

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)

WILD SEABASS CARPACCIO - 39

Beef tartare, Maison Prunier caviar, puffed rice and quinoa, capers

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

TEMPURA SCOTTISH **BLUE MUSSEL** - 19

Mussel Royale, condimented Beurre Blanc

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

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 - 26

Cockles and gratinated Stilton blue cheese

FETTUCINE AND CANCOILLOTE CHEESE - 29

Crushed black pepper

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

Filleted table side

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 DUGLERE STYLE - 63

Herbal sabayon, tomato concassé

BROWN BUTTER & LEMON CONFIT COD - 56

Onion purée, cockles and green emulsion

A BEEF FILLET, 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 STEAMED CHOCOLATE SOUFFLÉ - 26

Chocolate insert, marbled chocolate and vanilla sauce, pear and vanilla sorbet

QUINCE AND APPLE WELLINGTON - 38

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

TEXTURES OF RHUBARB - 23

Shiso diplomat, brown butter shortbread, rhubarb red wine reduction

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)

CRISPY ORKNEY SCALLOP TARTLET
Smoked brown butter sauce (add 5)

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

STEAMED COMTÉ CHEESE SOUFFLÉ
Watercress and smoked eel butter

TEMPURA SCOTTISH BLUE MUSSEL
Mussel Royale, condimented Beurre Blanc

MAIN

FETTUCCINE AND CANCOILLOTE CHEESE
Crushed black pepper

BROWN BUTTER & LEMON CONFIT COD
Onion purée, cockles and green emulsion (add 9)

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

CORNWALL LAMB CHOP
Hay-barbecued, samphire pistou, anchovy paste and lamb jus

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

DESSERT

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

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

TEXTURES OF RHUBARB
Shiso diplomat, brown butter shortbread, rhubarb red wine reduction

STEAMED CHOCOLATE SOUFFLÉ
Chocolate insert, marbled chocolate and vanilla sauce, pear and vanilla sorbet (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

BROWN BUTTER & LEMON CONFIT COD

Onion purée, cockles and green emulsion

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

SPRING PITHIVIER, CELERIAC AND HERBAL BEURRE MONTÉ

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

TURBOT DUGLERE 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