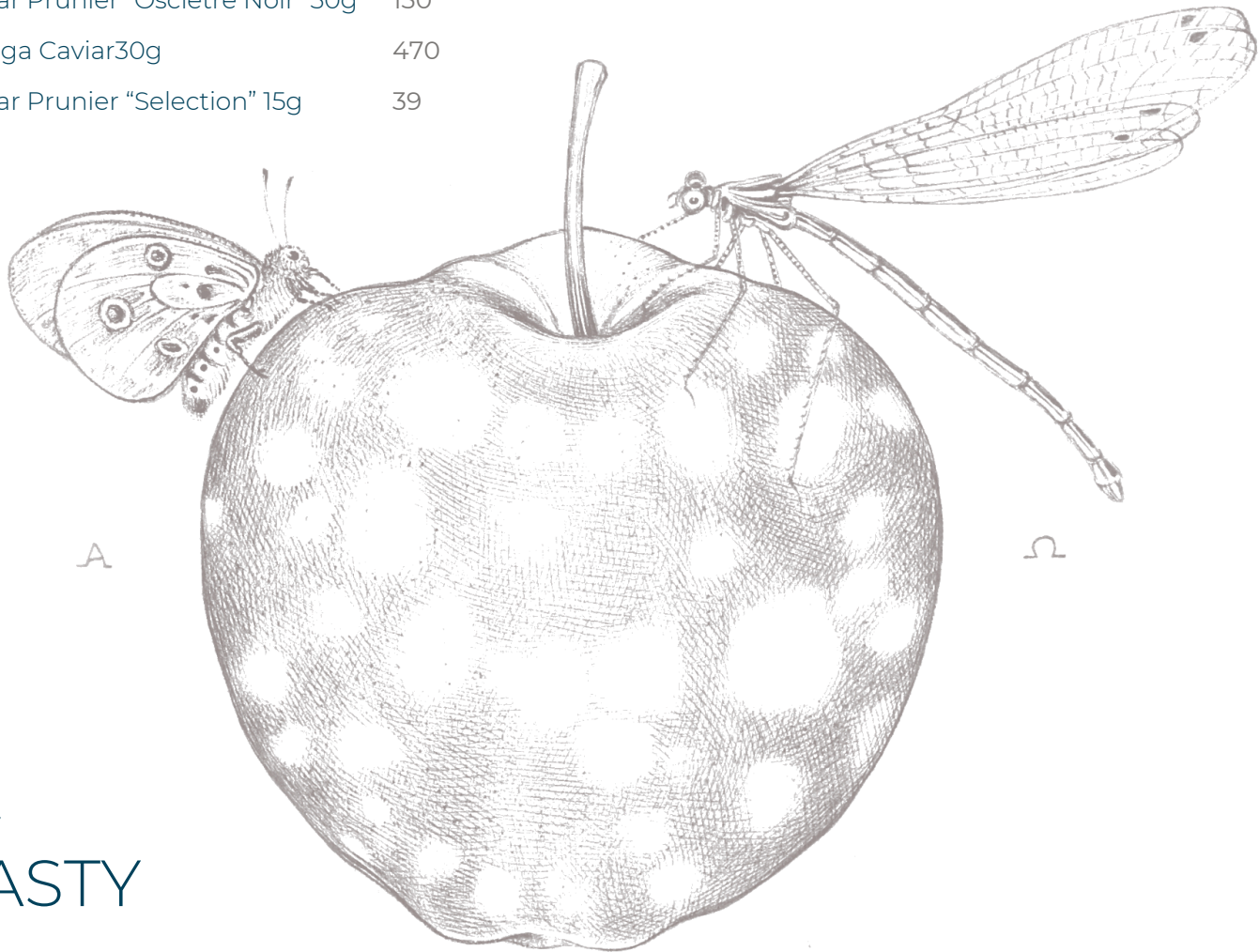


CAVIAR Selection

Caviar Prunier "Selection" 30g	79
Caviar Prunier "Osciètre Noir" 30g	130
Beluga Caviar30g	470
Caviar Prunier "Selection" 15g	39



HEALTHY BUT TASTY

Açaí bowl <i>Fresh banana, pomegranate, kiwi and toasted coconut flakes</i>	18
Exotic chia pudding <i>Coconut milk</i>	18
Gluten free cake of the day	7
Homemade granola <i>Greek yoghurt, honey and berries</i>	12 / 18
Yoghurt selection <i>Assorted flavours</i>	7
Cheese platter	22
Chickpea hummus <i>Red pepper and coriander oil, puffed pita bread</i>	14
Mixed berries <i>Strawberries, raspberries, blueberries</i>	22
Seasonal fruit platter	22



