

# À LA CARTE

## OUR CREATIVE STARTERS

### COLD

**BEEF TARTARE, CRISPY WAGYU TUILE** - 33  
*Tarragon mayo, crème fraîche and dry beef broth*

**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** - 26  
*Albufera sauce, seared foie gras*

**"BADABOUM" ORGANIC EGG WITH PRUNIER OSCIETRA CAVIAR** - 69  
*Sorrel, Salish smoked salt, salmon cream*

**STEAMED ORKNEY SCALLOP AND FOIE GRAS** IN A MUSHROOM CAP - 34  
*Parsley and noilly prat sauce*

**TEMPERED WAGYU BEEF AND BARBECUED LANGOUSTINE** - 57  
*Armorican-style mayonnaise, crispy croutons, flambéed with Cognac*

### 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 mayonnaise, pistachio and ginger gel*

**PLISSÉ OF AVOCADO, CURRY OIL AND PUFFED RICE** - 19  
*Warm sushi rice, vegetable brunoise*

**BABY ARTICHOKE SOUP** - 34  
*Black truffle, puff pastry brioche*

## OUR PASTA

**COQUILLETTE** COOKED LIKE RISOTTO - 49  
*Bone marrow and Prunier Oscietra caviar*

**FETTUCCINE** 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*

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

## OUR MUST HAVE

**WHOLE DOVER SOLE MEUNIÈRE SAUCE** - 95  
*Filletted 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

**WILD SEABASS AIGUILLETTE, SEAWEED** - 56  
*Celeriac puree, parsley foam*

**CONFIT AGED TROUT** - 55  
*Genevoise sauce, barbecued bone marrow, brioche croutons*

**BEEF FILLET, CAFE DE PARIS SAUCE** - 69  
*Gratinated aged parmesan*

**ROASTED DEVON DUCK MAGRET** - 58  
*Green pepper sauce, smoked duck magret 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*

**THE PIEMONTAIS** - 22  
*Hazelnut biscotti, lemon confit, praliné ice cream*

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

**BRICELET APPLE AND WHITE WINE** - 23  
*Verjus gel and hazelnut cream*

**SPICED PEAR ON VANILLA RICE PUDDING** - 22  
*Sobacha ice cream, hot chocolate sauce*

**SALTED CHOCOLATE GANACHE** - 23  
*Yellow wine ice cream, mushroom extraction and maple syrup*

# TASTE OF PAVYLLON

THREE COURSES 55

FROM 12 to 14:00

## STARTER

**SAINT EWE SOFT EGG, BLUEFIN TUNA TARTARE**

*Ginger mayo, smoked pike roe (add Prunier Oscietra caviar 5/g)*

**SPINACH AND BLACK TRUFFLE RAVIOLE**

*Vegetable broth made of turnip juice, celeriac and corn extraction (add 15)*

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

*Warm sushi rice, vegetable brunoise*

**STEAMED COMTÉ CHEESE SOUFFLÉ**

*Albufera sauce, seared foie gras (add 10)*

**STEAMED ORKNEY SCALLOP AND FOIE GRAS IN A MUSHROOM CAP**

*Parsley and noilly prat sauce (add 12)*

## MAIN

**FETTUCCINE AND CANCOILLOTE CHEESE**

*Crushed black pepper*

**CONFIT AGED TROUT**

*Genevoise sauce, barbecued bone marrow, brioche croutons*

**BEEF FILLET, CAFE DE PARIS SAUCE**

*Gratinated aged parmesan (add 20)*

**ROASTED DEVON DUCK MAGRET**

*Green pepper sauce, smoked duck magret and pear condiment*

**WINTER TRUFFLE FOR MASHED POTATOES**

*Optional (add 5/g)*

## DESSERT

**OUR DAILY CHEESE SELECTION**

*Sustainable harvest green salad (add 10)*

**THE PIEMONTAIS**

*Hazelnut biscotti, lemon confit, praliné ice cream*

**SPICED PEAR ON VANILLA RICE PUDDING**

*Sobacha ice cream, hot chocolate sauce*

**CHOCOLATE CRÊPE "SOUFFLÉ"**

*Flambéed with Grand Marnier (to share, add 16)*

**BRICELET APPLE AND WHITE WINE**

*Verjus gel and hazelnut cream*



PARIS · MONACO · LONDON

# IMMERSIVE MAYFAIR

4 COURSES 95 | 5 COURSES 120

NOT-SO-CLASSIC **OBSIBLUE PRAWN**

*Cognac mayonnaise, horseradish ketchup*

STEAMED **COMTÉ CHEESE SOUFFLÉ**

*Albufera sauce, seared foie gras*

CONFIT **AGED TROUT**

*Genevoise sauce, barbecued bone marrow, brioche croutons*

*And / Or*

ROASTED **DEVON DUCK MAGRET**

*Green pepper sauce, smoked duck magret and pear condiment*

**THE PIEMONTAIS**

*Hazelnut biscotti, lemon confit, praliné ice cream*

*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*

**BABY ARTICHOKE SOUP**

*Black truffle, puff pastry brioche*

**CONFIT SEABASS AIGUILLETTE**

*Mushroom broth, Isigny cream and Prunier caviar*

**SEARED VENISON FILLET WITH PORT WINE JUS**

*Foie gras, crispy potatoes*

**BRICELET APPLE AND WHITE WINE**

*Verjus gel and hazelnut cream*

**SALTED CHOCOLATE GANACHE**

*Yellow wine ice cream, mushroom extraction and maple syrup*

*Our Wine Pairing – 150*