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)

FEATHERED GAME TERRINE, **PICKLED GIROLLES** - 32
Cognac jelly, green salad and toasted baguette

BEEF TARTARE, ROASTED BONE MARROW - 29
Anchovy, black garlic and toast

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

BEETROOT AND SPINACH **RAVIOLI** - 20
Celery extraction, roasted corn extraction, turnip juice and parsley 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

HOMEMADE **FETTUCCINE** - 29
Cancoillotte cheese, crushed black pepper

CÈPE **RAVIOLE** - 32
Runny egg yolk, spinach and ricotta, Parmesan 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
Filleted tableside

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

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

OUR
FISH & MEAT

CONFIT **MONKFISH** - 59
Confit in peppered duck fat, parsley viennoise, roasted cèpes

RED MULLET À LA PLANCHA - 56
Cockles, chermoula sauce and chorizo butter

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

PAN-FRIED **SWEETBREAD** - 62
Girolles and Vin Jaune

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

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

DARK CHOCOLATE **NAMELAKA** - 24
Caramel, sobacha croustillant and whisky ice cream

ALMOND CLOUD - 24
Black fruit compote, raspberry sorbet, Chartreuse-lemon gel and Chartreuse almond mousse

BLACK FIG BOSTOCK - 23
Brioche, grape and verjus foam, curry ice cream

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)

BEETROOT AND SPINACH **RAVIOLI**
Celery extraction, roasted corn extraction, turnip juice and parsley 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

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

CREAMY **CHOCOLATE SOUFFLÉ**
Vanilla ice cream, flambéed with Amaretto (add 9)

DARK CHOCOLATE **NAMELAKA**
Caramel, sobacha croustillant and whisky ice cream

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 **MONKFISH**
Confit in peppered duck fat, parsley viennoise, roasted cèpes

PAN-FRIED **SWEETBREAD**
Girolles and Vin Jaune

BLACK FIG BOSTOCK
Brioche, grape and verjus foam, curry ice cream

DARK CHOCOLATE **NAMELAKA**
Caramel, sobacha croustillant and whisky ice cream

Our Wine Pairing – 150