

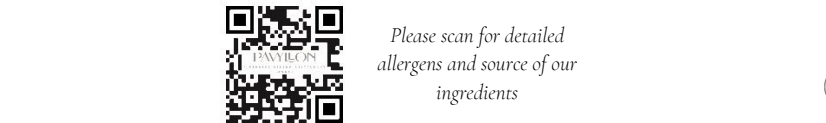
OUR  
CREATIVE STARTERS

- COLD
- BEEF AND DEVON CRAB TARTARE** - 28  
*Gochujang pepper, crispy blinis, citrus gel*
- POACHED **LANGOUSTINE** SEASONED WITH SESAME DRESSING - 54  
*Powdered with paprika and black lemon, shiso mayo, fermented beetroot*
- SOFT EGG, BLUEFIN TUNA TARTARE** - 20  
*Ginger mayo, smoked pike roe (add Prunier Oscietra caviar 5/g)*
- HAMACHI CARPACCIO**, CITRUS DRESSING - 24  
*Pickled radish*
- 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
- BEETROOT & SPINACH RAVIOLE FLOWERS** - 20  
*Celeriac, turnip, corn, parsley 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 VEGETABLE SALAD** - 22  
*Gratinated olive bed, shoots dressed in marigold and fennel flower vinaigrette*

- OUR  
PASTA
- COQUILLETTE** COOKED LIKE RISOTTO - 49  
*Bone marrow and Prunier Oscietra caviar*
- RUNNY EGG YOLK RAVIOLE** - 22  
*Filled with spinach and ricotta, Parmesan emulsion*
- FETTUCCINE** AND CANCOILLOTTE CHEESE - 32  
*Crushed black pepper*
- GREEN LASAGNA**, BOLOGNESE AND PARMESAN - 37  
*Recipe from mon ami, Luigi Taglienti*



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 1.5% 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

- 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)*
- CHICKEN CORDON BLEU** WITH YELLOW WINE JUS - 96  
*To share*

- OUR  
FISH & MEAT
- 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*
- 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  
*Green salad*
- BOSKOOP APPLE** BAKED IN MOLASSES CRUST - 22  
*Isigny ice cream, Calvados sauce*
- "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 honey*

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

- TASTE OF  
PAVYLLON
- TWO COURSES 49  
THREE COURSES 55  
FROM 12 to 14:30

- STARTER
- SOFT EGG, BLUEFIN TUNA TARTARE**  
*Ginger mayo, smoked pike roe (add Prunier Oscietra caviar 5/g)*
- HAMACHI CARPACCIO**, CITRUS DRESSING  
*Pickled radish*
- 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*
- CRISPY PORK CHOP**, HORSERADISH BEURRE BLANC  
*Smoked pike and trout roe, chives*
- CONFIT SEABASS** MARINATED WITH SOBRASADA  
*Spinach, smoked Parmesan foam*
- BROWN BUTTER AND LEMON **CONFIT COD**  
*Cockle, peas, herbal emulsion*

- DESSERT
- OUR DAILY **CHEESE SELECTION**  
*Green salad*
- BOSKOOP APPLE** BAKED IN MOLASSES CRUST  
*Isigny ice cream, Calvados sauce*
- "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 honey*

- IMMERSIVE  
MAYFAIR
- 4 COURSES 85 (\*) | 6 COURSES 110

- HAMACHI CARPACCIO**, CITRUS DRESSING \*  
*Pickled radish*
- 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*
- CONFIT SEABASS** MARINATED WITH SOBRASADA  
*Spinach, smoked parmesan*
- CRISPY **SWEETBREAD**, ROUGAIL SAUCE  
*Shiso, fresh celery and meat jus*
- BOSKOOP APPLE** BAKED IN MOLASSES CRUST  
*Isigny ice cream, Calvados sauce*
- SALTED **CHOCOLATE GANACHE**  
*Yellow wine ice cream, mushroom extraction and honey*



A YANNICK ALLÉNO RESTAURANT  
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