRE - 58
Bagnetto rosso
- LAKE DISTRICT CRISPY PORK CHOP, HORSERADISH BEURRE BLANC - 45
Smoked pike and trout roe, chives
- CRISPY SWEETBREAD, ROUGAIL SAUCE - 68
Shiso, fresh celery and meat jus
- CUT OF THE DAY - MP

OUR
DESSERTS

- OUR DAILY CHEESE SELECTION - 24
Sustainable harvest green salad
- STRAWBERRY NAGE - 23
Strawberry salad in balsamic vinaigrette, eucalyptus espuma, nori seaweed arlette
- “HOT CHOCOLATE”- 22
Sobacha ice cream, sugar-free candied apple, sobacha opaline
- CREAMY CHOCOLATE “SOUFFLÉ” - 26
Flambéed with Amaretto (to share)
- AMBER DELIGHT, ROASTED DATE STONE ICE CREAM - 21
Dates and orange marmalade, pistachio tuile
- “NOT SO CLASSIC” TIRAMISU - 22
Cardamom and Mascarpone ice cream, coffee sauce
- SALTED CHOCOLATE GANACHE - 23
Yellow wine ice cream, mushroom extraction and maple syrup

PARIS • MONACO • LONDON

IMMERSIVE
MAYFAIR

4 COURSES 85 (*) | 6 COURSES 110

- 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 AND LEMON CONFIT COD
Cockles, peas, herbal emulsion
- CORNISH LAMB CUTLET COOKED OVER FIRE *
Bagnetto rosso
- AMBER DELIGHT, ROASTED DATE STONE ICE CREAM *
Dates and orange marmalade, pistachio tuile
- “HOT CHOCOLATE”
Sobacha ice cream, sugar-free candied apple, sobacha opaline

PAVYLLON

148

- HAMPSHIRE AGED TROUT TARTARE
Smoked brown butter sauce, bone marrow, almond
- STEAMED SCALLOP WITH SHISO
Dashi flavoured celeriac essence
- WILD CONFIT SEABASS MARINATED WITH SOBRASADA
Spinach, smoked parmesan
- CRISPY SWEETBREAD, ROUGAIL SAUCE
Shiso, fresh celery and meat jus
- STRAWBERRY NAGE
Strawberry salad in balsamic vinaigrette, eucalyptus espuma, nori seaweed arlette
- SALTED CHOCOLATE GANACHE
Yellow wine ice cream, mushroom extraction and maple syrup

Our Wine Pairing – 140

Please scan for detailed allergens and source of our ingredients



All menu items are subject to change according to seasonality and availability.
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. Four Seasons Hotel London at Park Lane is proud to support our local suppliers in a commitment to sustainable cuisine using the finest ingredients.
All our prices are in Pounds Sterling