

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 **WELSH SHRIMP** - 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

LOIRE VALLEY **ASPARAGUS** - 29

Yellow wine emulsion, sweet asparagus and carrot julienne

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

Armorican sabayon, poached foie gras

VEGETABLES

VEGETABLE RAVIOLES - 20

Carrot, peas and fennel, spring broth, kombava 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

GIROLLES AND **MUSHROOM DUXELLES** TARTLET - 28

Parsley viennoise, yellow wine emulsion

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

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

A PAN-FRIED HEART OF SWEETBREAD - 62
Pan-fried heart of sweetbread, morels cooked with yellow wine, sauce Bercy and wild garlic emulsion

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

QUINCE AND APPLE WELLINGTON - 38

Frangipane, Isigny Chantilly, quince and vanilla sauce (to share)

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)

CRISPY ORKNEY SCALLOP TARTLET

Smoked brown butter sauce (add 8)

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

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

CRISPY STRAWBERRY TARTELETTE

Vanilla cream, herbs gel

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 / 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

MARINATED WELSH SHRIMP
Cherry tomato jelly, fresh shrimp emulsion, lemon zest, olive oil, Espelette

GIROLLES AND MUSHROOM DUXELLES TARTLET
Parsley viennoise, yellow wine emulsion

TURBOT DUGLÉRE STYLE
Herbal sabayon, tomato concassé

PAN-FRIED HEART OF SWEETBREAD
Pan-fried heart of sweetbread, morels cooked with yellow wine, sauce Bercy and wild garlic emulsion

SPOOM BURNT GRAPEFRUIT
Grapefruit spoom, bergamot gel, sablé Breton, burnt grapefruit mixture

QUINCE AND APPLE WELLINGTON
Frangipane, Isigny Chantilly, quince and vanilla sauce

Our Wine Pairing – 150