

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

PEAR SALAD, EARL GREY TEA JELLY

JUST LIKE A "CALISSON", FRESH ALMONDS AND ORANGE SORBET

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

CHEMEX FILTERED COFFEE

Yannick Alléno Signature 'specialty coffee – 1895

Coffee Designers by Lavazza

THE « DETOX » JUICE,

Mango, apple and ginger

OUR CHAMPAGNES

HENRI GIRAUD « ESPRIT NATURE » 2019 - 29€

R. POUILLON « GRANDE VALLÉE » - 29€

MOËT & CHANDON « GRAND VINTAGE COLLECTION » 2000 - 75€

DUVAL LEROY « ROSÉ PRESTIGE » - 30€

OUR CLASSICS

YANNICK ALLÉNO SIGNATURE' SPECIALTY COFFEE – 1895

COFFEE DESIGNERS BY LAVAZZA BLEND OF 100% ARABICA FROM BRAZIL, COLOMBIA AND GUATEMALA, WITH NOTES OF HONEY, MILK CHOCOLATE AND PLUM

Espresso, lungo, cappuccino, ristretto, macchiato or cream

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