

BRUNCH

Warm beverages

Freshly squeezed juice

Homemade viennoiseries and bread

Butter, sugar free jams and chocolate spread

UTAH BEACH OYSTER, CUCUMBER EXTRACTION

Mustard seeds and preserved grapefruit

OBSIBLUE SHRIMP COCKTAIL

Fennel and cucumber brunoise with dill

EGG, PIKE ROE

Sorrel and smoked eel toast

Or

PERFECT EGG, GRATED POTATO

Aurore sauce

MONKFISH WITH BLACK PEPPER

Fine roe

Or

BEEF IN SARCOPHAGUS

Roasted juices

FRESH ORANGE SALAD, SUGAR-FREE MERINGUE SHARDS

FRENCH TOAST, HAZELNUT AND VANILLA EXTRACTION

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).

BEVERAGES LIST

OUR MUST HAVE

CHEMEX FILTERED COFFEE

« Yannick Alléno Signature » Specialty coffee - 1895 Lavazza

THE « DETOX » JUICE

Cucumber, apple and lemon

OUR CHAMPAGNES

MATTHIEU GODMÉ-GUILLAUME « TERRE DE VILLERS-MARMERY » 35

JACQUESSON « CUVÉE 748 » 48

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