PAVYLLON

PARIS

NEW YEAR'S EVE AT PAVYLLON

Thursday 31 December 2026

SCALLOP CARPACCIO À L'ASSIETTE
Prunier Oscietra caviar

POACHED LANGOUSTINE, MODERN-STYLE MAYONNAISE WITH LOVAGE
Black winter truffle coulis

LINE-CAUGHT SEA BASS AU PLAT
Shellfish with parsley jus

ROASTED ROE DEER FILLET WITH PRESERVED BERRIES
Sauce diable and smoked celery mousseline

MANGO, FRESH AND CONFIT
Sauternes jelly, saffron sorbet and crystallized herbs

FROZEN VANILLA PILLOW
Chocolate sauce and cocoa liqueur jelly

Dinner will continue to music until the early hours of the New Year.

€540 per person, VAT and service included, excluding drinks

Wine pairing, 6 courses: €330 per person

Reservations: +33 1 53 05 10 10
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