

# 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.*

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## JACQUES LASSAIGNE

### "LES VIGNES DE MONTGUEUX"

*A highly precise Blanc de Blancs expressing Montgueux's distinctive chalky character through a vibrant, saline Chardonnay that combines minerality with depth of terroir.*

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## JOSEPH PERRIER "CÔTE À BRAS" 2016

*Champagne sourced from a single vineyard plot located in Cumières, at the heart of the Marne Valley. Made exclusively from Pinot Noir, the 2016 vintage gives it a fresh and elegant style.*

*The absence of dosage enhances the sensation of purity and tension.*

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## 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

## DUVAL LEROY ROSÉ

*An elegant and seductive cuvée crafted from Pinot Noir from the Montagne de Reims and Chardonnay from the Côte des Blancs, unveiling a remarkably intense aromatic profile with both richness and finesse.*

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## 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 – 58  
*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 ARTICHOKE**S – 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 – 26  
*Refreshed with amaretto, vanilla ice cream*

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

**GORGONZOLA**  
MOSTARDA DI CREMONA  
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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