

M E N U

BRUNCH

145

Excluding mineral water and alcoholic beverages

Warm beverages

Freshly squeezed juice

Homemade viennoiseries and bread

Butter, sugar free jams and chocolate spread

BELON OYSTER 00

Glazed Champagne sauce

DUCK FOIE GRAS, TERRINE

Quince jelly, aromatic herbs

SEA URCHIN CORAL, IN THE SHELL

Toasted bread with sea urchin butter

MONKFISH, BLACK PEPPER

Precious fish roe

BEEF IN SARCOPHAGUS

Périgueux sauce

WINTER FRUIT SALAD, SCENTED WITH CINNAMON

FRENCH TOAST, HAZELNUT AND VANILLA EXTRACTION

KID'S BRUNCH

56

A main dish and a dessert of your choice

Prices are net and subject to change. The list of allergens is available upon request.

In accordance with Decree No. 2002-1465, effective December 17, 2002, Pavillon Paris guarantees the origin of all beef, poultry, butchered meats, oysters, and pork products from the EU and Japan.

Our dishes are prepared in-house using fresh, unprocessed ingredients (with the exception of certain pre-prepared products where noted).

Our black truffles are of the species *Tuber melanosporum*.

BEVERAGES LIST

OUR MUST HAVE

CHEMEX FILTERED COFFEE

« Yannick Alléno Signature » Specialty coffee - 1895 Lavazza

THE « DETOX » JUICE

Cucumber, apple and lemon

OUR CHAMPAGNES

MICHEL GONET « BLANC DE BLANCS GRAND CRU » 2015	32
DEUTZ « AMOUR DE DEUTZ BLANC DE BLANCS » 2014	65
MOËT & CHANDON « GRAND VINTAGE COLLECTION » 2003	75
DUVAL-LEROY « ROSÉ PRESTIGE »	32

OUR CLASSICS

« YANNICK ALLÉNO SIGNATURE » SPECIALTY COFFEE - 1895 LAVAZZA

100% Arabica from Brazil, Colombia and Guatemala.

Notes of honey, milk chocolate and plum.

Espresso, americano, cappuccino, ristretto, macchiato, cream, latte, decaf...

GREEN TEAS

Subtle and complex, herbal and floral notes.

Jasmin, Sencha

BLACK TEAS

Toasty and oaky, intensely aromatic and fruity.

Darjeeling, Ceylan, Earl Grey, English Breakfast, Lapsang Souchong

WHITE TEAD OR OOLONG

Exceptionally delicate teas.

Himalaya Shangri-La, Oolong beauty