

BY THE GLASS, OUR
CHAMPAGNE

(15 CL)

DUVAL-LEROY
“ **BLANC DE BLANCS ” 2008**

*An exceptional Champagne that reveals great depth with a profile that is both crisp and mineral.
The attach is lively and evolves into a silky texture that is finely structured and delicately oaky.*

33

BÉRÊCHE ET FILS
“ **BRUT RESERVE ”**

*A winemaker's champagne that blends the three grape varieties to bring out the character of the
terroirs of the Montagne de Reims and the Marne Valley. The attack is lively and refined, while
the palate combines chalky purity with creamy bubbles.*

38

VEUVE CLICQUOT PONSARDIN
“ **LA GRANDE DAME ” 2018**

*A prestigious Champagne characterised by a predominance of Pinot Noir, complemented by
Chardonnay. The former brings structure and depth, while the latter provides freshness and
tension.*

75

HENRIOT
“ **ROSÉ ”**

*Predominantly Pinot Noir vinified as red wine, supported by the freshness of Chardonnay,
delivering a fine balance of fruit, vibrancy and elegance.*

35

PURE 32

Sparkling. Alcohol Free

17

CAVIAR PRUNIER

THE SPOON OR “ À LA ROYALE ” - 15

50 GR - 190

125 GR - 450

OUR
COCKTAILS

SPRITZ IMPÉRIAL (13 cl) - 29
Gn, Peach liquor, Prosecco, Tonic

DIRTY ALLÉNO MARTINI (8 cl) - 29
Gin, Dolin, Extraction de Gros Paris Mushroom

COSMOPOLITAIN 39 (8 cl) - 26
Dassai 39, 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, Prosecco, Tonic

OUR HOT BEVERAGES

COFFEE “YANNICK ALLÉNO SIGNATURE” – 1895 LAVAZZA
Espresso | Slow filtration | Cappuccino | Latte | Macchiatto | 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
PINK PRALINE BRIOCHE, BRESSANE STYLE
HOMEMADE VIENNOISERIES
Butter, sugar-free jams and chocolate spread Yannick Alléno

TO START

SPECIAL OYSTERS, LOVAGE GRANITA AND CROUTONS
HAND-CUT BEEF TARTARE, CRISPY POTATO STRAWS
MAN’OUCHÉ, WITH POWDER HERBS

CHOICE OF MAIN COURSES

EGG PARFAIT, CRISPY DARPHIN POTATO WITH PARMESAN
GREEN OMELETTE, SEASONAL FLOWER SALAD
ROASTED POULTRY, CREAMY RIGATONI AND BEAUTIFUL CHANTERELLES
BRAISED PIKE-PERCH, MEURETTE STYLE AND PARSLEY COULIS

OUR DESSERTS

AUTUMN SALADE, FIGS, GRAPES AND BLACK FRUITS
ICED BRESSE CREAM KUMQUAT CONFIT

MENU

CHAMPS-ÉLYSÉES

4 COURSES – 145 | 5 COURSES – 175

SOFT-BOILED EGGS, FLAKED TUNA
Smoked pike roe and warm croutons (supp. Oscietra caviar 5gr - 15)

STEAMED CHEESE SOUFFLÉ
Smoked eel coulis

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

And / Or

GUINEAO FOWL LEG AND BREAST
Meat juice with Amalfi lemon

V.MILLE-FEUILLE WITH TWO VANILLAS
Tahiti and Madagascar

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

MENU

PAVYLLON

7 COURSES – 248

TOMATO EXTRACTION WITH CRAB MEAT IN JELLY
Fennel coulis

ORZO PASTA IN BROTH
Bone marrow and Prunier Oscietra caviar

VEGETABLE RAVIOLI IN EXTRACTION BROTH
Olive oil pearls

STUFFED COURGETTE FLOWER WITH LOBSTER COULIS
Hint of anise

BEEF FILET WITH PEPPER SAUCE
Triple-cooked French fries

GRAPES IN SAUTERNES JELLY
Kumquat confit and frozen red wine

CHOCOLATE FEUILLE À FEUILLE
Coffee praline and fior di latte ice cream

WINE PAIRING – 170

OUR CREATIVE

PREPARATIONS

COLD

SOFT-BOILED FARM EGGS, FLAKED TUNA – 29
Smoked pike roe and warm croutons (supp. Oscietra caviar 5gr - 15)

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

RAW TUNA AND SEA BASS MARBLE, INSTANT MARINADE – 48
Flavoured with spices from the spice market

TOMATO EXTRACTION WITH CRAB MEAT IN JELLY – 41
Fennel coulis

WARM

CHANTERELLES CASSEROLE WITH VIN JAUNE – 43
Louis Grondard's 1979 recipe

STEAMED CHEESE SOUFFLÉ – 39
Smoked eel coulis

STUFFED COURGETTE FLOWER WITH LOBSTER COULIS – 67
Hint of anise

PETITES RAVIOLES AND SMOKED COCKLES – 47
Lightly creamed Noilly-Prat fumet

VEGETABLES

VINE PEACH GENTLY COOKED IN A TOMATO – 38
Light vegetables jus infused with parsley oil

VEGETABLE RAVIOLI IN EXTRACTION BROTH – 35
Olive oil pearls

VEGETABLE “PLATATOUILLE” PARISIAN STYLE – 44
Vegetable syrup yellow wine

MAN’OUCHÉ WITH POWDER HERBS – 25
French black garlic, pistachio and ginger

OUR

PASTA

GREEN LASAGNE – 43
Recipe from my friend Luigi Taglienti

ORZO PASTA IN BROTH – 61
Bone marrow and Prunier Oscietra caviar

STROGANOFF STYLE RIGATONI WITH SHOESTRING POTATOES – 48
On a crazy impulse (supp. Oscietra caviar 5gr - 15)

OUR

FISH & MEAT

WOOD FIRE GRILLED BLUE LOBSTER TAIL – 98
Ginger butter

SEA BASS AIGUILLETTE PLATTED – 78
Badaboum sauce

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

GUINEAO FOWL LEG AND BREAST – 49
Meat juice with Amalfi lemon

CRISPY VEAL SWEETBREAD WITH VIN JAUNE – 59
Chanterelles and pearled jus

BEEF FILET WITH PEPPER SAUCE – 63
Triple-cooked French fries

OUR

MUST HAVE

SURF AND TURF, BLUE LOBSTER AND WAGYU BEEF MILLE-FEUILLE – 169
Choron sauce whipped with toasted sesame oil

THE “CORDON BLEU” FOR TWO – 96
Jus enhanced with vin jaune and nutmeg

OUR

DESSERTS

MATURED CHEESE SELECTION – 26
Maison Quatrehomme

V.MILLE-FEUILLE WITH TWO VANILLAS – 26
Tahiti and Madagascar

MERINGUE WITH BERRIES – 26
Vanilla farmhouse cream and almond ice cream

GRAPES IN SAUTERNES JELLY – 26
Kumquat confit and frozen red wine

CHOCOLATE FEUILLE À FEUILLE – 26
Coffee praline and fior di latte ice cream

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

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