

BY THE GLASS, OUR CHAMPAGNE

(15 CL)

MOËT & CHANDON « GRAND VINTAGE » 2016

A vintage cuvée combining the maturity and freshness of the 2016 harvest.

Crafted as an Extra Brut to preserve purity and precision.

Its blend of Chardonnay and Pinots highlights a beautiful balance with a silky texture.

31

FABRICE POUILLON "GRANDE VALLÉE"

Crafted from Pinot Noir, Pinot Meunier and Chardonnay, beautifully expressing the complexity of the Valley of the Marne's signature geological mosaic of chalk and clay soils.

29

BOLLINGER « GRANDE ANNÉE » 2018

Champagne crafted from Pinot Noir and Chardonnay sourced from a selection of 19 classified villages. Generous and textured on the palate, it finishes with a delicate saline touch.

74

JEAN-MARC SÈLÈQUE « SOLESSENCE ROSÉ »

A true reflection of the diversity of the southern Épernay hillsides, combining the vibrant character of Pinot Meunier with the elegance of Pinot Noir and the freshness of Chardonnay.

32

PURE 32

Sparkling drink. Alcohol Free

17

CAVIAR PRUNIER

THE SPOON OR "À LA ROYALE" 5GR – 15

50 GR – 190

125 GR – 450

OUR COCKTAILS

SPRITZ IMPÉRIAL (13 cl) – 29

Gin, Peach liquor, Moët & Chandon Ice Imperial, Tonic

DIRTY ALLÉNO MARTINI (8 cl) – 29

Gin, Dolin, Extraction de Gros Paris Mushroom

COSMOPOLITAIN 45 (8 cl) – 26

Dassai 45, Cointreau, Cranberries

NEGRONI (8 cl) – 26

Gin Tanqueray, Amaro, Campari

ALCOHOL-FREE (12 cl) – 22

Upon request

SUNDAY BRUNCH

4 COURSES – 145

WITH A GLASS OF CHAMPAGNE MOËT & CHANDON GRAND VINTAGE 2016

OUR FRESH JUICES AND COCKTAILS

FRESHLY SQUEEZED JUICES – *Orange, grapefruit*

GO GREEN DETOX – *Cucumber, green apple and lemon*

ICE TEA – *Earl Grey, peach, lemon*

SPRITZ IMPÉRIAL (13 cl) – 29

Gin, Peach liquor, Moët & Chandon Ice Imperial, Tonic

OUR HOT BEVERAGES

COFFEE "YANNICK ALLÉNO SIGNATURE" – 1895 LAVAZZA

Espresso | Slow filtration | Cappuccino | Latte | Macchiato | Iced Coffee

Oat milk, almond milk, cow milk or soya milk

GREEN TEAS – JASMIN | SENCHA

BLACK TEAS – DARJEELING | EARL GREY | ENGLISH BREAKFAST | LAPSANG

WHITE TEAS OR OOLONG – HIMALAYA SHANGRI-LA | OOLONG BEAUTY

BAKERY

SUNDAY PASTRIES

PAIN DE GÊNES APRICOT AND ALMONDS

HOMEMADE VIENNOISERIES

Butter, sugar-free jams and chocolate spread Yannick Alléno

TO START

YELLOWTAIL TARTARE, PRESERVED LEMONS AND FRESH VERBENA

GAMBERO ROSSO CARPACCIO WITH CITRUS FRUITS

PIZZETA TO SHARE, PASSATA SAUCE

CHOICE OF MAIN COURSES

EGG PARFAIT, CRISPY PARMESAN POTATO

TUTTO VERDE OMELETTE, SEASONAL FLOWER SALAD

SUNDAY ROAST CHICKEN WITH OLIVES, MASHED POTATOES

POLLOCK FILLETS WITH VIERGE SAUCE, COURGETTE RIBBONS

OUR DESSERTS

STRAWBERRIES SALAD

ALMOND ICE CREAM WITH AMARENA CHERRIES

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

APRICOT BRICELET CANDIED WITH OLIVE OIL
Orgeat cream

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

GAVOTTES WITH CHOCOLATE CREMEUX
Refreshed with Amaretto, vanilla ice cream

WINE PAIRING – 170



OUR CREATIVE

PREPARATIONS

COLD

RAW SHAVED ARTICHOKES – 37
A wild flourish of salad with courgette flowers and parmesan

CRISPY PRAWN TARTLET – 56
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

HAM AND MELON – 26
Melon pearls with Marsala and basil, ham jelly

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

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

APRICOT BRICELET CANDIED WITH OLIVE OIL – 26
Orgeat cream

GAVOTTES WITH CHOCOLATE CREMEUX
Refreshed with Amaretto, vanilla ice cream

CHERRY “POUPETONS” – 26
Vanilla ice cream with vanilla caviar



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, Italy and Japan.
A chart indicating the origin of our meats is available upon request.
Our “homemade” dishes are prepared on-site using raw ingredients