

OUR

CREATIVE STARTERS

COLD

CRISPY ORKNEY **SCALLOP** TARTLET - 29

Smoked brown butter sauce

SAINT EWE SOFT EGG, BLUEFIN TUNA TARTARE - 20

Ginger mayo, smoked pike roe (add Prunier Oscietra caviar 5/g)

CHARENTAIS MELON MARINATED WITH MARSALA AND BASIL - 24

Ibérico extraction jelly

MARINATED **SHRIMP FROM NOIRMOUTIER** - 26

Cherry tomato jelly, fennel cream, lemon zest, olive oil and Espelette pepper

HOT

STEAMED COMTÉ CHEESE SOUFFLÉ - 22

Milanese-style, trombetta zucchini, Parmesan extraction, saffron butter

NOT-SO-CLASSIC **QUICHE** - 26

Ham and Beaufort cheese, Lardo di Colonnata, green salad

SALTED BUTTER-ROASTED **SPIDER CRAB** - 28

Anise-scented coral jus, tomato cloud, grated bottarga, black lemon powder

TEMPERED **WAGYU BEEF** AND POACHED **LANGOUSTINE** - 57

Armorican sabayon, poached foie gras

VEGETABLES

VEGETABLE RAVIOLES - 20

Carrot, peas and fennel, summer broth, combava and dill oil

CURRY MAN'OUCHÉ WITH HERB SALAD - 24

Black garlic mayo, pistachio and ginger gel

AVOCADO PLISSÉ, CURRY OIL AND PUFFED RICE - 19

Warm sushi rice, vegetable brunoise

THE "FLATATOUILLE" - 28

Cabbage with seasonal vegetables, celeriac, tomato syrup, smoked oil and rocket pesto

OUR

PASTA

ORZO PASTA - 29

French onion consommé, 12-month Comté

FETTUCCINE WITH PESTO - 43

Gambero Rosso carpaccio, olive oil and lemon gel

ORKNEY SCALLOP **RAVIOLE** - 32

Parsley and Noilly Prat emulsion

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 - 95

Filletted tableside

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

A "BADABOUM" ORGANIC EGG WITH PRUNIER OSCIETRA CAVIAR - 69
Sorrel, Salish smoked salt, salmon cream

OUR

FISH & MEAT

CONFIT POLLACK IN MISO & CURRY BUTTER - 56

Pollen sauce, fresh summer herbs, lemon dressing

RED MULLET À LA PLANCHA - 56

Cockles, chermoula sauce and chorizo butter

A BONE MARROW-CRUSTED BEEF FILLET - 69
*Bordelaise sauce, onion marmalade, wholegrain mustard and verjus-glazed grapes
(add pan-seared French foie gras 15)*

A PAN-FRIED SWEETBREAD - 62
Girolles, fresh cherry and tarragon oil

CORNWALL LAMB CHOP - 59

Hay-barbecued, samphire pistou, anchovy paste and lamb jus

CUT OF THE DAY - MP

OUR

DESSERTS

OUR DAILY **CHEESE SELECTION** - 24

Sustainable harvest green salad

HAZELNUT ÎLE FLOTTANTE - 22

Meringue, hazelnut crème anglaise, vanilla caramel and hazelnut praliné

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

APRICOT AND SAGE BRICELET - 24

Timut pepper ice cream, buttermilk sauce

ALMOND CLOUD - 24

Black fruit compote, raspberry sorbet, Chartreuse-lemon gel and Chartreuse almond mousse

SPICY AFFOGATO - 23

Mascarpone ice cream with warm spiced coffee sauce, crisp croissant tuile and coffee caramel

TASTE OF PAVYLLON

THREE COURSES 55

FROM 12:00 to 14:00

Our Wine Pairing – 45

STARTER

SAINT EWE SOFT EGG, BLUEFIN TUNA TARTARE

Ginger mayo, smoked pike roe (add Prunier Oscietra caviar 5/g)

CRISPY ORKNEY SCALLOP TARTLET

Smoked brown butter sauce (add 9)

VEGETABLE RAVIOLES

Carrot, peas and fennel, summer broth, combava and dill oil

STEAMED COMTÉ CHEESE SOUFFLÉ

Milanese-style, trombetta zucchini, Parmesan extraction, saffron butter

NOT-SO-CLASSIC QUICHE

Ham and Beaufort cheese, Lardo di Colonnata, green salad (add 5)

MAIN

ORZO PASTA

French onion consommé, 12-month Comté

RED MULLET À LA PLANCHA

Cockles, chermoula sauce and chorizo butter

BONE MARROW-CRUSTED BEEF FILLET

Bordelaise sauce, onion marmalade, wholegrain mustard and verjus-glazed grapes (add 20)

CORNWALL LAMB CHOP

Hay-barbecued, samphire pistou, anchovy paste and lamb jus

AVOCADO PLISSÉ, CURRY OIL AND PUFFED RICE

Warm sushi rice, vegetable brunoise

DESSERT

OUR DAILY CHEESE SELECTION

Sustainable harvest green salad (add 10)

HAZELNUT ÎLE FLOTTANTE

Meringue, hazelnut crème anglaise, vanilla caramel and hazelnut praliné

APRICOT AND SAGE BRICELET

Timut pepper ice cream, buttermilk sauce

CREAMY CHOCOLATE SOUFFLÉ

Vanilla ice cream, flambéed with Amaretto (add 9)

SPICY AFFOGATO

Mascarpone ice cream with warm spiced coffee sauce, crisp croissant tuile and coffee caramel

PARIS • MONACO • LONDON

IMMERSIVE MAYFAIR

4 COURSES 95 | 5 COURSES 120

SAINT EWE SOFT EGG, BLUEFIN TUNA TARTARE

Ginger mayo, smoked pike roe (add Prunier Oscietra caviar 5/g)

STEAMED COMTÉ CHEESE SOUFFLÉ

Milanese-style, trombetta zucchini, Parmesan extraction, saffron butter

RED MULLET À LA PLANCHA

Cockles, chermoula sauce and chorizo butter

And / Or

CORNWALL LAMB CHOP

Hay-barbecued, samphire pistou, anchovy paste and lamb jus

HAZELNUT ÎLE FLOTTANTE

Meringue, hazelnut crème anglaise, vanilla caramel and hazelnut praliné

Our Wine Pairing 4 courses – 90

Our Wine Pairing 5 courses – 110

PAVYLLON

6 COURSES 175

CRISPY ORKNEY SCALLOP TARTLET

Smoked brown butter sauce

NOT-SO-CLASSIC QUICHE

Ham and Beaufort cheese, Lardo di Colonnata, green salad

CONFIT POLLACK IN MISO & CURRY BUTTER

Pollen sauce, fresh summer herbs, lemon dressing

PAN-FRIED SWEETBREAD

Girolles, fresh cherry, and tarragon oil

APRICOT AND SAGE BRICELET

Timut pepper ice cream, buttermilk sauce

SPICY AFFOGATO

Mascarpone ice cream with warm spiced coffee sauce, crisp croissant tuile and coffee caramel

Our Wine Pairing – 150