OUR

CREATIVE STARTERS

COLD

SCALLOP TARTLET - 29
Orkney scallops, carpaccio, smoked brown butter

SOFT EGG, **TUNA** TARTARE - 20
Softly cooked egg, Bluefin tuna, ginger mayo, pike roe

FOIE GRAS AND **PIGEON** TERRINE - 36
Port wine jelly, winter mixed salad

BEEF TARTARE, OSCIETRA CAVIAR - 34
Shiso, sesame, consommé jelly, crispy potato millefeuille

CELERIAC RÉMOULADE - 19
Herbal mayo, anchovies, grated horseradish

HOT

STEAMED **COMTÉ CHEESE SOUFFLÉ** - 22
Albufera sauce

NOT-SO-CLASSIC **QUICHE** - 26
Ham and Beaufort cheese, green salad

"BADABOUM" ORGANIC **EGG** - 69
Prunier Oscietra caviar, salmon cream

WAGYU BEEF AND **LANGOUSTINE** - 57
Armorican sabayon, poached foie gras

VEGETABLES

BUTTERNUT AND SPINACH **RAVIOLI** - 20
Celeriac and mushroom extraction, vegetable broth

CURRY MAN'OUCHÉ - 24
Lebanese flatbread, herb salad, black garlic mayo

AVOCADO PLISSÉ - 19
Fold of avocado, sushi rice, vegetable brunoise

CELERIAC TART - 32
Mushroom duxelles, walnut ice cream

OUR

PASTA

CONQUILLETTE PASTA - 49
Bone marrow, Prunier Oscietra caviar

FETTUCCINE PASTA - 29
Cancoillotte cheese, crushed black pepper and garlic

ORKNEY SCALLOP **RAVIOLE** - 29
Parsley and Noilly Prat emulsion

GREEN LASAGNA - 37
Lamb and beef Bolognese ragù, inspired by Chef Luigi Taglienti's recipe

Chef Alléno's favourites Bistrot Classics

OUR
MAIN COURSES

PAVYLLON MUST HAVE

WHOLE DOVER SOLE - 95
Meunière sauce, filleted tableside

SURF AND TURF WAGYU BEEF MILLE FEUILLE & BLUE LOBSTER - 179
Tomato Béarnaise, sesame oil

VEAL **CORDON BLEU** - 119
Meat and Vin Jaune. To share

FISH & MEAT

WILD SEABASS AIGUILLETTE - 56
Celeriac extraction, vegetable Macédoine, celeriac purée

BRILL WITH CRISPY POTATO SCALES - 49
Noilly Prat Beurre Blanc

SEARED AUSTRALIAN **WAGYU BEEF** - 69
Roasted bone marrow, Bordelaise sauce

MAISON GARAT ROASTED **CHICKEN** - 47
Meat jus, Vin Jaune emulsion

CORNWALL LAMB CHOP - 59
Hay-barbecued, samphire, anchovy paste and lamb jus

CUT OF THE DAY - MP

Enhance any dish with seasonal White Truffle, Caviar or Foie Gras - MP

OUR
DESSERTS

SELECTION OF 3 OR 5 **CHEESES** - 19 or 24
Discover today's cheese selection from our trolley

HAZELNUT **ÎLE FLOTTANTE** - 22
Soft Meringue, hazelnut crème anglaise, vanilla caramel

CREAMY **CHOCOLATE SOUFFLÉ** - 26
Vanilla ice cream, flambéed with Amaretto

CITRUS TARTLET - 24
Almond cream, lime vinaigrette, sugar-free Meringue

ALMOND CLOUD - 24
Milk foam, black fruit, raspberry sorbet, Chartreuse almond mousse

BAKED APPLE IN MOLASSES CRUST - 24
Isigny ice cream, Calvados caramel sauce

TASTE OF PAVYLLON

THREE COURSES FROM 55

LUNCH FROM 12:00 to 14:00
DINNER FROM 18:00 to 18:45

Our Pairing: 3 glasses - 45 (lunch only) / 75

STARTER

SOFT EGG, TUNA TARTARE
Softly cooked egg, Bluefin tuna, ginger mayo, pike roe

SCALLOP TARTLET
Orkney scallops carpaccio, smoked brown butter (add 9)

BUTTERNUT AND SPINACH **RAVIOLI**
Celeriac and mushroom extraction, vegetable broth

STEAMED **COMTÉ CHEESE SOUFFLÉ**
Albufera sauce

NOT-SO-CLASSIC **QUICHE**
Ham and Beaufort cheese, green salad (add 5)

MAIN

ORKNEY SCALLOP **RAVIOLE**
Parsley and Noilly Prat emulsion (add 9)

BRILL WITH CRISPY POTATO SCALES
Noilly Prat Beurre Blanc

SEARED AUSTRALIAN **WAGYU BEEF**
Roasted bone marrow, Bordelaise sauce (add 20)

CORNWALL LAMB CHOP
Hay-barbecued, samphire, anchovy paste and lamb jus

AVOCADO PLISSÉ
Fold of avocado, sushi rice, vegetable brunoise

DESSERT

SELECTION OF 5 **CHEESES**
Discover today's cheese selection from our trolley (add 10)

HAZELNUT **ÎLE FLOTTANTE**
Meringue, hazelnut crème anglaise, vanilla caramel

ALMOND CLOUD
Milk foam, black fruit, raspberry sorbet, Chartreuse almond mousse

CREAMY **CHOCOLATE SOUFFLÉ**
Vanilla ice cream, flambéed with Amaretto (add 9)

CITRUS TARTLET
Almond cream, lime vinaigrette, sugar-free Meringue

PARIS · MONACO · LONDON · LYON

OUR

SET MENUS

IMMERSIVE MAYFAIR

4 COURSES 95 | 5 COURSES 120

SOFT EGG, TUNA TARTARE
Softly cooked egg, Bluefin tuna, ginger mayo, pike roe

STEAMED **COMTÉ CHEESE SOUFFLÉ**
Albufera sauce

BRILL WITH CRISPY POTATO SCALES
Noilly Prat Beurre Blanc

And / Or

CORNWALL LAMB CHOP
Hay-barbecued, samphire, anchovy paste and lamb jus

CITRUS TARTLET
Almond cream, lime vinaigrette, sugar free meringue

Our Pairing: 4 glasses - 90 / 210
Our Pairing: 5 glasses - 110 / 260

PAVYLLON

6 COURSES 175

SCALLOP TARTLET
Orkney scallops carpaccio, smoked brown butter

BUTTERNUT AND SPINACH **RAVIOLI**
Celeriac and mushroom extraction, vegetable broth

WILD SEABASS AIGUILLETTE
Celeriac extraction, vegetable Macédoine, celeriac purée

SEARED AUSTRALIAN **WAGYU BEEF**
Roasted bone marrow, Bordelaise sauce

BAKED APPLE IN MOLASSES CRUST
Isigny ice cream, Calvados caramel sauce

HAZELNUT **ÎLE FLOTTANTE**
Soft meringue, hazelnut crème anglaise, vanilla caramel

Our Pairing: 6 glasses - 115 / 350 / 890

Please scan for detailed allergens and source of our ingredients

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. All prices are in Pounds Sterling and are inclusive of VAT.
Pavyllon 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.