


OUR

CREATIVE STARTERS

COLD

SAVORY **FOIE GRAS & COFFEE OPÉRA** - 49

Black truffle, ginger bread and Arabica sauce

 **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 mayo, pistachio and ginger gel

PLISSÉ OF AVOCADO, CURRY OIL AND PUFFED RICE - 19

Warm sushi rice, vegetable brunoise

SEASONAL VEGETABLE **PITHIVIER** - 31

Spinach and cheese filling, roasted vegetable jus

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

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)

VEAL CORDON BLEU WITH BÉCHAMEL SAUCE - 128

Potato purée, veal jus with Vin jaune. To share

OUR

FISH & MEAT

STEAMED WILD TURBOT - 63

Lobster butter, shiso and basil fondue

CONFIT AGED TROUT - 55

Genevoise sauce, barbecued bone marrow, brioche croutons

A BEEF FILLET, CAFÉ DE PARIS SAUCE - 69
Gratinated aged Parmesan

A ROASTED DEVON DUCK MAGRET - 58
Green pepper sauce 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 PIÉMONTAIS - 22

Hazelnut biscotti, lemon confit, praliné ice cream

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

APPLE BRICELET AND WHITE WINE - 23

Verjus gel and hazelnut cream

SPICED PEAR ON VANILLA RICE PUDDING - 22

Sobacha ice cream, hot chocolate sauce

PERSIMMON CHAUSSON - 23

Vanilla ice cream, Persimmon and Clementine sauce

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)

SPINACH AND BLACK TRUFFLE RAVIOLE

Parmesan emulsion (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, CAFÉ DE PARIS SAUCE

Gratinated aged Parmesan (add 20)

ROASTED DEVON DUCK MAGRET

Green pepper sauce and pear condiment

ADD WINTER TRUFFLE

Optional (add 5/g)

DESSERT

OUR DAILY CHEESE SELECTION

Sustainable harvest green salad (add 10)

THE PIÉMONTAIS

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 (add 9)

APPLE BRICELET 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

PERSIMMON CHAUSSON

Vanilla ice cream, Persimmon and Clementine sauce

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

SEASONAL VEGETABLE **PITHIVIER**

Spinach and cheese filling, roasted vegetable jus

STEAMED **WILD TURBOT**

Lobster butter, shiso and basil fondue

SEARED **VENISON FILLET WITH PORT WINE JUS**

Foie gras, crispy potatoes

APPLE BRICELET AND WHITE WINE

Verjus gel and hazelnut cream

SPICED PEAR ON VANILLA RICE PUDDING

Sobacha ice cream, hot chocolate sauce

Our Wine Pairing – 150