BY THE GLASS, OUR

CHAMPAGNE

(15 cl)

MOËT & CHANDON
“ GRAND VINTAGE ” 2016
Moët & Chandon 77th vintage cuvée, distinguished by its elegance, aromatic complexity, and balance between roundness and freshness.
31

CHARTOGNE-TAILLET
“ SAINTE-ANNE ”
A signature cuvée from the prestigious Chartogne-Taillet house. It blends Chardonnay, Pinot Noir and Pinot Meunier to create a full-bodied, creamy Champagne that envolves into a slightly vinous, finely crafted wine.
38

TAITTINGER
“ COMTES DE CHAMPAGNE ” 2014
Iconic blanc de blancs from Taittinger.
90

DUVAL-LEROY
“ ROSÉ PRESTIGE ”
An elegant cuvée blending Pinot Noir from the Montagne de Reims with Chardonnay grown in the Côtes des Blancs, offering a delicate balance of fruit, freshness and finesse.
32

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
Gin, Peach liqueur, Prosecco, Tonic

DIRTY ALLÉNO MARTINI (8 cl) – 29
Gin, Dolin, “ Gros Paris ” mushroom extraction

COSMOPOLITAN 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*
ICED 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 | Macchiato | Iced Coffee
Oat milk, almond milk, cow’s milk or soya milk

GREEN TEAS – JASMINE | 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 Yannick Alléno chocolate spread

TO START

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

CHOICE OF MAIN COURSES

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

OUR DESSERTS

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

MENU

CHAMPS-ÉLYSÉES

4 COURSES – 145 | 5 COURSES – 175

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

STEAMED CHEESE SOUFFLÉ
Watercress coulis with smoked eel

B.B, A TRIBUTE TO MONSIEUR PAUL
Brill with potato scales, Noilly Prat butter à la Collonges

And / or

GUINEA FOWL LEG AND BREAST
Meat juice with Amalfi lemon

CANDIED FIG CURRY
Socarrat and vanilla olive ice 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

SCALLOP CARPACCIO WITH SEA URCHIN ROE
Lemon-infused olive oil and toast gratinated with bottarga (supp. Oscietra caviar 5gr - 15)

VEGETABLE RAVIOLI IN EXTRACTION BROTH
Olive oil pearls

HAUTE-PROVENCE EINKORN COOKED LIKE A RISOTTO
Bound with herb butter, wild mushrooms and Colonnata bacon

BEEF FILLET 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 EGG, 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

SCALLOP CARPACCIO WITH SEA URCHIN ROE – 63
Lemon-infused olive oil and toast gratinated with bottarga (supp. Oscietra caviar 5gr - 15)

TOMATO EXTRACTION WITH CRAB MEAT IN JELLY – 41
Fennel coulis

WARM

PETITES RAVIOLES AND SMOKED COCKLES – 33
Lightly creamed Noilly Prat fumet

STEAMED CHEESE SOUFFLÉ – 39
Watercress coulis with smoked eel

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

UTAH BEACH OYSTERS GRATINATED – 62
Braised leek whites

HAUTE-PROVENCE EINKORN COOKED LIKE A RISOTTO – 38
Bound with herb butter, wild mushrooms and Colonnata bacon

VEGETABLES

WHITE KOHLRABI SOUP WITH WALNUT OIL – 23
Pears and porcini mushrooms, delicately perfumed with mushroom tobacco

VEGETABLE RAVIOLI IN EXTRACTION BROTH – 29
Olive oil pearls

VEGETABLE "PLATATOUILLE" PARISIAN STYLE – 37
Vegetable syrup with vin jaune

MAN'OUCHÉ WITH POWDERED HERBS – 25
French black garlic, pistachio and ginger

OUR

PASTA

GREEN LASAGNE WITH BOLOGNESE – 43
Recipe from my friend Luigi Taglienti

BLUE LOBSTER RIGATONI À LA STROGANOFF WITH SHOESTRING POTATOES – 59
On a crazy impulse (supp. Oscietra caviar 5gr - 15)

OUR

FISH & MEAT

SEA BASS AIGUILLETTES PLATED – 68
Badaboum sauce

WOOD-FIRE GRILLED BLUE LOBSTER TAIL – 98
Ginger butter

B.B, A TRIBUTE TO MONSIEUR PAUL – 87
Brill with potato scales, Noilly Prat butter à la Collonges

GUINEA FOWL LEG AND BREAST – 49
Meat jus with Amalfi lemon

CRISPY VEAL SWEETBREAD WITH VIN JAUNE – 85
Chanterelles and pearled jus

BEEF FILLET WITH PEPPER SAUCE – 66
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

CANDIED FIG CURRY – 26
Socarrat and vanilla olive ice cream

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, Pavyllon 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