PAVILION
A YANNICK ALLÉNO RESTAURANT
LONDON

BREAKFAST



HOT BEVERAGES

TEA & INFUSIONS 9

- Fresh infusion
- Earl Grey
- English Breakfast
- Darjeeling
Gopaldhara 2nd Flush
- Jasmine Pearls
Grade A
- Yame Gyokuro
Green Tea
- Moonlight Yunnan
White Tea

- COFFEE
- Cappuccino 9
- Latte / Flat white 9
- Americano 9
- Single espresso 7
- Double espresso 8

SWEETS

- Waffles 19
Chocolate-hazelnut spread
- Crêpes 19
Salted butter, demerara sugar
- Our ultimate French toast 22
Caramelized hazelnut, whipped cream
- Homemade Viennoiserie 8
Croissant Or Pain au chocolat

FRESHLY PRESSED JUICES

- Juice of the day 12
- Green Juice 14
- Orange 12
- Apple 12
- Pink grappefruit 12

PAVYLLON'S MUST HAVE

SAVOURY

- The Mayfair Muffin 28
Cumberland sausage, cheddar and rich yolk egg
- Avocado "Croast" or Toast 28
Guacamole, poached egg, rocket salad, Parmesan
(Add smoked Scottish salmon 14)
- Open Salmon bagel 26
Cream cheese, capers, smoked Scottish salmon, mixed salad
(Add poached egg 6)
- Steak and eggs 55
Beef fillet served with fried eggs and avocado salad
- Frenlish platter 32
Pommes Anna, pork sausage, bacon, black pudding, roasted tomatoes, mushroom, baked beans, eggs of your choice, toast
- Salted maple pancake 19
Brown butter



EGGS

- Eggs Benedict 26
Bacon, Hollandaise sauce
- Eggs Royale 28
Smoked salmon, Hollandaise sauce
(Add Caviar 25)
- Eggs Florentine 26
Spinach, Comté cheese extraction
- Scrambled Eggs Shakshuka 28
Fragrant tomato sauce, coriander
- Arabic Omelette 30
Labneh, fresh herbs, sumac, spicy sauce
- Two eggs of your choice 22
Poached, boiled, fried, scrambled
(Additional egg 6)
- Omelette / Egg White 26
With fillings of your choice
(Additional egg 6)

Additional selection of bread £7
Toast and baguettes

SIDE DISHES

- Sautéed mushrooms 8
- Confit tomato 8
- Sautéed spinach 8
- Baked beans 8
- Modern pommes Anna 8
- Crispy bacon 10
- Chicken sausages 10
- Italian pork sausages 12
- Smoked Scottish Salmon 14

OUR BREAKFAST SETS

CONTINENTAL

34

- Hot beverage (Bottomless)
- Juice of your choice
- Yoghurt or fresh fruits platter
- Croissant or pain au chocolat
- Add two eggs of your choice 11
Poached, boiled, fried, scrambled

FULL FRENGLISH

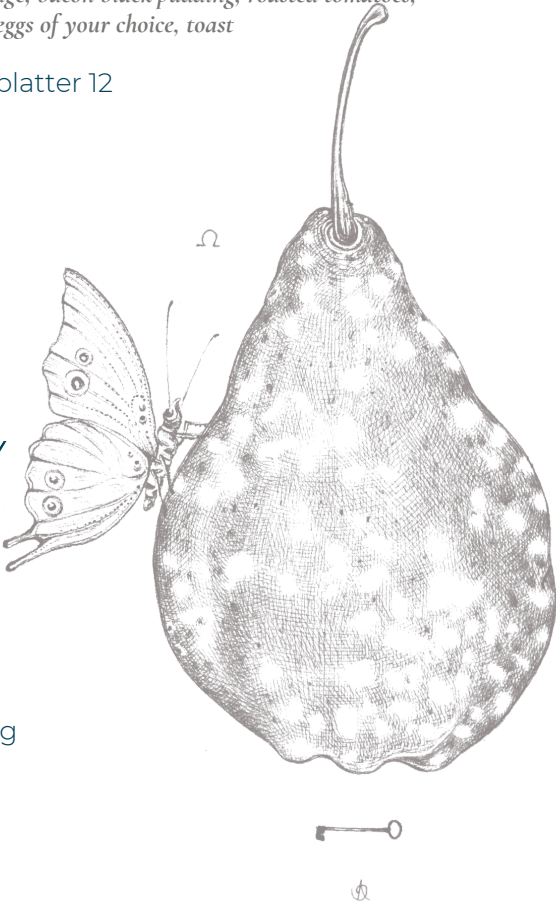
45

- Hot beverage (Bottomless)
- Juice of your choice
- Frenlish platter
Pommes Anna, pork sausage, bacon black pudding, roasted tomatoes, mushroom, baked beans, eggs of your choice, toast
- Add seasonal fruit platter 12

HEALTHY

42

- Hot beverage (Bottomless)
- Green Juice
- Exotic chia pudding
Coconut milk
- Yoghurt selection
Assorted flavours
- Cake of the day



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.
Pavillon 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.