

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

BEEF TARTARE, ROASTED BONE MARROW - 29

Anchovy, black garlic and toast

HOT

STEAMED COMTÉ CHEESE SOUFFLÉ - 22
Albufera sauce (add pan-seared French foie gras 10)

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

FINE **CELERIAC TART** - 32

Mushroom duxelles, Vin jaune glaze

OUR

PASTA

ORZO PASTA - 29

French onion consommé, 12-month Comté

FETTUCCINE PASTA - 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

Filletted 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

Seasonal white truffle available to complement any dish - MP

OUR

FISH & MEAT

CONFIT MONKFISH - 59

Confit in peppered duck fat, parsley viennoise, roasted cèpes

BRILL WITH CRISPY POTATO SCALES - 58

Noilly Prat beurre blanc, shallots

 **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**

Albufera sauce (add pan-seared French foie gras 10)

NOT-SO-CLASSIC **QUICHE**

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

MAIN

ORZO PASTA

French onion consommé, 12-month Comté

BRILL WITH CRISPY POTATO SCALES

Noilly Prat beurre blanc, shallots

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

Albufera sauce (add pan-seared French foie gras 10)

BRILL WITH CRISPY POTATO SCALES

Noilly Prat beurre blanc, shallots

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