

CAVIAR

Caviar Prunier "Osciètre Noir" 30 gr	130
Caviar Prunier "Selection" 30 gr	79
Caviar Beluga 30gr	470

CREATIVE BITES

Pâté en Croûte	29
<i>Foie gras, mallard partridge, pork pluma</i>	
Pommes Dauphine	16
<i>Truffle Mayonnaise</i>	
Alps Socca	19
<i>Chickpea pancake, melted cheese, pumpkin dip</i>	
Cauliflower & Truffle Soup	22
<i>Crispy Croutons</i>	
A Prawn Toast Cocktail	19
<i>Cocktail sauce, horseradish</i>	
Leek & Truffle Tartlet	18
<i>Shallot Dressing, Isigny Cream, Winter Truffle</i>	
Chicken Lollipop "À la Diable"	29
<i>Citrus & Herb Mayonnaise</i>	
Bread & Butter	6



SHARING BOARDS

A chef-curated collection of the season's best cheeses and cold cuts, chosen for their quality and character, each board is served with crackers, bread and butter.

Cheese Selection	36
<i>French Artisan cheese, condiments</i>	
Charcuterie Board	45
<i>Fine selection, cornichons</i>	
Mixed Board	39
<i>The best of both worlds</i>	



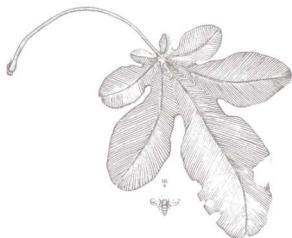
A Chef Alléno's favourites

Please advise your server of any dietary requirements or allergies | Kindly scan the QR code above for allergen information

A discretionary 15% service charge will be added to your bill | Prices are in Pound Sterling and 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

PARK LANE FAVOURITES



Caesar Salad	32
<i>House dressing, roasted chicken breast</i>	
Club Sandwich	28
<i>Farmhouse chicken, crispy veal bacon</i>	
Fish and Chips	32
<i>Tartare sauce</i>	

MAINS

Peppercorn 'Steak Haché'	38
<i>Wagyu beef patty, peppercorn sauce, French fries</i>	
Half Dover Sole Grenobloise	48
<i>Capers, lemon, croutons, parsley, mash potatoes</i>	
'Gaston Gérard' Chicken Leg	36
<i>En cocotte, mustard cream, paprika, white wine, long basmati rice</i>	
Mountain Burger	32
<i>Wagyu beef, raclette cheese, peppercorn sauce, French fries or green salad</i>	
Wagyu Beef Striploin 250gr	95
<i>Béarnaise, French fries</i>	
Black Truffle Casarecce	26
<i>Parmesan and butter sauce</i>	



DESSERTS



A The Pecan Cookie	17
<i>Chocolate, pecan, vanilla ice cream</i>	
Baked Alaska	18
<i>Vanilla and blackcurrant, meringue flambéed with Chartreuse</i>	
Pear and Blueberry Clafoutis	13
<i>Crystallized blueberry</i>	
Pavillon Signature Hot Chocolate	18
<i>A luxurious blend of fine chocolates and cocoa extraction®, served with toppings and mini croissants</i>	
Selection of Ice Cream and Sorbet	12
<i>Three scoops, choice of flavours</i>	

Please advise your server of any dietary requirements or allergies | Kindly scan the QR code for allergen information

A discretionary 15% service charge will be added to your bill | Prices are in Pound Sterling and 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