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, OSCIETRA CAVIAR - 34
Shiso, sesame, consommé jelly, crispy potato millefeuille

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, walnut ice cream

OUR

PASTA

CONQUILLETTE PASTA - 49
Bone marrow, Prunier Oscietra caviar

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
Filleted 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

AUSTRALIAN **WAGYU BEEF** - 69
Roasted bone marrow, golden croûtons, Bordelaise sauce
(add white truffle MP)

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

SELECTION OF 3 OR 5 **CHEESES** - 19 or 24
Discover today's cheese selection from our trolley

HAZELNUT **ÎLE FLOTTANTE** - 22
Meringue, hazelnut crème anglaise, vanilla caramel and hazelnut praliné

CREAMY **CHOCOLATE SOUFFLÉ** - 26
Vanilla ice cream, flambéed with Amaretto

CITRUS **VACHERIN** - 24
Grapefruit honey, fresh herbs espuma

ALMOND CLOUD - 24
Black fruit compote, blackcurrant sorbet, Chartreuse-lemon gel and Chartreuse almond mousse

BAKED **TOPINAMBUR** IN **COFFEE** CRUST - 24
Black yuzu gel, straciatella ice cream

TASTE OF PAVYLLON

THREE COURSES FROM 55

LUNCH FROM 12:00 to 14:00
DINNER FROM 18:00 to 18:45

Please speak with our Sommelier Team to discover our Pairings

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

CÈPE **RAVIOLE**
Runny egg yolk, spinach and ricotta, Parmesan emulsion

BRILL WITH CRISPY POTATO SCALES
Noilly Prat beurre blanc, shallots

AUSTRALIAN **WAGYU BEEF**
Roasted bone marrow, golden croûtons, Bordelaise sauce (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

SELECTION OF 5 **CHEESES**
Discover today's cheese selection from our trolley (add 10)

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

ALMOND CLOUD
Black fruit compote, blackcurrant sorbet, Chartreuse-lemon gel and Chartreuse almond mousse

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

CITRUS **VACHERIN**
Grapefruit honey, fresh herbs espuma

PARIS · MONACO · LONDON · LYON

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

Please speak with our Sommelier Team to discover our Pairings

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

CITRUS **VACHERIN**
Grapefruit honey, fresh herbs espuma

BAKED **TOPINAMBUR** IN **COFFEE** CRUST
Black yuzu gel, straciatella ice cream

Please speak with our Sommelier Team to discover our Pairings

Please scan for detailed allergens and source of our ingredients

Please advise your server of any dietary requirements or allergies. Detailed allergens available upon request.
A discretionary 15% service charge will be added to your bill. All prices are in Pounds Sterling and are inclusive of VAT.
Pavyllon London at Four Seasons Hotel London at Park Lane proudly supports local suppliers, sourcing the finest British and European ingredients to create dishes rich in flavor. Committed to sustainable cuisine, we ensure only the highest quality ingredients are used.