

Menu

LUNCH

68 €

This menu can be served within one hour

Perfect egg, Paris ham jelly

Flavored Isigny cream

Fried red mullet, « à la diable »

Oysters tartar, tarragon oil

Black and red fruits, gin jelly with vinegar

Amaranth and Greek yogurt steam

Menu

CHAMPS-ÉLYSÉES

135 €

This menu is served for the whole table

Coated smoked eel, potatoes salad
Beetroot juice and parsley oil

Steamed cheese soufflé,
Watercress sauce and smoked eel

Fried red mullet, « à la diable »
Oyster tartar, tarragon oil

Or

Rack of lamb, wood fire
« Bagnetto rosso » sauce

Kapput « chino », coffee crémeux
Amaretto gel

Menu

PAVYLLON

248 €

This menu is served for the whole table

Shiso leaf tempura,

Lovage cream, caviar and smoked pike roe

Seabass and beef, commendation of raw

Thin slices and tartare with caviar

Ravioles potagères, Spring extraction broth

Parfumed Oils

Monkfish breast, roasted and poached in blond beer

Pearl barley with Bigorre black porc cream and smoked pike roe

Roasted veal sweetbread, under a Sakura leaf

Girolles juice

Biscuit tuile, raspberries

Milky foam with vanilla

Friande chocolate tart, served lukewarm

Vanilla ice cream

Creative

STARTERS

COLD

Shrimps Obsiblué , sauce cocktail Raw fennel and cucumber seasoned with dill	43€
Seabass and beef , commendation of raw Thin slices and tartare with caviar	78€
Coated smoked eel , potatoes salad Beetroot juice and parsley oil	32€
Perfect egg , Paris ham jelly Isigny cream and caviar from Maison Prunier	47€

WARM

Steamed cheese soufflé Watercress sauce and smoked eel	38€
Shiso leaf tempura , Lovage cream, caviar and smoked pike roe	29€ The leaf
Zander quenelle , Billy By Bouchot mussels and saffron sauce	31€
Chanterelles , vin jaune Shives herbs	39€
Egg yolk raviole , cep and ricotta Parmesan cheese foam	31€

Creative vegetal

STARTERS

Ravioles potagères , Spring extraction broth Parfumed oils	29€
Curry Man'ouché , herbs powder French black garlic, pistachio and ginger	25€
Frito misto , garden zucchini Japanese mayonnaise with capers and shallots	28€

PASTA

Casarecce 88 , black pepper and lemon Veil of bottarga and parmesan cheese	41€
Green Lasagna , bolognese and parmesan cheese Recipe from my friend, Luigi Taglienti	39€

FISH AND MEAT

Fried whiting filet , « Prunier » style Tuna tartare and French caviar	67€
Monkfish breast , roasted and poached in blond beer Pearl barley with Bigorre black porc cream and smoked pike roe	63€
Lobster tail , wood fire grilled Ginger butter	98€
Fried red mullet , « à la diable » Oyster tartar, tarragon oil	63€
The “cordon bleu” , for two people Vin Jaune juice and grated nutmeg	48€ /pers.
Beef, lobster and tuna , Parisian chirashi Condiments and aromatic gel	89€
Rack of lamb , wood fire « Bagnetto rosso » sauce	58€
Roasted veal sweetbread , under a Sakura leaf Girolles juice	69€
Breaded pork chop , Kiev style Whipped butter, greaves	65€
Mallard pie , for two people Port wine sauce	39€ /pers

DESSERTS

25 €

Fresh grapefruits, with vodka
Candied fruits

Biscuit tuile, raspberries
Milky foam with vanilla

Friande chocolate tart, served lukewarm
Vanilla ice cream

Black and red fruits, gin jelly with vinegar
Amaranth and Greek yogurt steam

Kapput « chino », coffee crémeux
Amaretto gel

PAVILION

UN RESTAURANT DE YANNICK ALLÉNO