

OUR  
CREATIVE STARTERS

COLD

**PATE EN CROÛTE**, PICKLED SHIMEJI MUSHROOM - 28  
*“L’Oreiller de la belle Aurore”*

POACHED **LANGOUSTINE SEASONED** WITH SESAME DRESSING - 54  
*Powdered with paprika and black lemon, shiso mayo*

**SOFT EGG**, BLUEFIN TUNA TARTARE - 20  
*Ginger mayo, smoked pike roe (add Prunier Oscietra caviar 5/g)*

**HAMACHI CARPACCIO**, CITRUS DRESSING- 24  
*Radishes pickles*

HOT

**STEAMED COMTÉ CHEESE SOUFFLÉ** - 19  
*Celeriac extraction, yellow wine*

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

**ORKNEY HAND DIVED SCALLOP** - 39  
*Cinco Jotas ham extraction and Prunier Caviar*

TEMPURA **FOWEY MUSSEL** - 26  
*Mussel Royale, condimented beurre blanc*

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*

**CHAWANMUSHI OF MUSHROOM** - 26  
*Hot celeriac Dashi, lovage oil*

**WILD MUSHROOM TARTLET** - 29  
*Mushroom duxelle, trumpet mushroom, yellow wine foam*

**JERUSALEM ARTICHOKE SOUP** - 34  
*Black winter truffle, puff pastry brioche*

OUR  
PASTA

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

**BLACK WINTER TRUFFLE, SPINACH AND RICOTTA RAVIOLE** - 39  
*Runny egg yolk, Parmesan emulsion*

**FETTUCCINE** AND CANCOILLOTTE CHEESE - 30  
*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



All menu items are subject to change according to seasonality and availability.  
Please advise your server of any dietary requirements or allergies. Detailed allergens available upon request.  
A discretionary 1.5% service charge will be added to your bill. Prices are 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.  
All our prices are in Pounds Sterling

# PAVYLLON

A **YANNICK ALLÉNO** RESTAURANT  
L O N D O N

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)*

**CHICKEN CORDON BLEU** WITH YELLOW WINE JUS - 96  
*To share*

OUR  
FISH & MEAT

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

**CONFIT MONKFISH**, CHARCOAL GRILLED HEN OF THE WOODS - 54  
*Gratinated parsley butter, meat jus (add Prunier Oscietra caviar 5/g)*

**BEEF FILLET “CAFÉ DE PARIS”** - 68  
*Black pepper sauce, confit pears*

**CORNISH LAMB CUTLET** WITH SHISO COULIS - 58  
*“Smooth” anchoïade*

HALF **BABY CHICKEN**, “A LA DIABLE” - 45  
*Marinated with mustard, parsley crumb*

CRISPY **SWEETBREAD**, ROUGAIL SAUCE - 68  
*Shiso, fresh celery and meat jus*

**CUT OF THE DAY** - MP

OUR  
DESSERTS

OUR DAILY **CHEESE SELECTION** - 24  
*Green salad*

**GINGERBREAD PEAR** - 22  
*Butter poached pear, pear sake granita, tonka and caramel cream*

**“HOT CHOCOLATE”**- 22  
*Sobacha ice cream, sugar-free candied apple, sobacha opaline*

**CREAMY CHOCOLATE “SOUFFLÉ”** - 26  
*Flambéed with Amaretto (to share)*

**BURNT MANDARIN ICED PARFAIT** - 20  
*Mandarin extraction, Darjeeling tea cream*

**“NOT SO CLASSIC” TIRAMISU** - 22  
*Cardamom and Mascarpone ice cream, coffee sauce*

**Chef Alléno’s favourites**, available in Paris, Monaco and London

IMMERSIVE  
MAYFAIR  
4 COURSES 85 (\*) | 6 COURSES 110

**HAMACHI CARPACCIO**, CITRUS DRESSING \*  
*Radishes pickles*

STEAMED **COMTÉ CHEESE SOUFFLÉ** \*  
*Celeriac extraction, yellow wine*

**CONFIT MONKFISH**, CHARCOAL GRILLED HEN OF THE WOODS  
*Gratinated parsley butter, meat jus (add Prunier Oscietra caviar 5/g)*

**CORNISH LAMB CUTLET** WITH SHISO COULIS \*  
*“Smooth” anchoïade*

**BURNT MANDARIN ICED PARFAIT** \*  
*Mandarin extraction, Darjeeling tea cream*

**“HOT CHOCOLATE”**  
*Sobacha ice cream, sugar-free candied apple, sobacha opaline*

## PAVYLLON

148

POACHED **LANGOUSTINE SEASONED** WITH SESAME DRESSING  
*Powdered with paprika and black lemon, shiso mayo*

**CHAWANMUSHI OF MUSHROOM**  
*Hot celeriac Dashi, lovage oil*

**CONFIT SEABASS** MARINATED WITH SOBRASADA  
*Spinach, smoked parmesan*

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

**GINGERBREAD PEAR**  
*Butter poached pear, pear sake granita, tonka and caramel cream*

**COCOA NIB CLOUD**  
*Chocolate sorbet, buckwheat gavottes*

*Our Wine Pairing – 140*

LUNCH IN 55'  
FOUR COURSES 55.50  
FROM 12 to 14:30

**CARLINGFORD LOUET FEISSER**, CELERiac AND  
LOVAGE GRANITAS  
*Crispy croutons*

**HAMACHI CARPACCIO**, CITRUS DRESSING  
*Radishes pickles  
(additional course 24)*

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

CRISPY **PORK CHOP**, HORSERADISH BEURRE BLANC  
*Smoked pike and trout roe, chives*

**“NOT SO CLASSIC” TIRAMISU**  
*Cardamom and Mascarpone ice cream, coffee sauce*