BY THE GLASS, OUR

CHAMPAGNE

(15 cl)

MOËT & CHANDON
“ GRAND VINTAGE ” 2016
Moët & Chandon’s 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 evolves into a slightly vinous, finely crafted wine.
38

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

BILLECART-SALMON
“ ROSÉ ”
A rich, elegant cuvée from a maceration of Pinot Noir from the Montagne de Reims and Chardonnay from the Côte des Blancs, revealing a fine balance of fruit, vivacity and finesse.
44

PURE 32
Sparkling, alcohol-free
17

CAVIAR PRUNIER

CLASSIC OSCIETRA BY THE SPOON OR “ À LA ROYALE ” – 15

SUPERIOR OSCIETRA 50 GR – 190
SUPERIOR OSCIETRA 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

MENU

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 liqueur, Prosecco, Tonic

OUR HOT BEVERAGES

COFFEE “ YANNICK ALLÉNO SIGNATURE ” – 1895 LAVAZZA
Espresso | Slow filtration | Cappuccino | Latte | Macchiato | Iced coffee
Oat, almond, cow’s or soya milk

GREEN TEAS – JASMINE | SENCHA
BLACK TEAS – DARJEELING | EARL GREY | ENGLISH BREAKFAST | LAPSANG
WHITE TEA 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 GOLDEN CROUTONS
HAND-CUT BEEF TARTARE, CRISPY POTATO STRAWS
CURRY-SOAKED MAN’OUCHÉ, WITH POWDERED HERBS

CHOICE OF MAIN COURSES

EGG PARFAIT, CRISPY DARPHIN POTATO WITH PARMESAN
GREEN OMELETTE, FLOWER SALAD
ROAST POULTRY, CREAMY RIGATONI AND CHANTERELLES
PIKE-PERCH FILLET, MEURETTE SAUCE 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

TOMATO EXTRACTION WITH CRAB MEAT IN JELLY
Seasoned with fennel

STEAMED CHEESE SOUFFLÉ
Watercress coulis with smoked eel

TROUT AIGUILLETTES
Bercy sauce spiced with ginger and horseradish

And / or

GUINEA FOWL LEG AND BREAST
Meat jus with candied lemon

MERINGUE WITH PEARS AND ALMONDS
Plombières ice cream with chestnut pieces

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

MENU

PAVYLLON

7 COURSES – 248

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

VEGETABLE RAVIOLI IN EXTRACTION BROTH
Broth pearled with olive oil

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

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

BEEF FILLET WITH PEPPER SAUCE
Triple cooked 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)

FOIE GRAS TERRINE WITH SMOKED PIGEON – 33
Wild salad leaves and port jelly

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

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

TOMATO EXTRACTION WITH CRAB MEAT IN JELLY – 41
Seasoned with fennel

WARM

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

STEAMED CHEESE SOUFFLÉ – 39
Watercress coulis with smoked eel

CHANTERELLE CASSOLETTE WITH VIN JAUNE – 43
Recipe by Louis Grondard, MOF 1979

ROYALE OF SPECIAL OYSTERS CADORET – 38
Tapioca pearls seasoned with ginger

SCALLOP BUTTONS WITH BOTTARGA – 44
Orange butter

VEGETABLES

WHITE KOHLRABI SOUP WITH WALNUT OIL – 23
Pears and porcini, dusted with mushroom tobacco

VEGETABLE RAVIOLI IN EXTRACTION BROTH – 29
Broth pearled with olive oil

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

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

OUR

PASTA & CEREALS

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

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

BLUE LOBSTER RIGATONI STROGANOFF WITH POTATO STRAWS – 59
On a crazy impulse (supp. Oscietra caviar 5gr - 15)

OUR

FISH & MEAT

SEA BASS FILLET PLATED – 68
Badaboum sauce with Prunier Oscietra caviar

BLUE LOBSTER TAIL GRILLED OVER WOOD FIRE – 98
Ginger butter

TROUT AIGUILLETTES – 45
Bercy sauce spiced with ginger and horseradish

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 candied lemon

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

BEEF FILLET WITH PEPPER SAUCE – 66
Triple cooked 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 PEARS AND ALMONDS – 26
Plombières ice cream with chestnut pieces

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

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

SET CREAM WITH HAZELNUTS – 26
Praline and candied lemon

Net prices, service included - A list of allergens is available upon request.
In accordance with amended Decree No. 2002-1465 of 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.