

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 SOUFLÉ**
Albufera sauce (add seared foie gras 10)

CEPS AND GIROLLES MUSHROOM TARTLET
Yellow wine emulsion

MAIN

CASERECCE AND DATTERINI TOMATO ESSENCE
Parmesan cheese, fresh basil

ROASTED **DEVON DUCK MAGRET**
Sweet marinated daikon radishes

ROASTED **SWEETBREAD**
Girolles and yellow wine emulsion

CONFIT **NEWLYN MONKFISH TAIL**
Barbecued ceps mushroom, viennoise, meat jus

JOHN DORY FILLET IN VANILLA BUTTER
Jasmine infused, coconut cream

DESSERT

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

THE PIEMONTAIS
Hazelnut biscotti, lemon confit, praliné ice cream

UME NO YUMÉ
Plum cooked in sugar crust, umeshu jelly, light coconut espuma, shiso sorbet

VANILLA FONTAINEBLEAU AND BLACKBERRY COMPOTE
Chartreuse 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)
- HAMPSHIRE AGED TROUT AND FOIE GRAS TOASTY** -36
Yuzu jelly, smoked salmon roe and Prunier Oscietra caviar
- 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
- CEPS MUSHROOM AND BONE MARROW** COOKED IN PAPILLOTE -29
Chicken liver toast, Parmesan and juniper powder

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
- CEPS AND GIROLLES MUSHROOM TARTLET** - 32
Yellow wine emulsion

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

- CONFIT NEWLYN MONKFISH TAIL** - 56
Barbecued cepes mushroom, viennoise, meat jus
- JOHN DORY FILLET** IN VANILLA BUTTER - 55
Jasmine infused, coconut cream
- BEEF FILLET,** CAFE DE PARIS SAUCE - 69
Gratinated aged parmesan
- ROASTED DEVON DUCK MAGRET** - 58
Sweet marinated daikon radishes
- ROASTED SWEETBREAD** - 68
Girolles and yellow wine emulsion
- CUT OF THE DAY** - MP

OUR
DESSERTS

- OUR DAILY CHEESE SELECTION** - 24
Sustainable harvest green salad
- THE PIEMONTAIS** - 22
Hazelnut biscotti, lemon confit, praliné ice cream
- CREAMY CHOCOLATE “SOUFFLÉ”** - 26
Flambéed with Amaretto (to share)
- UME NO YUMÉ** - 23
Plum cooked in sugar crust, umeshu jelly, light coconut espuma, shiso sorbet
- VANILLA FONTAINEBLEAU** AND BLACKBERRY COMPOTE - 22
Chartreuse 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

ROASTED DEVONDUCK MAGRET *
Sweet marinated daikon radishes

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

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

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

CONFIT NEWLYN MONKFISH TAIL
Barbecued cepes mushroom, viennoise, meat jus

ROASTED SWEETBREAD
Girolles and yellow wine emulsion

UME NO YUMÉ
Plum cooked in sugar crust, umeshu jelly, light coconut espuma, shiso sorbet

THE PIEMONTAIS
Hazelnut biscotti, lemon confit, praliné ice cream

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