

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, pickled girolles

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

POACHED TURBOT DUGLÉRÉ STYLE
Elderflower 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

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

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

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, 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
- 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, pickled girolles

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
- SCOTTISH GIROLLES CASSOLETTE** -32
Baby potato, parsley butter

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)
- ROASTED CHICKEN CROWN** FROM THE FRENCH PYRENEES, MAISON GARAT - 110
Scottish girolles, meat jus and yellow wine emulsion (to share)

OUR

FISH & MEAT

- POACHED TURBOT DUGLÉREÉ STYLE** - 67
Elderflower emulsion with fragrant herbs, tomato Concassé, crispy potato
- JOHN DORY FILLET** IN VANILLA BUTTER - 55
Jasmine infused, coconut cream
- 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
- EARL GREY AND ORANGE MILLEFEUILLE** - 22
Puff pastry caramelized with Earl Grey sugar, Earl Grey cremeux and orange crème anglaise
- 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

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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
- JOHN DORY FILLET** IN VANILLA BUTTER
Jasmine infused, coconut cream
- CORNISH LAMB CUTLET** COOKED OVER FIRE *
Bagnetto rosso
- AMBER DELIGHT, ROASTED DATE STONE ICE CREAM ***
Dates and orange marmalade, pistachio tuile
- “NOT SO CLASSIC” TIRAMISU**
Cardamom and Mascarpone ice cream, coffee sauce

PAVYLLON

148

- HAMPSHIRE AGED TROUT TARTARE**
Smoked brown butter sauce, bone marrow, almond
- STEAMED SCALLOP** WITH **SHISO**
Dashi flavoured celeriac essence
- POACHED TURBOT DUGLÉREÉ STYLE**
Elderflower emulsion with fragrant herbs, tomato Concassé, crispy potato
- 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