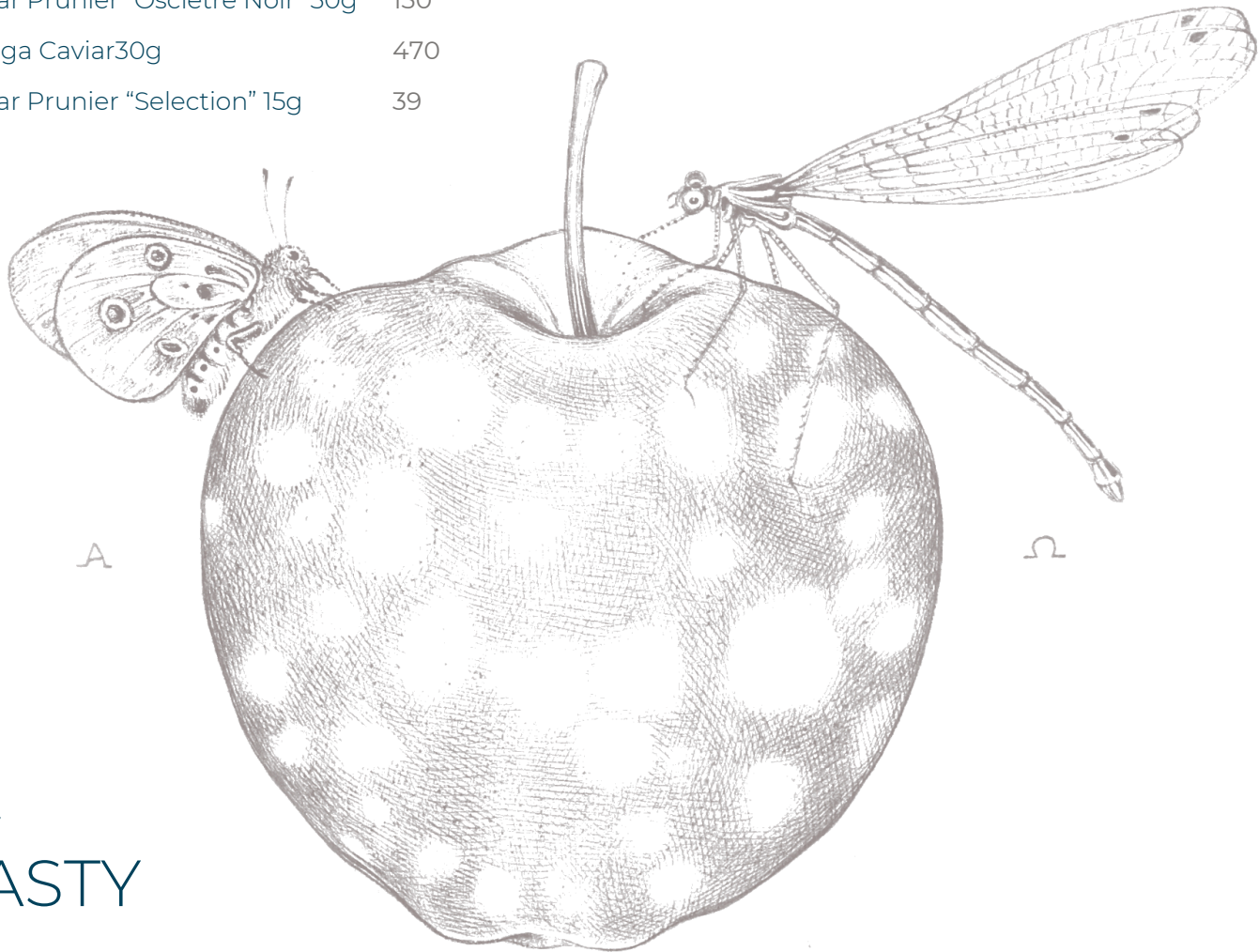


CAVIAR

Selection

Caviar Prunier "Selection" 30g	79
Caviar Prunier "Osciètre Noir" 30g	130
Beluga Caviar30g	470
Caviar Prunier "Selection" 15g	39



HEALTHY BUT TASTY

Açaí bowl <i>Fresh banana, pomegranate, kiwi and toasted coconut flakes</i>	18
Exotic chia pudding <i>Coconut milk</i>	18
Gluten free cake of the moment	7
Homemade granola <i>Greek yoghurt, honey and berries</i>	18
Yoghurt selection <i>Assorted flavours</i>	7
Cheese platter	22
Chickpea hummus <i>Red pepper and coriander oil, puffed pita bread</i>	14
Mixed berries <i>Strawberries, raspberries, blueberries</i>	22
Seasonal fruit platter	22



PAVILION
A YANNICK ALLÉNO RESTAURANT
LONDON

BREAKFAST



HOT BEVERAGES

TEA & INFUSIONS	9
Ceylon Breakfast	
Sri Lanka – Black Tea	
Earl Grey	
India – Black Tea	
Organic Darjeeling 2nd Flush	
India – Black Tea	
Jasmine Pearls	
China – Green Tea	
Organic Dragon Well	
China – Green Tea	
Yunnan White Peony	
China – White Tea	
Herbal Tea	
Fresh Infusion	

