

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)*

**LOUËT-FEISSER OYSTERS** IN A GREEN APPLE AND KOMBU JELLY - 26

*Savory buckwheat seeded blinis*

NOT-SO-CLASSIC **OBSIBLUE PRAWN** - 27

*Cognac mayonnaise, horseradish ketchup*

### HOT

**STEAMED COMTÉ CHEESE SOUFFLÉ** - 22

*Watercress and smoked eel butter*

**"BADABOUM" ORGANIC EGG WITH PRUNIER OSCIETRA CAVIAR** - 69

*Sorrel, Salish smoked salt, salmon cream*

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

**BEETROOT AND SPINACH RAVIOLES** - 20

*Vegetable broth made of turnip juice, celeriac and corn extraction*

**CURRY MAN'OUCHÉ** WITH HERB SALAD - 24

*Black garlic mayo, pistachio and ginger gel*

**PLISSÉ OF AVOCADO, CURRY OIL** AND PUFFED RICE - 19

*Warm sushi rice, vegetable brunoise*

SPRING **PITHIVIER, CELERIAC** AND HERBAL BEURRE MONTÉ - 31

*Roasted carrot, beetroot and black rice filling, celeriac and mushroom duxelle, Swiss chard*

OUR

## PASTA

**COQUILLETTE** COOKED LIKE RISOTTO - 39

*Cockles and gratinated Stilton blue cheese*

**FETTUCINE** AND CANCOILLOTE CHEESE - 33

*Crushed black pepper*

SPINACH AND BLACK **TRUFFLE RAVIOLE** - 49

*Parmesan emulsion*

**GREEN LASAGNA, BOLOGNESE** AND PARMESAN - 37

*Recipe from mon ami, Luigi Taglienti*

OUR

## MUST HAVE

**WHOLE DOVER SOLE MEUNIÈRE SAUCE** - 95

*Filleted table side*

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

**VEAL CORDON BLEU WITH BÉCHAMEL SAUCE** - 128

*Potato purée, veal jus with Vin jaune. To share*

OUR

## FISH & MEAT

**STEAMED WILD TURBOT** - 63

*Lobster butter, shiso and basil fondue*

**CONFIT AGED TROUT** - 55

*Genevoise sauce, barbecued bone marrow, leek fondue, brioche croutons*

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

**ROASTED DEVON DUCK MAGRET** - 58  
*Green pepper sauce, celeriac and pear condiment*

**SEARED VENISON FILLET WITH PORT WINE JUS** - 68

*Foie gras, crispy potatoes*

**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*

**CHOCOLATE CRÊPE "SOUFFLÉ"** - 26  
*Flambéed with Grand Marnier (to share, add ice cream 6)*

**APPLE BRICELET AND WHITE WINE** - 23

*Verjus gel and hazelnut cream*

**SPICED PEAR ON VANILLA RICE PUDDING** - 22

*Sobacha ice cream, hot chocolate sauce*

**SPOOM BURNT GRAPEFRUIT** - 23

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

# TASTE OF PAVYLLON

THREE COURSES 55  
FROM 12 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)*

**SPINACH AND BLACK TRUFFLE RAVIOLE**  
*Parmesan emulsion (add 15)*

**PLISSÉ OF AVOCADO, CURRY OIL AND PUFFED RICE**  
*Warm sushi rice, vegetable brunoise*

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

**CRISPY ORKNEY SCALLOP TARTLET**  
*Smoked brown butter sauce (add 9)*

## MAIN

**FETTUCCINE AND CANCOILLOTE CHEESE**  
*Crushed black pepper*

**CONFIT AGED TROUT**  
*Genevoise sauce, barbecued bone marrow, leek fondue, brioche croutons*

**BEEF FILLET, CAFÉ DE PARIS SAUCE**  
*Gratinated aged Parmesan (add 20)*

**ROASTED DEVON DUCK MAGRET**  
*Green pepper sauce, celeriac and pear condiment*

**ADD BLACK TRUFFLE**  
*Optional (add 5/g)*

## DESSERT

**OUR DAILY CHEESE SELECTION**  
*Sustainable harvest green salad (add 10)*

**HAZELNUT ÎLE FLOTTANTE**  
*Meringue, hazelnut crème anglaise, vanilla caramel and hazelnut praliné*

**SPICED PEAR ON VANILLA RICE PUDDING**  
*Sobacha ice cream, hot chocolate sauce*

**CHOCOLATE CRÊPE “SOUFFLÉ”**  
*Flambéed with Grand Marnier (add 9)*

**APPLE BRICELET AND WHITE WINE**  
*Verjus gel and hazelnut cream*

# IMMERSIVE MAYFAIR

4 COURSES 95 | 5 COURSES 120

NOT-SO-CLASSIC **OBSIBLUE PRAWN**  
*Cognac mayonnaise, horseradish ketchup*

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

CONFIT **AGED TROUT**  
*Genevoise sauce, barbecued bone marrow, leek fondue, brioche croutons*  
*And / Or*

ROASTED **DEVON DUCK MAGRET**  
*Green pepper sauce, celeriac and pear condiment*

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

**LOUËT-FEISSER OYSTERS** IN A GREEN APPLE AND KOMBU JELLY  
*Savory buckwheat seeded blinis*

SPRING **PITHIVIER**, CELERIAC AND HERBAL BEURRE MONTÉ  
*Roasted carrot, beetroot and black rice filling, celeriac and mushroom duxelle, Swiss chard*

STEAMED **WILD TURBOT**  
*Lobster butter, shiso and basil fondue*

SEARED **VENISON FILLET WITH PORT WINE JUS**  
*Foie gras, crispy potatoes*

**APPLE BRICELET** AND WHITE WINE  
*Verjus gel and hazelnut cream*

**SPICED PEAR** ON VANILLA RICE PUDDING  
*Sobacha ice cream, hot chocolate sauce*

*Our Wine Pairing – 150*