

M E N U

CHAMPS-ÉLYSÉES

145 €
(4 courses)

175€
(5 courses)

SOFT BOILED EGGS, TUNA TARTARE
Smoked pike roe and croutons

STEAMED CHEESE SOUFFLÉ
Smoked eel coulis with watercress foam

ROASTED COD FILLET
Herbed breadcrumbs and fried capers

And/Or

GRILLED RACAN PIGEON
Aragula and elderberry condiment

ICED GRAPEFRUIT SPOON
Aloe vera and bergamot olive oil

PAVILON

UN RESTAURANT DE YANNICK ALLENO

M E N U

PAVYLLON

248 €

SLICED SEA BASS

Seasoned with ginger gel, caviar and dashi with dill oil

POACHED « ORZO » PASTA

Gratinated Mimolette, Pen Bron clams and black pepper

BROTH OF VEGETABLE EXTRACTIONS , RAVIOLIS

Aromatic oils

JOHN DORY FILLET WITH VANILLA BUTTER

Coconut velvet and jasmine flowers

BEEF FILET FROM JEAN MARIE BOEDEC

Gratinated café de Paris sauce with aged parmesan

ICED SUN DAY WITH MELON AND CUCUMBER

Bursts of elderflower

OPPOSED TARTLETS WITH COCOA LIQUER SABAYON,

Coffee expression

PAVYLLON

UN RESTAURANT DE YANNICK ALLENO

OUR

CREATIVE STARTERS

COLD

SOFT BOILED EGGS, TUNA TARTARE – 29 €

Smoked pike roe and croutons

SLICED SEA BASS – 68 €

Seasoned with ginger gel, caviar and dashi with dill oil

CLAMS AND IBERIAN HAM IN EXTRACTION JELLY – 35 €

Toasted bread infused with tomato pigment

SAFFRON SEA SALT AVOCADO, CRUNCHY PUFFED RICE - 49 €

San Remo Bay shrimps

UTAH BEACH OYSTERS REFRESHED WITH CUCUMBER EXTRACTION – 32 €

Mustard seeds and confit grapefruit

OUR

CREATIVE STARTERS

WARM

STUFFED NASTURTIUM FLOWER – 37 €

White peach and golden chanterelles

STEAMED CHEESE SOUFFLÉ – 39 €

Smoked eel coulis with watercress foam

GOLDEN CHANTERELLES – 43 €

Vin jaune and chive blossoms

VEGETAL

BROTH OF VEGETABLE EXTRACTIONS, RAVIOLIS – 29 €

Aromatic oils

CURRY MAN'OUCHÉ, AROMATIC HERBS – 25 €

French black garlic, pistachio and ginger

MODERN GAZPACHO – 32 €

Celery sorbet with focaccia crisp

OUR PASTA

ARTICHOKE LASAGNA, À LA MINUTE – 39 €

Deep-fried with sour celery extraction

« CASARECCE 88 », COOKED WITH BLUE LOBSTER – 78 €

POACHED « ORZO » PASTA – 35 €

Gratinated Mimolette, Pen Bron clams and black pepper

OUR MUST HAVE

SURF & TURF, BLUE LOBSTER AND WAGYU BEEF MILLE FEUILLE – 167€

Choron sauce beated with toasted sesame oil

TURBOT STEAM – 88 €

Roasted potatoes and grattons

OUR

FISH AND MEAT

ROASTED COD FILLET – 58 €

Herbed breadcrumbs and fried capers

JOHN DORY FILLET WITH VANILLA BUTTER – 69 €

Coconut velvet and jasmine flowers

WOOD FIRE GRILLED BLUE LOBSTER TAIL – 98 €

Ginger butter

MILK-FED CALF LIVER COOKED WITH ZATHAR – 57 €

Onion salad with sumac and fresh herbs, pomegranate jus

GRILLED RACAN PIGEON – 80 €

Aragula and elderberry condiment

CRISPY CALF SWEETBREAD – 59 €

Spicy rougail

BEEF FILET FROM JEAN MARIE BOEDÉC – 63 €

Gratinated café de Paris sauce with aged parmesan

THE « CORDON BLEU », FOR TWO PEOPLE – 96 €

Vin jaune jus and grated nutmeg

OUR CHEESES

25 €

CHEESE SELECTION
From Maison Quatrehomme

OUR DESSERTS

25 €

2 VANILLA V.MILLE FEUILLE
Tahiti & Madagascar

ICED SUN DAY WITH MELON AND CUCUMBER
Bursts of elderflower

CRISPY STRAWBERRY PIE
Vanilla farm cream and refreshing herbs

BLACKBERRY PAVLOVA
Di buffala cream and crystallized berries

OPPOSED TARTLETS WITH COCOA LIQUER SABAYON
Coffee expression

ICED GRAPEFRUIT SPOOM
Aloe vera and bergamot olive oil

Net prices, service included - Allergen list available upon request.

According to the provision n° 2002-1465 dated december 17, 2002, all of our meat, poultry, bovine, sheep and porc, are coming from France and Japan. Our « homemade » preparations are all elaborated on site using raw products.

A table indicating the origin of our meats is at your disposal.