

CAVIAR

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

CREATIVE BITES

Pâté en Croûte <i>Foie gras, mallard partridge, pork pluma</i>	29
Pommes Dauphine <i>Truffle Mayonnaise</i>	16
Alps Socca <i>Chickpea pancake, melted cheese, pumpkin dip</i>	19
Cauliflower & Truffle Soup <i>Crispy Croutons</i>	22
A Prawn Toast Cocktail <i>Cocktail sauce, horseradish</i>	19
Leek & Truffle Tartlet <i>Shallot Dressing, Isigny Cream, Winter Truffle</i>	18
Chicken Lollipop "À la Diable" <i>Citrus & Herb Mayonnaise</i>	29
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 <i>French Artisan cheese, condiments</i>	36
Charcuterie Board <i>Fine selection, cornichons</i>	45
Mixed Board <i>The best of both worlds</i>	39

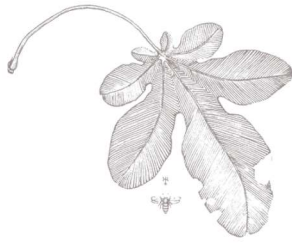
A Chef Alléno's favourites



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

MAINS

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



DESSERTS

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

