

OUR

CREATIVE STARTERS

COLD

CRISPY ORKNEY **SCALLOP** TARTLET - 29

Smoked brown butter sauce

A 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

A STEAMED **COMTÉ CHEESE SOUFFLÉ** - 22

Milanese-style, trombetta zucchini, Parmesan extraction, saffron 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

A 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

A GREEN LASAGNA, BOLOGNESE AND PARMESAN - 37

Recipe from mon ami, Luigi Taglienti

A Chef Alléno's favourites, available in Paris, Monaco and London

OUR

MUST HAVE

WHOLE DOVER SOLE MEUNIÈRE SAUCE - 95

Filleted 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

CONFIT POLLACK IN MISO & CURRY BUTTER - 56

Pollen sauce, fresh summer herbs, lemon dressing

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

APRICOT AND SAGE BRICELET - 24

Timut pepper ice cream, buttermilk sauce

BAKED NECTARINE IN KADAIF - 24

Verbena cream, crème de peche jelly

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

Milanese-style, trombetta zucchini, Parmesan extraction, saffron 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

APRICOT AND SAGE BRICELET

Timut pepper ice cream, buttermilk sauce

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

Milanese-style, trombetta zucchini, Parmesan extraction, saffron 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

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

COD BRANDADE

Golden croutons, tomato essence, celery salt, lemon gel

NOT-SO-CLASSIC QUICHE

Ham and Beaufort cheese, Lardo di Colonnata, green salad

CONFIT POLLACK IN MISO & CURRY BUTTER

Pollen sauce, fresh summer herbs, lemon dressing

PAN-FRIED SWEETBREAD

Girolles, fresh cherry, and tarragon oil

SPOOM BURNT GRAPEFRUIT

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

BAKED NECTARINE IN KADAIF

Verbena cream, crème de pêche jelly

Our Wine Pairing – 150