

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*

UNDER THE VEIL, MANGO AND PASSIONFRUIT  
*Crystallized marigold*

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*

UNDER THE VEIL, MANGO AND PASSIONFRUIT  
*Crystallized marigold*

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