

OUR CREATIVE STARTERS

COLD

- BEEF AND DEVON CRAB TARTARE** - 28
Gochujang pepper, crispy blinis, citrus gel
- POACHED SCOTTISH **LANGOUSTINE** SEASONED
WITH SESAME DRESSING - 54
Powdered with paprika and black lemon, shiso mayo, fermented beetroot
- SAINT EWE SOFT EGG, BLUEFIN TUNA TARTARE** - 20
Ginger mayo, smoked pike roe (add Prunier Oscietra caviar 5/g)

HAMACHI CARPACCIO, CITRUS DRESSING - 24
Pickled radishes

HAMPSHIRE AGED TROUT TARTARE - 22
Smoked brown butter sauce, bone marrow, almond

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

WHITE ASPARAGUS ROYALE - 29
Foie gras, light sabayon

VEGETABLES

BEETROOT & SPINACH RAVIOLE FLOWERS - 20
Celeriac, turnip, corn, parsley oil

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 bed, shoots dressed in marigold and elderflower vinegar vinaigrette

OUR

PASTA

COQUILLETTE COOKED LIKE RISOTTO - 49
Bone marrow and Prunier Oscietra caviar

RUNNY EGG YOLK RAVIOLE - 22
Filled with spinach and ricotta, Parmesan emulsion

FETTUCINE AND CANCOILLOTTE CHEESE - 32
Crushed black pepper

GREEN LASAGNA, BOLOGNESE AND PARMESAN - 37
Recipe from mon ami, Luigi Taglienti



Please scan for detailed
allergens and source of our
ingredients

OUR MUST HAVE

WHOLE DOVER SOLE MEUNIÈRE SAUCE - 80
Filletted table side

SURF AND TURF, WAGYU BEEF MILLE FEUILLE & BLUE LOBSTER TAIL - 179
Choron sauce with sesame oil (add Prunier Oscietra caviar 5/g)

CORDON BLEU OF HERITAGE CHICKEN, FRENCH PYRENEES,
MAISON GARAT - 96
Yellow wine jus. To share

OUR

FISH & MEAT

WILD CONFIT SEABASS MARINATED WITH SOBRASADA - 55
Spinach, smoked Parmesan foam

BROWN BUTTER AND LEMON **CONFIT COD** - 49
Cockles, peas, herbal emulsion

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

BOSKOOP APPLE BAKED IN MOLASSES CRUST - 22
Isigny ice cream, Calvados sauce

"HOT CHOCOLATE" - 22

Sobacha ice cream, sugar-free candied apple, sobacha opaline

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 honey

Chef Alléno's favourites, available in Paris, Monaco and London

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)

HAMACHI CARPACCIO, CITRUS DRESSING
Pickled radishes

HAMPSHIRE AGED TROUT TARTARE
Smoked brown butter sauce, bone marrow, almond

STEAMED **COMTÉ CHEESE SOUFFLÉ**
Watercress and smoked eel butter

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

MAIN

FETTUCINE 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

WILD CONFIT SEABASS MARINATED WITH SOBRASADA
Spinach, smoked Parmesan foam

BROWN BUTTER AND LEMON **CONFIT COD**
Cockle, peas, herbal emulsion

DESSERT

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

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

"HOT CHOCOLATE"
Sobacha ice cream, sugar-free candied apple, sobacha opaline

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 honey

IMMERSIVE MAYFAIR

4 COURSES 85 (*) | 6 COURSES 110

HAMACHI CARPACCIO, CITRUS DRESSING *
Pickled radishes

STEAMED **COMTÉ CHEESE SOUFFLÉ** *
Watercress and smoked eel butter

BROWN BUTTER AND LEMON **CONFIT COD**
Cockles, peas, herbal emulsion

CORNISH LAMB CUTLET COOKED OVER FIRE *
Bagnetto rosso

AMBER DELIGHT, ROASTED DATE STONE ICE CREAM *
Dates and orange marmalade, pistachio tuile

"HOT CHOCOLATE"
Sobacha ice cream, sugar-free candied apple, sobacha opaline

PAVYLLON

148

HAMPSHIRE AGED TROUT TARTARE
Smoked brown butter sauce, bone marrow, almond

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

WILD CONFIT SEABASS MARINATED WITH SOBRASADA
Spinach, smoked parmesan

CRISPY **SWEETBREAD**, ROUGAIL SAUCE
Shiso, fresh celery and meat jus

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

SALTED **CHOCOLATE GANACHE**
Yellow wine ice cream, mushroom extraction and honey

PAVYLLON

A YANNICK ALLÉNO RESTAURANT
LONDON