

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
Duck foie gras and Albufera sauce

ROASTED COD FILLET
Herbed breadcrumbs and fried capers

And/Or

GRILLED RACAN PIGEON
Aragula and elderberry condiment

SUGAR FREE CITRUS MERINGUE
Chestnut and cognac shards

PAVILON

UN RESTAURANT DE YANNICK ALLÉNO

M E N U

PAVYLLON

248 €

SCALLOPS CARPACCIO AND SEA URCHIN

Olive oil with lemon and gratinated toast with bottarga

POACHED « ORZO » PASTA

Bone marrow and caviar Oscietre from Maison Prunier

BROTH OF TUBEROUS VEGETABLES, HORSERADISH RAVIOLIS

Chartreuse elixir

EXQUISITE POACHED SHELLFISH IN A MEURSAULT WINE BROTH

Vegetable pearls

BEEF FILET FROM JEAN MARIE BOEDEC

Gratinated café de Paris sauce with aged parmesan

ICED GRAPEFRUIT SPOOM

Aloe vera and bergamot olive oil

CHOCOLATE CLOUD AND PUFFED RICE,

Mucilage sorbet and vanilla

PAVYLLON

UN RESTAURANT DE YANNICK ALLÉNO

OUR

CREATIVE STARTERS

COLD

SOFT BOILED EGGS, TUNA TARTARE – 29 €

Smoked pike roe and croutons

SCALLOPS CARPACCIO AND SEA URCHIN – 63 €

Olive oil with lemon and gratinated toast with bottarga

CLAMS AND IBERIAN HAM IN EXTRACTION JELLY – 35 €

Toasted bread infused with tomato pigment

GAME

CROWN OF GAME BIRDS – 39€

Preserved condiments

OUR

CREATIVE STARTERS

WARM

ROYALE OF CELERI AND LOBSTER – 48 €
Mango chutney

STEAMED CHEESE SOUFFLÉ – 39 €
Duck foie gras and Albufera sauce

SEA SCALOPPS, 3 MINUTE COOKING TIME – 52 €
Juice perfumed with curry

BELON 00 OYSTERS – 32 €
Sauce glazed with Champagne

SILKY BONE MARROW ROYALE AND PUY LENTILS – 35 €
Extraction of Morteau and smoked pike roe

VEGETAL

BROTH OF TUBEROUS VEGETABLES, HORSERADISH RAVIOLIS – 29 €
Chartreuse elixir

CURRY MAN'OUCHÉ, AROMATIC HERBS – 25 €
French black garlic, pistachio and ginger

OUR PASTA

GREEN LASAGNA, À LA BOLOGNAISE – 39 €

Recipe from my friend Luigi Taglienti

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

POACHED « ORZO » PASTA – 97 €

Bone marrow and caviar Osciètre from Maison Prunier

OUR MUST HAVE

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

Choron sauce beated with toasted sesame oil

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

Vin jaune jus and grated nutmeg

OUR GAME

HARE A LA ROYALE IN “CABESSAL” – 80 €

Ali Bab Style

SALMI OF WILD DUCK WITH JUNIPER – 54 €

Roasted on a Darphin potato

OUR

FISH AND MEAT

ROASTED COD FILLET – 58 €

Herbed breadcrumbs and fried capers

EXQUISITE POACHED SHELLFISH IN A MEURSAULT WINE BROTH – 69 €

Vegetable pearls

WOOD FIRE GRILLED BLUE LOBSTER TAIL – 98 €

Ginger butter

TURBOT STEAM – 88 €

Roasted potatoes and grattons

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 BOEDEC – 63 €

Gratinated café de Paris sauce with aged parmesan

OUR CHEESES

25 €

CHEESE SELECTION
From Maison Quatrehomme

OUR DESSERTS

25 €

2 VANILLA V.MILLE-FEUILLE
Tahiti & Madagascar

SUGAR FREE CITRUS MERINGUE
Chestnut and cognac shards

DELICATE YUZU LEMON TARTLET
Crystallized herb garden refreshed with finger lime pearls

CHOCOLATE CLOUD AND PUFFED RICE,
Mucilage sorbet and vanilla

FINE SOMEN NOODLES COOKED IN ORANGE SUGAR
Nori seaweed, butter and Suzette ice cream

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.

Our black truffles are *Tuber melanosporum* and our white truffles are *Tuber magnatum* pico.