

M E N U

CHAMPS-ÉLYSÉES

135 €

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CRISPY CRAB TARTLET

Tomato emulsion and curry powder

STEAMED COMTÉ CHEESE SOUFLÉ, YELLOW WINE SAUCE

Celeriac and nutmeg

POACHED COD FISH WITH COCONUT CREAM

White asparagus and bay leaf

Or

DOUBLE LAMB CHOP, THICK AND JUICY

Green shiso coulis and anchoïade

DIFFERENT TEXTURES OF RHUBARB WITH PLUMS JELLY

Rhubarb sorbet and pain de Gènes

PAVILON

UN RESTAURANT DE YANNICK ALLENO

M E N U

PAVYLLON

248 €

|

CRUNCHY BUCKWHEAT TUILLE
Stuffed with caviar, lemon farm cream

MARINATED RED MULLET, DUCK FOIE GRAS
Sliced celery, shiso leaves

RAVIOLES POTAGÈRES, BROTH OF AUTUMNAL VEGETABLE EXTRACTIONS
Aromatic oils

STEAMED SEA BASS WITH ASIAN CONDIMENTS
Romaine lettuce stuffed with clams

BEEF FILET PERFUMED WITH CHERRY BLOSSOM LEAVES
Gratinated Comté cheese, morello cherry

DIFFERENT TEXTURES OF RHUBARB WITH PLUMS JELLY
Rhubarb sorbet and pain de Gènes

JERUSALEM ARTICHOKE ICE CREAM WITH CRISPY CACAO GAVOTTE
Soft caramel, Baileys jelly

PAVYLLON

UN RESTAURANT DE YANNICK ALLENO

OUR

CREATIVE STARTERS

COLD

SOFT BOILED EGGS, TUNA TARTARE – 29 €
Smoked pike roe and croutons

LANGOUSTINE TARTARE – 47 €
Slightly warm avocado under a crispy tuile

MARINATED RED MULLET, DUCK FOIE GRAS – 45 €
Sliced celery, shiso leaves

CRISPY CRAB TARTLET – 41 €
Tomato emulsion and curry powder

HERBACEOUS HOT & COLD OYSTER – 33 €
Toasted puff pastry-baguette with shallots

WARM

STEAMED CHEESE SOUFFLÉ, YELLOW WINE SAUCE – 39 €
Celeriac and nutmeg

CRUNCHY BUCKWHEAT TUILE – 33 €
Stuffed with caviar, lemon farm cream

BADABOUM STYLE EGG, OSCIÈTRE CAVIAR FROM PRUNIER – 57€
Sorrel and smoked eel toast

OUR

CREATIVE STARTERS

VEGETAL

RAVIOLES POTAGÈRES, BROTH OF AUTUMNAL VEGETABLE EXTRACTIONS – 29 €
Aromatic oils

WHITE ASPARAGUS, BUTTER FROM KERBASTARD FARM – 42 €
Wild garlic leaves and pepper

CURRY MAN'OUCHÉ, AROMATIC HERBS – 25 €
French black garlic, pistachio and ginger

SLICED CUCUMBER, STRAWBERRY MELBA – 18 €
Kombu broth

OUR

PASTA

GREEN LASAGNA, BOLOGNESE AND PARMESAN CHEESE – 39 €
Recipe from my friend, Luigi Taglienti

« CASARECCE 88 », COOKED WITH BLUE LOBSTER – 78 €

OUR

MUST HAVE

SURF & TURF, BLUE LOBSTER AND WAGYU BEEF MILLE FEUILLE – 167 €
Choron sauce beated with toasted sesame oil

POACHED « ORZO » PASTA IN A BEEF MARROW BROTH – 97 €
Caviar Oscietre

OUR

FISH AND MEAT

WHITING FILLET IN CELERIAC EXTRACTION, BUTTER SAUCE – 67 €
Teardrop peas ragout and chervil

STEAMED SEA BASS, WITH ASIAN CONDIMENTS – 68 €
Romaine lettuce stuffed with clams

WOOD FIRE GRILLED BLUE LOBSTER TAIL – 98 €
Ginger butter

POACHED COD FISH WITH COCONUT CREAM – 49 €
White asparagus and bay leaf

THE « CORDON BLEU », FOR TWO PEOPLE – 48 € /PERS.
Vin Jaune jus and grated nutmeg

DOUBLE LAMB CHOP, THICK AND JUICY – 61 €
Green shiso coulis and anchoïade

BEEF FILLET PERFUMED WITH CHERRY BLOSSOM LEAVES – 63 €
Gratinated Comté cheese, morello cherry

ROASTED CHICKEN BREAST WITH TARRAGON BUTTER – 52 €
Tomato mustard sauce, crispy breaded garlic

OUR
DESSERTS

25 €

JERUSALEM ARTICHOKE ICE CREAM WITH CRISPY CACAO GAVOTTE
Soft caramel and Baileys jelly

CRISPY BRIOCHE LACE WITH COCONUT SORBET
Strawberry jubilé in red wine

CITRUS FRUIT SOUFFLÉ, « STRAIGHT FROM THE BOWL »
Saffron orange sorbet and finger lime caviar

DIFFERENT TEXTURES OF RHUBARB WITH PLUMS JELLY
Rhubarb sorbet and pain de Gènes

CHOCOLATE SOUFFLÉ TART
Vanilla ice cream

CHEESE SELECTION
From Maison Quatrehomme

Net prices, service included - Allergen list available upon request.
According to the decree n° 2002-1465 published the 17 th of december 2002,
Pavillon as well as our suppliers guarantee the European and Japanese origin of our red meats. Our
« homemade » preparations are all elaborated on site using raw products.

PAVILON

UN RESTAURANT DE YANNICK ALLÉNO