COFFEE	
Cappuccino	9
Latte / Flat white	9
Americano	9
Ristretto	7
Single espresso	7
Double espresso	8
Macchiato	8
French press	9
Mocha	9
Turkish coffee	9

SWEETS

Waffles	19
Chocolate-hazelnut spread	
Crêpes	19
Salted butter, demerara sugar	
Our ultimate French toast	22
Caramelized hazelnut, whipped cream	
Homemade Viennoiserie	8
Croissant Or Pain au chocolat	

FRESHLY PRESSED JUICES

Juice of the day	12
Green Juice	14
Orange	12
Apple	12
Pink grappefruit	12

PAVYLLON'S MUST HAVE

SAVOURY

The Mayfair Muffin	28
Cumberland sausage, cheddar and rich yolk egg	
Avocado “Croast” or Toast	28
Guacamole, poached egg, rocket salad, Parmesan	
(Add smoked Scottish salmon 14)	
Summer flower bagel	28
Smoked salmon finished with a poached egg wrapped in a zucchini flower	
Steak and eggs	62
Beef fillet served with fried eggs and avocado salad	
FrenGLISH platter	32
Pommes Anna, pork sausage, bacon, black pudding, roasted tomatoes, mushroom, baked beans, eggs of your choice, toast	
Matcha Pancake	22
Matcha cream, Genmaicha syrup and blueberries compote	
Weekly chef's special	MP



EGGS

Eggs Benedict	26
Bacon, Hollandaise sauce	
Eggs Royale	28
Smoked salmon, Hollandaise sauce (Add Caviar 25)	
Eggs Florentine	26
Spinach, Comté cheese extraction	
Scrambled Eggs Shakshuka	28
Fragrant tomato sauce, coriander	
Arabic Omelette	30
Labneh, fresh herbs, sumac, spicy sauce	
Two eggs of your choice	22
Poached, boiled, fried, scrambled (Additional egg 6)	
Omelette / Egg White	26
With fillings of your choice (Additional egg 6)	
Additional selection of bread £7	
Toast and baguettes	

SIDE DISHES

Sautéed mushrooms	8
Confit tomato	8
Sautéed spinach	8
Baked beans	8
Halloumi	8
Modern pommes Anna	8
Crispy bacon	10
Chicken sausages	10
Italian pork sausages	12
Smoked Scottish Salmon	14

OUR BREAKFAST SETS

CONTINENTAL

34

- Hot beverage (Bottomless)
- Juice of your choice
- Yoghurt or fresh fruits platter
- Croissant or pain au chocolat
- Add two eggs of your choice - 11
- Poached, boiled, fried, scrambled

FULL FRENGLISH

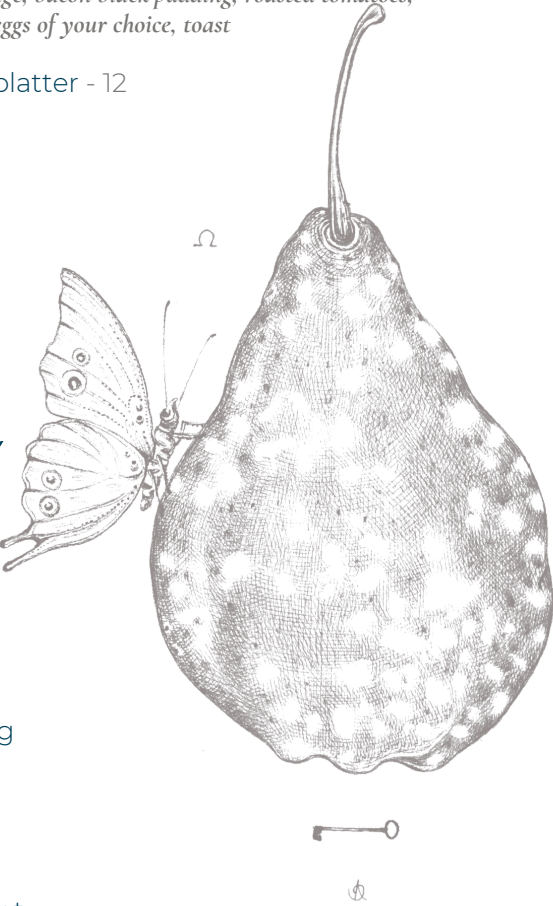
45

- Hot beverage (Bottomless)
- Juice of your choice
- FrenGLISH platter
- Pommes Anna, pork sausage, bacon black pudding, roasted tomatoes, mushroom, baked beans, eggs of your choice, toast
- Add seasonal fruit platter - 12

HEALTHY

42

- Hot beverage (Bottomless)
- Green Juice
- Exotic chia pudding
- Coconut milk
- Yoghurt selection
- Assorted flavours
- Cake of the moment



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.
Pavillon 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.