

M E N U

NEW YEAR'S EVE AT PAVYLLON

540 €

CHILLED OYSTERS WITH CHAMPAGNE
To start

SCALLOPS CARPACCIO
With truffle and celery

SEA URCHIN CORAL
Served in shell, with Oscietra caviar

WHITE SEA BASS FILLET
With truffle butter

BEEF IN SARCOPHAGUS
With Périgeux sauce

FRESH AND CANDIED MANGO
Sauternes jelly, saffron sorbet and crystallized herbs

ICED VANILLA MOUSSE CUSHION
Chocolate sauce and cocoa liqueur jelly

PAVYLLON

UN RESTAURANT DE YANNICK ALLÉNO