

M E N U

# CHAMPS-ÉLYSÉES

135 €



**SOFT BOILED EGGS, TUNA TARTARE**

*Smoked pike roe and croutons*

**STEAMED CHEESE SOUFFLÉ**

*Comté and celery extraction*

**RAINBOW TROUT FROM ISPÉGUY**

*Poached with soup herbs and marinated cucumber*

*Or*

**DUCK BREAST, CONFITED AND SMOKED**

*Gratinated toast and plum jus*

**BARLEY BISCUIT, PEARLED WITH FLEUR DE SEL**

*Textured coffee and soft caramel*

**PAVILON**

UN RESTAURANT DE YANNICK ALLENO

M E N U

# PAVYLLON

248 €



**SCALLOPS CARPACCIO**

*Porcine mushrooms and parmesan cheese*

**POACHED « ORZO » PASTA , BEEF MARROW**

*Caviar Oscietre*

**BROTH OF VEGETABLE EXTRACTIONS , RAVIOLIS**

*Aromatic oils*

**SOLE FILET**

*Chanterelle and yellow wine*

**ROSSINI-STYLE VENISON NOISETTE**

*Old port wine jus, crispy straw potatoes*

**JUST LIKE A « CALISSON »**

*Fresh almonds, orange sorbet and citrus marmelade*

**CHOCOLATE SOUFLÉ TART**

*Vanilla ice cream*

**PAVYLLON**

UN RESTAURANT DE YANNICK ALLENO

OUR

# CREATIVE STARTERS

## COLD

**SOFT BOILED EGGS, TUNA TARTARE – 29 €**

*Smoked pike roe and croutons*

**SLICED SEA BASS – 68 €**

*Seasoned with ginger gel, caviar and dashi with dill oil*

**NEW LANDES-STYLE SALAD WITH PORCINI MUSHROOMS – 38 €**

*Pan-seared foie gras and almonds*

**CRISPY CRAB TARTLET – 43 €**

*Tomato emulsion and curry powder*

**SCALLOPS CARPACCIO – 39 €**

*Porcine mushrooms and parmesan cheese*

## GAME

**OREILLER DE LA BELLE AURORE, WITH GAME BIRDS – 25 €**

*Mignonette black pepper and pickles*

**MALLARD DUCK TERRINE WITH JUNIPER TO SHARE – 44 €**

*Toast, gentian and black fruits compote*

OUR

# CREATIVE STARTERS

## WARM

STEAMED CHEESE SOUFFLÉ – 39 €

*Comté and celery extraction*

EGG RAVIOLE, PORCINI MUSHROOMS AND RICOTTA – 33 €

*Parmesan foam*

SKIPJACK DELICATE ROYALE – 34 €

*Broth with iodine pearls and ginger*

SCALLOPS COOKED IN ITS SHELL, BEEF MARROW – 61 €

*Caviar oscietra and iberico ham extraction*

## VEGETAL

BROTH OF VEGETABLE EXTRACTIONS, RAVIOLIS – 29 €

*Aromatic oils*

CURRY MAN'OUCHÉ, AROMATIC HERBS – 25 €

*French black garlic, pistachio and ginger*

OUR

# PASTA

GREEN LASAGNA, BOLOGNESE AND PARMESAN CHEESE – 39 €

*Recipe from my friend, Luigi Taglienti*

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

SANTINI FAMILY'S TORTELLI – 31 €

*Parmesan cheese butter*

OUR

# MUST HAVE

SURF & TURF, BLUE LOBSTER AND WAGYU BEEF MILLE FEUILLE – 167€

*Choron sauce beated with toasted sesame oil*

POACHED « ORZO » PASTA, BEEF MARROW – 97€

*Caviar Oscietre*

OUR

# GAME

ROSSINI-STYLE VENISON NOISETTE – 63 €

*Old port wine jus, crispy straw potatoes*

HARE À LA ROYALE IN “CABESSAL” – 75 €

*Ali Bab style*

OUR

# FISH AND MEAT

**SOLE FILET – 88 €**

*Chanterelle and yellow wine*

**SEA BASS AIGUILLETTE, PEARLY ON A PLATE – 55 €**

*Tomato syrup with capers and parmesan shavings*

**WOOD FIRE GRILLED BLUE LOBSTER TAIL – 98 €**

*Ginger butter*

**RAINBOW TROUT FROM ISPÉGUY – 49 €**

*Poached with soup herbs and marinated cucumber*

**DUCK BREAST, COMFITED AND SMOKED – 54 €**

*Gratinated toast and plum jus*

**BEEF FILLET FROM JEAN MARIE BOEDEC – 63 €**

*Black pepper and Williams pear “Colombier” with slightly salted butter*

**THE « CORDON BLEU », FOR TWO PEOPLE – 96 €**

*Vin jaune jus and grated nutmeg*

OUR

# DESSERTS

25 €

**BARLEY BISCUIT, PEARLED WITH FLEUR DE SEL**  
*Textured coffee and soft caramel*

**PEAR COOKED IN AN ARLETTE CRUST**  
*Gourmet cream with Tahitian vanilla*

**JUST LIKE A « CALISSON »**  
*Fresh almonds, orange sorbet and citrus marmelade*

**MORELLO CHERRIES AND BEETROOTS PRESERVED UNDER A CACAO LACE**  
*Kirsch cream*

**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<sup>th</sup> 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.