

TASTE OF PAVYLLON

TWO COURSES 49
THREE COURSES 55
FROM 12 to 14:30

STARTER

SAINT EWE SOFT EGG, BLUEFIN TUNA TARTARE
Ginger mayo, smoked pike roe (add Prunier Oscietra caviar 5/g)

FENNEL AND CARROT RAVIOLES
Cold summer broth, tomato water, turnip and celeriac

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

STEAMED COMTÉ CHEESE SOUFFLÉ
Albufera sauce (add scared foie gras 10)

NASTURIUM FLOWER FILLED WITH PEACHES AND GIROLLES
Roquette and confit tomato condiment

MAIN

FETTUCCINE AND DATTERINI TOMATO ESSENCE
Parmesan cheese, fresh basil

CORNISH LAMB CUTLET COOKED OVER FIRE
Bagnetto rosso

CASARECCE, WITH LOBSTER CURRY BISQUE
Garam Masala, lime zest (add half lobster tail 19)

POACHED TURBOT DUGLÉRÉ STYLE
Elderflower emulsion with fragrant herbs, tomato Concassé, crispy potato

JOHN DORY FILLET IN VANILLA BUTTER
Jasmine infused, coconut cream

DESSERT

OUR DAILY CHEESE SELECTION
Sustainable harvest green salad

APRICOT NEST, ROASTED APRICOT SORBET
Strawberry salad in balsamic vinaigrette, eucalyptus espuma, nori seaweed arlette

AMBER DELIGHT, ROASTED DATE STONE ICE CREAM
Dates and orange marmalade, pistachio tuile

ALMOND BLANCMANGE
Rosemary vinegar gel, apricot verbena beurre blanc

SALTED CHOCOLATE GANACHE
Yellow wine iced cream, mushroom extraction and maple syrup

TO START BUBBLES BY THE GLASS

125ml

Add Mini tin of 15g Prunier House caviar

It is characterised by a balanced salty attack that blends harmoniously with its nutty notes, creating the perfect blend of flavours. Its long finish provides an elegant, straightforward tasting experience.

39

Trento Doc, Ferrari Perlé,
Trentino Alto-Adige, Italy 2018

Trento DOC sparkling wine made from 100% Chardonnay. Aged over 4 years on the lees, it offers delicate notes of golden apple, citrus, and brioche. Elegant bubbles and a crisp, creamy finish make it a true Alpine gem.

22

Champagne, Brut Réserve,
Charles Heidsieck, France, NV

Crafted from grapes sourced from 3 Grand Cru vineyards throughout the region, this Champagne features elegant notes of freshly baked brioche, complemented by subtle roasted undertones and the rich flavours of dried fruits, such as pistachio and almond.

26

Champagne, “La Réserve”, Brut
Palmer & Co, France, NV

Aged for 6 years sur lie, La Réserve is a Champagne of great precision, harmoniously balanced by the freshness and fullness of the great terroirs of the Montagne de Reims. A significant proportion of reserve wines contributes a rare fullness and maturity. Served from Magnum.

30

Champagne "Grand Vintage Rosé", Brut,
Moët & Chandon, France, 2016

Principly Pinot Noir, balanced with some Chardonnay and Pinot Meunier. This sumptuous rosé Champagne, develops with fruity hints of fig and wild strawberry combined with sweet spices.

40

Champagne "Cuvée Stanislas", Blanc de Blancs, Brut
Thiénot, France 2008

Prestigious Chardonnay-based Champagne, aged for more than twelve years, with grapes predominantly from Grand Cru vineyards. It will build to a crescendo with ripe notes of candied lemon, hints of hazelnut and a round creamy finish. Unique!

50

OUR
CREATIVE STARTERS

- COLD
- BEEF AND DEVON CRAB TARTARE** - 28
Gochujang pepper, crispy blinis, citrus gel
- SAINT EWE SOFT EGG, BLUEFIN TUNA TARTARE** - 20
Ginger mayo, smoked pike roe (add Prunier Oscietra caviar 5/g)
- SCOTTISH LOBSTER TAIL** GLAZED WITH LOVAGE MAYO - 49
Kombu broth, fresh cucumber, mozuku algae Japanese style
- HAND SLICED **WILD SEABASS** - 26
Grated kohlrabi condiment, pickle and dill dashi dressing (add Prunier Oscietra caviar 5/g)

- HOT
- STEAMED COMTÉ CHEESE SOUFFLÉ** - 26
Albufera sauce, seared foie gras
- “BADABOUM” ORGANIC EGG WITH PRUNIER OSCIETRA CAVIAR** - 69
Sorrel, Salish smoked salt, salmon cream
- STEAMED **SCALLOP** WITH **SHISO** - 34
Dashi flavoured celeriac essence
- HAMPSHIRE AGED TROUT AND FOIE GRAS TOASTY** -36
Yuzu jelly, smoked salmon roe and Prunier Oscietra caviar

