

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)*

**COD BRANDADE** - 24

*Golden croutons, tomato essence, celery salt, lemon gel*

MARINATED **SHRIMP FROM NOIRMOUTIER** - 26

*Cherry tomato jelly, fresh shrimp emulsion, lemon zest, olive oil, Espelette*

### HOT

**STEAMED COMTÉ CHEESE SOUFFLÉ** - 22

*Watercress and smoked eel butter*

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

*Ham and Beaufort cheese, Lardo di Colonnata, green salad*

BUTTER ROASTED **SPIDER CRAB** - 28

*Anise-scented coral jus, crisp apple, fennel, cucumber and celery*

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

*Armorican sabayon, poached foie gras*

### VEGETABLES

**VEGETABLE RAVIOLES** - 20

*Carrot, peas and fennel, spring 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

**COQUILLETTE** COOKED LIKE RISOTTO - 26

*Cockles and gratinated Stilton blue cheese*

**FETTUCCHINE** 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

**TURBOT DUGLÉREÉ STYLE** - 63

*Herbal sabayon, tomato concassé*

**RED MULLET À LA PLANCHA** - 56

*Cockles, chermoula sauce and chorizo butter*

**A BEEF FILLET WITH CAFÉ DE PARIS SAUCE** - 69  
*Gratinated aged Parmesan*

**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*

**ALMOND BLANCMANGE** - 24

*Spiced cherry compote, Kirsch veil*

**CRISPY STRAWBERRY TARTELETTE** - 23

*Vanilla cream, herbs gel*

**SPOOM BURNT GRAPEFRUIT** - 23

*Grapefruit spoom, bergamot gel, sablé Breton, burnt grapefruit mixture*

# 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)*

### **COD BRANDADE**

*Golden croutons, tomato essence, celery salt, lemon gel*

### **VEGETABLE RAVIOLES**

*Carrot, peas and fennel, spring broth, combava and dill oil*

### **STEAMED COMTÉ CHEESE SOUFFLÉ**

*Watercress and smoked eel butter*

### **NOT-SO-CLASSIC QUICHE**

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

## MAIN

### **FETTUCCINE WITH PESTO**

*Olive oil and lemon gel (add Gambero Rosso carpaccio 15)*

### **RED MULLET À LA PLANCHA**

*Cockles, chermoula sauce and chorizo butter*

### **BEEF FILLET WITH CAFÉ DE PARIS SAUCE**

*Gratinated aged Parmesan (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 BLANCMANGE**

*Spiced cherry compote, Kirsch veil*

### **CREAMY CHOCOLATE SOUFFLÉ**

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

### **SPOOM BURNT GRAPEFRUIT**

*Grapefruit spoom, bergamot gel, sablé Breton, burnt grapefruit mixture*

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**

*Watercress and smoked eel 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*

### **ALMOND BLANCMANGE**

*Spiced cherry compote, Kirsch veil*

*Our Wine Pairing 4 courses – 90*

*Our Wine Pairing 5 courses – 110*

## PAVYLLON

6 COURSES 175

### **COD BRANDADE**

*Golden croutons, tomato essence, celery salt, lemon gel*

### **NOT-SO-CLASSIC QUICHE**

*Ham and Beaufort cheese, Lardo di Colonnata, green salad*

### **TURBOT DUGLÉRE STYLE**

*Herbal sabayon, tomato concassé*

### **PAN-FRIED SWEETBREAD**

*Girolles, fresh cherry, and tarragon oil*

### **SPOOM BURNT GRAPEFRUIT**

*Grapefruit spoom, bergamot gel, sablé Breton, burnt grapefruit mixture*

### **HAZELNUT ÎLE FLOTTANTE**

*Meringue, hazelnut crème anglaise, vanilla caramel and hazelnut praliné*

*Our Wine Pairing – 150*