PAVYLLON

LA CROISSANTERIE

At Pavyllon London, La Croissanterie revisits the elegance of the traditional French afternoon pause through the lens of contemporary Parisian hospitality. Inspired by the great cafés and pâtisseries of Paris, our croissanterie celebrates craftsmanship, seasonality and indulgence from hand-laminated viennoiserie to curated coffee.

Each creation is designed to be enjoyed slowly:
a moment suspended between lunch and evening,
between London and Paris.

OUR ICED SELECTION

STRAWBERRY MATCHA LATTE - 12
Strawberry purée, vanilla, whole milk, cream

MANGO & COCONUT MATCHA LATTE - 12
Mango *purée, vanilla, coconut milk*

ICED CEREMONIAL MATCHA - 12
Kagoshima ceremonial matcha over milk

COLD BREW COFFEE EXTRACTION - 11
Coffee extraction cream

HAZELNUT LATTE - 12
Signature hazelnut spread, whole milk

ALPINE BLOOM - 12
JING Darjeeling, elderflower, green grape, sparkling citrus

EARL GREY & PEACH SPRITZ - 10
JING Earl Grey, white peach, sparkling citrus, fresh mint

SPARKLING JASMINE TEA - 14

1895 YANNICK ALLÉNO SIGNATURE

Our exclusive Lavazza blend was developed for Pavyllon London, inspired by the elegance and depth of Parisian café culture.

ESPRESSO	7	12
DOUBLE ESPRESSO	8	14
AMERICANO	9	15
FLAT WHITE	9	15
CAPUCCINO	9	15
LATTE	9	15

Please advise your server of any dietary requirements or allergies | Kindly scan the QR code above for allergen information
A discretionary 1.5% service charge will be added to your bill | Prices are in Pound Sterling and 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

SAVOURY CROISSANT

CAESAR CHICKEN - 15
Roast chicken, anchovy and egg mayonnaise, crisp romaine lettuce, Caesar dressing and aged Parmesan

ARABIC LAMB - 15
36-hour confit lamb shoulder, labneh, tomato and onion salad and fresh micro cress

ASIAN WAGYU - 17
Sautéed Wagyu beef, soy and sesame dressing and fresh vegetables

SCOTTISH LOBSTER- 20
Scottish lobster, egg mayonnaise, smoked pike roe and fresh tarragon

THE VEGETARIAN - 15
Guacamole, a warm poached egg, rocket salad and Parmesan cheese

SWEET CROISSANT

PAVYLLON SIGNATURE - 8
Pure butter laminated croissant, baked throughout the afternoon

ALMOND PRALINÉ - 15
Toasted almond cream, caramelised almonds and vanilla glaze

CHOCOLATE & RED BERRIES - 14
Dark chocolate glaze and crystalized wild red berries

MONT BLANC - 16
Chestnut ice cream, kumquat marmalade

HAZELNUT CHOCOLATE ICE CREAM - 18
Chocolate ganache, salted caramel and chocolate shavings

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YANNICK ALLÉNO CHOCOLAT

THE VANILLA BEAN

The iconic Tahitian vanilla bean from Maison Yannick Alléno Chocolat. A delicate dark chocolate shell encases a rich and intensely creamy Tahitian vanilla ganache

12

CHOCOLATE STICK

A thin layer of 65% dark chocolate. Please ask your server for today's flavor

5

BRETON SHORTBREAD

A thin layer of dark chocolate with a traditional Breton shortbread biscuit, offering a rich, buttery texture and delicate crispness

4

YANNICK ALLÉNO CHOCOLATE TRILOGY

The Vanilla Bean, chocolate stick and Breton Shortbread

19

GOURMET COFFEE

Coffee served with our selection of three signature chocolates

24

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