- VEGETABLES
- FENNEL AND CARROT RAVIOLES** - 20
Cold summer broth, tomato water, turnip and celeriac
- 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
- NASTURIUM FLOWER FILLED WITH **PEACHES AND GIROLLES** - 22
Roquette and confit tomato condiment

OUR
PASTA

- COQUILLETTE** COOKED LIKE RISOTTO - 49
Bone marrow and Prunier Oscietra caviar
- CASARECCE** WITH LOBSTER CURRY BISQUE - 59
Garam Masala, lime zest (add half lobster tail 19)
- FETTUCCINE** AND DATTERINI TOMATO ESSENCE - 32
Parmesan cheese, fresh basil
- 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 - 80
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)
- ROASTED CHICKEN CROWN** FROM THE FRENCH PYRENEES, MAISON GARAT - 110
Scottish girolles, meat jus and yellow wine emulsion (to share)

OUR
FISH & MEAT

- POACHED TURBOT DUGLÉRÉ STYLE** - 67
Elderflower emulsion with fragrant herbs, tomato Concassé, crispy potato
- JOHN DORY FILLET** IN VANILLA BUTTER - 55
Jasmine infused, coconut cream
- BEEF FILLET**, CAFE DE PARIS SAUCE - 69
Gratinated aged parmesan
- CORNISH LAMB CUTLET** COOKED OVER FIRE - 58
Bagnetto rosso
- ROASTED **SWEETBREAD** WITH SAKURA LEAF - 68
Cherry and girolles
- CUT OF THE DAY** - MP

OUR
DESSERTS

- OUR DAILY **CHEESE SELECTION** - 24
Sustainable harvest green salad
- APRICOT NEST, ROASTED APRICOT SORBET** - 23
Rosemary vinegar gel, apricot verbena beurre blanc
- EARL GREY AND ORANGE MILLEFEUILLE** - 22
Puff pastry caramelized with Earl Grey sugar, Earl Grey cremeux and orange crème anglaise
- CREAMY CHOCOLATE “SOUFFLÉ”** - 26
Flambéed with Amaretto (to share)
- AMBER DELIGHT, ROASTED DATE STONE ICE CREAM** - 21
Dates and orange marmalade, pistachio tuile
- ALMOND BLANCMANGE** - 22
Spiced cherry compote, kirsh veil
- SALTED **CHOCOLATE GANACHE** - 23
Yellow wine ice cream, mushroom extraction and maple syrup

PARIS • MONACO • LONDON

IMMERSIVE
MAYFAIR
4 COURSES 85 (*) | 6 COURSES 110

- SAINT EWE SOFT EGG, BLUEFIN TUNA TARTARE***
Ginger mayo, smoked pike roe (add Prunier Oscietra caviar 5/g)
- STEAMED **COMTÉ CHEESE SOUFFLÉ ***
Albufera sauce, seared foie gras
- JOHN DORY FILLET** IN VANILLA BUTTER
Jasmine infused, coconut cream
- CORNISH LAMB CUTLET** COOKED OVER FIRE *
Bagnetto rosso
- ALMOND BLANCMANGE**
Spiced cherry compote, kirsh veil
- AMBER DELIGHT, ROASTED DATE STONE ICE CREAM ***
Dates and orange marmalade, pistachio tuile

PAVYLLON
148

- SCOTTISH LOBSTER TAIL** GLAZED WITH LOVAGE MAYO
Kombu broth, fresh cucumber, mozuku algae Japanese style
- STEAMED **SCALLOP** WITH **SHISO**
Dashi flavoured celeriac essence
- POACHED TURBOT DUGLÉRÉ STYLE**
Elderflower emulsion with fragrant herbs, tomato Concassé, crispy potato
- CRISPY **SWEETBREAD**, ROUGAIL SAUCE
Shiso, fresh celery and meat jus
- APRICOT NEST, ROASTED APRICOT SORBET**
Rosemary vinegar gel, apricot verbena beurre blanc

EARL GREY AND ORANGE MILLEFEUILLE
Puff pastry caramelized with Earl Grey sugar, Earl Grey cremeux and orange crème anglaise

Our Wine Pairing – 140

Please scan for detailed allergens and source of our ingredients



All menu items are subject to change according to seasonality and availability.
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. Prices are inclusive of VAT. Four Seasons Hotel London at Park Lane is proud to support our local suppliers in a commitment to sustainable cuisine using the finest ingredients.
All our prices are in Pounds Sterling