

MENU  
CHAMPS-ÉLYSÉES

4 COURSES – 145 | 5 COURSES – 175

**CITRUS-MARINATED TUNA CARPACCIO**  
*Courgette ribbons (supp. Oscietra caviar 5gr - 15)*

**STEAMED CHEESE SOUFFLÉ**  
*Milanese style*

**LIGHTLY COOKED SALMON** STUDDED WITH OLIVES  
*Sauce vierge with baby squid*

*And / Or*

**GUINEA FOWL LEG AND BREAST**  
*Preserved lemon and Swiss chard leaves*

**ALMOND ICE CREAM** WITH AMARENA CHERRIES  
*Cherry syrup and almond flakes*

**WINE PAIRING 4 COURSES** – 89  
**WINE PAIRING 5 COURSES** – 105



MENU  
PAVYLLON

7 COURSES – 248

**TOMATO EXTRACTION** WITH CRAB MEAT IN JELLY  
*Fennel coulis*

**OPENED COCKLES** WITH ORZO PASTA  
*Enhanced with artichokes*

**MINISTRONE RAVIOLI**  
*Rich broth finished with olive oil pearls*

**STUFFED COURGETTE FLOWER** WITH LOBSTER COULIS  
*Hint of anise*

**WOOD-FIRED WAGYU BEEF TAGLIATA** "SURPRISE"  
*Rocket, olives and parmesan*

**OLD-FASHIONED STRAWBERRY TARTLET**  
*Apricot glaze and orange sugar*

**CHERRY "POUPETONS"**  
*Vanilla ice cream with vanilla caviar*

**WINE PAIRING** – 170



OUR CREATIVE  
PREPARATIONS

COLD

**RAW SHAVED ARTICHOKE**S – 37  
*A wild flourish of salad with courgette flowers and parmesan*

**CRISPY PRAWN TARTLET** – 54  
*From the Bay of Genoa, tomato fondue*

**CITRUS-MARINATED TUNA CARPACCIO** – 48  
*Courgette ribbons (supp. Oscietra caviar 5gr - 15)*

**TOMATO EXTRACTION** WITH CRAB MEAT IN JELLY – 41  
*Fennel coulis*

**EXTRACTION OF IBERIAN HAM** AND MELON – 39  
*Melon pearls with Marsala and basil*

WARM

**SEAFOOD AND VEGETABLES FRITTO MISTO** – 26  
*Tartare sauce*

**STEAMED CHEESE SOUFFLÉ** – 39  
*Milanese style*

**STUFFED COURGETTE FLOWER** WITH LOBSTER COULIS – 67  
*Hint of anise*

**SWISS CHARD AND PARMESAN OMELETTE** – 33  
*Fine salad with seasonal flowers*

VEGETABLES

**NONNA'S VEGETABLES**, SLOW COOKED OVERNIGHT IN A CASSEROLE – 23  
*Green sauce and anchovy dressing*

**VEGETABLE PLATTER** LIKE A PARADISE IN PIETRASANTA – 44

**PIZZETA** TO SHARE – 27  
*Passata sauce*

**MINISTRONE RAVIOLI** – 35  
*Rich broth finished with olive oil pearls*

OUR  
PASTA

**GREEN LASAGNE** – 43  
*Recipe from my friend Luigi Taglienti*

**OPENED COCKLES** WITH ORZO PASTA – 51  
*Enhanced with artichokes*

**RISOTTO VERDE** WITH PARMESAN – 48  
*Minestrone vegetables (supp. Oscietra caviar 5gr - 15)*

**LINGUINE ALLA PUTTANESCA** – 37



OUR  
FISH & MEAT

**LIGHTLY COOKED SALMON** STUDDED WITH OLIVES – 58  
*Sauce vierge with baby squid*

**PAN-SEARED RED MULLET FILLET** – 65  
*Greens fondue and sea infused sauce*

**SEA BASS AIGUILLETES** – 63  
*Tomato syrup, capers and parmesan*

**DOVER SOLE FILLET** WITH LEMON – 71  
*Basil leaves (supp. Oscietra caviar 5gr - 15)*

**FLORENTINE-STYLE T-BONE STEAK** FOR TWO – 136  
*Smooth nutmeg purée*

**VEAL SALTIMBOCCA** WITH SAGE – 56  
*Meat juice with Amalfi lemon*

**GUINEAO FOWL LEG AND BREAST** – 49  
*Preserved lemon and Swiss chard leaves*

**WOOD-FIRED WAGYU BEEF TAGLIATA** "SURPRISE" – 92  
*Rocket, olives and parmesan*

OUR  
MUST HAVE

**SURF & TURF**, BLUE LOBSTER AND WAGYU BEEF MILLE-FEUILLE – 169  
*Sauce enriched with olive oil*

**MILANESE-STYLE VEAL, OUR WAY** FOR TWO – 96  
*Cheese fondue and Datterino tomatoes*

OUR  
DESSERTS

**MATURED CHEESE SELECTION** – 26  
*Maison Quatrehomme*

**SGROPPINO LIMONCELLO** – 26  
*Mascarpone ice cream, lemon sorbet and Champagne*

**OLD-FASHIONED STRAWBERRY TARTLET** – 26  
*Apricot glaze and orange sugar*

**ALMOND ICE CREAM** WITH AMARENA CHERRIES – 26  
*Cherry syrup and almond flakes*

**CHERRY "POUPETONS"** – 26  
*Vanilla ice cream with vanilla caviar*

**ART OF BOTRYTIS**  
**SAUTERNES CHÂTEAU GUIRAUD 2010**  
55 (10 cl)

*Net prices, service included — A list of allergens is available upon request.  
In accordance with the provisions of Decree No. 2002-1465 dated December 17, 2002, Pavillon Paris and its suppliers guarantee the origin of poultry, beef, lamb and pork from France and Japan.  
A chart indicating the origin of our meats is available upon request.  
Our "homemade" dishes are prepared on-site using raw ingredients*

