

M E N U

BRUNCH

145 €

Excluding mineral water and alcoholic beverages

Warm beverage

Coffee or tea and freshly squeezed orange or grapefruit juice

Home made viennoiseries and bread

Butter, sugarfree jam and chocolate spread

CRISPY BUCKWHEAT BLINIS,

Creme with french caviar and smoked salmon

PERFECT OMELETTE,

White mushroom shavings

THE GOODWICH, WARM GOUGÈRE

Comté cream

LOBSTER HOT DOG, BRIOCHE BUN

COLD CHICKEN, WELL NOT QUITE

Under a lovage mayonnaise

Desserts

EXOTIC FRUIT SALAD, HERBS OIL.

SUGAR FREE MERINGUE, MANGO AND PASSIONFRUIT

OUR FRENCH TOAST, CARAMEL AND VANILLA CREAM

KID'S BRUNCH

56€, *A main dish and a dessert of your choice*

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.

BEVERAGE LIST

OUR MUST HAVE

SLOW FILTERED COFFEE, SOFT EXTRACTION BY INFUSION

Choices: Costa Rica, Ethiopia or Equator

THE « DETOX » JUICE,

Mango, apple and ginger

OUR CHAMPAGNES

JEAN-MARC SÈLÈQUE « SOLESSENCE » - 28€

MOËT & CHANDON « GRAND VINTAGE 2000 » - 75€

BOLLINGER « ROSÉ » - 37€

OUR CLASSICS

COFFEES, CENTRAL AMERICA COFFEE BLEND,

Espresso, lungo, cappuccino, ristretto, macchiato or café crème

GREEN TEAS, SUBTLE AND COMPLEX, HERBAL AND FLORAL NOTES

Choices: Jasmin or Sencha

BLACK TEAS, TOASTY AND OAKY, INTENSELY AROMATIC AND FRUITY

Choices: Darjeeling, Lapsang Souchong, Ceylan, English Breakfast or Earl Grey

WHITE TEA OR OOLONG, OUR EXCEPTIONALLY DELICATE TEA

Choices: Himalaya Shangri-La or Oolong beauty