

# 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)*

**BEETROOT AND SPINACH RAVIOLES**  
*Vegetable broth made of turnip juice, celeriac and corn extraction*

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

**STEAMED COMTÉ CHEESE SOUFFLÉ**  
*Albufera sauce (add seared foie gras 10)*

**STUFFED ROASTED PEACH, NASTURTIUM FLOWER**  
*Roquette, confit tomato condiment and girolles*

## MAIN

**CASERECCE AND DATTERINI TOMATO ESSENCE**  
*Parmesan cheese, fresh basil*

**CORNISH LAMB CUTLET COOKED OVER FIRE**  
*Bagnetto rosso*

**ROASTED SWEETBREAD**  
*Girolles and yellow wine emulsion*

**POACHED TURBOT DUGLÉRE STYLE**  
*Verbena emulsion with fragrant herbs, tomato Concassé, crispy potato*

**JOHN DORY FILLET IN VANILLA BUTTER**  
*Jasmine infused, coconut cream*

## DESSERT

**OUR DAILY CHEESE SELECTION**  
*Sustainable harvest green salad*

**APRICOT NEST, ROASTED APRICOT SORBET**  
*Rosemary vinegar gel, apricot verbena Beurre blanc*

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

**VANILLA FONTAINEBLEAU AND BLACKBERRY COMPOTE**  
*Genepi jelly, tarragon and Fromage Blanc*

**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

Trento Doc, Ferrari Perlé,  
Trentino Alto-Adige, Italy 2018

*Trento DOC sparkling wine made from 100% Chardonnay. Aged over 4 years on the lees, it offers delicate notes of golden apple, citrus, and brioche. Elegant bubbles and a crisp, creamy finish make it a true Alpine gem.*  
22

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, 2016

*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 TARTARE, CRISPY WAGYU TUILE** - 33  
*Tarragon mayo, crème fraîche, and dry beef broth*
- 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*
- HAND SLICED **WILD SEABASS** - 26  
*Grated kohlrabi condiment, pickle and dill dashi dressing (add Prunier Oscietra caviar 5/g)*

HOT

- STEAMED COMTÉ CHEESE SOUFFLÉ** - 26  
*Albufera sauce, seared foie gras*
- “BADABOUM” ORGANIC EGG WITH PRUNIER OSCIETRA CAVIAR** - 69  
*Sorrel, Salish smoked salt, salmon cream*
- STEAMED **SCALLOP** WITH **SHISO** - 34  
*Dashi flavoured celeriac essence*
- HAMPSHIRE AGED TROUT AND FOIE GRAS TOASTY** -36  
*Yuzu jelly, smoked salmon roe and Prunier Oscietra caviar*

VEGETABLES

- BEETROOT AND SPINACH RAVIOLES** - 20  
*Vegetable broth made of turnip juice, celeriac and corn extraction*
- 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*
- STUFFED ROASTED PEACH,** NASTURTIUM FLOWER - 22  
*Roquette, confit tomato condiment and girolles*

OUR

PASTA

- COQUILLETTE** COOKED LIKE RISOTTO - 49  
*Bone marrow and Prunier Oscietra caviar*
- FETTUCCINE** AND CANCOILLOTE CHEESE - 33  
*Crushed black pepper*
- CASERECCE** AND DATTERINI TOMATO ESSENCE - 32  
*Parmesan cheese, fresh basil*
- 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)*
- VEAL CORDON BLEU** WITH BÉCHAMEL SAUCE - 128  
*Potato purée, veal jus with vin jaune. To share*

OUR

FISH & MEAT

- POACHED TURBOT** DUGLÉRÉ STYLE - 67  
*Verbena emulsion with fragrant herbs, tomato Concassé, crispy potato*
- JOHN DORY FILLET** IN VANILLA BUTTER - 55  
*Jasmine infused, coconut cream*
- BEEF FILLET,** CAFE DE PARIS SAUCE - 69  
*Gratinated aged parmesan*
- CORNISH LAMB CUTLET** COOKED OVER FIRE - 58  
*Bagnetto rosso*
- ROASTED **SWEETBREAD** - 68  
*Girolles and yellow wine emulsion*
- CUT OF THE DAY** - MP

OUR

DESSERTS

- OUR DAILY **CHEESE SELECTION** - 24  
*Sustainable harvest green salad*
- APRICOT NEST, ROASTED APRICOT SORBET** - 23  
*Rosemary vinegar gel, apricot verbena Beurre blanc*
- EARL GREY AND ORANGE **MILLEFEUILLE** - 22  
*Caramelized puff pastry, Earl Grey crémeux and orange Crème anglaise*
- CREAMY CHOCOLATE “SOUFFLÉ”** - 26  
*Flambéed with Amaretto (to share)*
- STRAWBERRY NAGE** - 23  
*Strawberry salad in balsamic vinaigrette, eucalyptus espuma, nori seaweed arlette*
- VANILLA FONTAINEBLEAU** AND BLACKBERRY COMPOTE - 22  
*Genepi jelly, tarragon and Fromage Blanc*
- 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 \***  
*Albufera sauce, seared foie gras*

**JOHN DORY FILLET** IN VANILLA BUTTER  
*Jasmine infused, coconut cream*

**CORNISH LAMB CUTLET** COOKED OVER FIRE \*  
*Bagnetto rosso*

**VANILLA FONTAINEBLEAU** AND BLACKBERRY COMPOTE - 22 \*  
*Genepi jelly, tarragon and Fromage Blanc*

EARL GREY AND ORANGE **MILLEFEUILLE**  
*Caramelized puff pastry, Earl Grey crémeux and orange Crème anglaise*

PAVYLLON

148

HAND SLICED **WILD SEABASS**  
*Grated kohlrabi condiment, pickle and dill dashi dressing (add Prunier Oscietra caviar 5/g)*

**STEAMED SCALLOP** WITH **SHISO**  
*Dashi flavoured celeriac essence*

**POACHED TURBOT** DUGLÉRÉ STYLE  
*Verbena emulsion with fragrant herbs, tomato Concassé, crispy potato*

**ROASTED SWEETBREAD**  
*Girolles and yellow wine emulsion*

**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