

OUR
CREATIVE STARTERS

COLD

BEEF AND DEVON CRAB TARTARE - 28
Gochujang pepper, crispy blinis, citrus gel

POACHED **LANGOUSTINE** SEASONED WITH SESAME DRESSING - 54
Powdered with paprika and black lemon, shiso mayo, fermented beetroot

SOFT EGG, BLUEFIN TUNA TARTARE - 20
Ginger mayo, smoked pike roe (add Prunier Oscietra caviar 5/g)

HAMACHI CARPACCIO, CITRUS DRESSING - 24
Pickled radish

HAMPSHIRE AGED TROUT TARTARE - 22
Smoked brown butter sauce, bone marrow, almond

HOT

STEAMED COMTÉ CHEESE SOUFFLÉ - 19
Watercress and smoked eel butter

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

STEAMED **SCALLOP** WITH **SHISO** - 34
Dashi flavoured celeriac essence

WHITE ASPARAGUS ROYALE - 29
Foie gras, light sabayon

VEGETABLES

BEETROOT & SPINACH RAVIOLE FLOWERS - 20
Celeriac, turnip, corn, parsley oil

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

SPRING VEGETABLE SALAD - 22
Gratinated olive bed, shoots dressed in merigold and fennel flower vinaigrette

OUR
PASTA

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

RUNNY EGG YOLK RAVIOLE - 22
Filled with spinach and ricotta, Parmesan emulsion

FETTUCINE AND CANCOILLOTTE CHEESE - 30
Crushed black pepper

GREEN LASAGNA, BOLOGNESE AND PARMESAN - 37
Recipe from mon ami, Luigi Taglienti



Please scan for detailed
allergens and source of our
ingredients

All menu items are subject to change according to seasonality and availability.
Please advise your server of any dietary requirements or allergies. Detailed allergens available upon request.
A discretionary 1.5% service charge will be added to your bill. Prices are 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.
All our prices are in Pounds Sterling

PAVYLLON

A YANNICK ALLÉNO RESTAURANT
L O N D O N

OUR
MUST HAVE

WHOLE DOVER SOLE MEUNIÈRE SAUCE - 80
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)

CHICKEN CORDON BLEU WITH YELLOW WINE JUS - 96
To share

OUR
FISH & MEAT

CONFIT SEABASS MARINATED WITH SOBRASADA - 55
Spinach, smoked Parmesan foam

BROWN BUTTER AND LEMON **CONFIT COD** - 49
Cockle, peas, herbal emulsion

BEEF FILLET "CAFÉ DE PARIS" - 68
Black pepper sauce, confit pears

CORNISH LAMB CUTLET COOKED OVER FIRE - 58
Bagnetto rosso

HALF **BABY CHICKEN**, "A LA DIABLE" - 45
Marinated with mustard, parsley crumb

CRISPY **SWEETBREAD**, ROUGAIL SAUCE - 68
Shiso, fresh celery and meat jus

CUT OF THE DAY - MP

OUR
DESSERTS

OUR DAILY **CHEESE SELECTION** - 24
Green salad

BOSKOOP APPLE BAKED IN MOLASSES CRUST - 22
Isigny ice cream, Calvados sauce

"HOT CHOCOLATE" - 22
Sobacha ice cream, sugar-free candied apple, sobacha opaline

CREAMY CHOCOLATE "SOUFFLÉ" - 26
Flambéed with Amaretto (to share)

AMBER DELIGHT, ROASTED DATE STONE ICE CREAM - 21
Dates and orange marmalade, pistachio tuile

"NOT SO CLASSIC" TIRAMISU - 22
Cardamom and Mascarpone ice cream, coffee sauce

SALTED **CHOCOLATE GANACHE** - 23
Yellow wine iced cream, mushroom extraction and honey

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

IMMERSIVE MAYFAIR

4 COURSES 85 (*) | 6 COURSES 110

HAMACHI CARPACCIO, CITRUS DRESSING *
Pickled radish

STEAMED **COMTÉ CHEESE SOUFFLÉ** *
Watercress and smoked eel butter

BROWN BUTTER AND LEMON **CONFIT COD**
Cockle, peas, herbal emulsion

CORNISH LAMB CUTLET COOKED OVER FIRE *
Bagnetto rosso

AMBER DELIGHT, ROASTED DATE STONE ICE CREAM *
Dates and orange marmalade, pistachio tuile

"HOT CHOCOLATE"
Sobacha ice cream, sugar-free candied apple, sobacha opaline

PAVYLLON

148

POACHED **LANGOUSTINE** SEASONED WITH SESAME DRESSING
Powdered with paprika and black lemon, shiso mayo, fermented beetroot

STEAMED **SCALLOP** WITH **SHISO**
Dashi flavoured celeriac essence

CONFIT SEABASS MARINATED WITH SOBRASADA
Spinach, smoked parmesan

CRISPY **SWEETBREAD**, ROUGAIL SAUCE
Shiso, fresh celery and meat jus

BOSKOOP APPLE BAKED IN MOLASSES CRUST
Isigny ice cream, Calvados sauce

SALTED **CHOCOLATE GANACHE**
Yellow wine iced cream, mushroom extraction and honey

LUNCH IN 55'

FOUR COURSES 55.50
FROM 12 to 14:30

CARLINGFORD LOUET FEISSER, CELERIAC AND
LOVAGE GRANITAS
Crispy croutons

HAMACHI CARPACCIO, CITRUS DRESSING
Pickled radish
(additional course 24)

STEAMED **COMTÉ CHEESE SOUFFLÉ**
Watercress and smoked eel sauce

CRISPY PORK CHOP, HORSERADISH BEURRE BLANC
Smoked pike and trout roe, chives

"NOT SO CLASSIC" TIRAMISU
Cardamom and Mascarpone ice cream, coffee sauce