

## LUNCH IN 55'

FOUR COURSES 55.50  
FROM 12 to 14:30 SUN to FRI

SOFT EGG, TUNA TARTARE  
*Ginger mayo, smoked pike roe*

WARM CRISPY TARTLET PARISIAN STYLE  
*Ham and aged Comté*  
*(additional course 15)*

STEAMED COMTÉ CHEESE SOUFFLÉ  
*Celeriac extraction*  
*(add Morels mushrooms 10)*

BRAISED BEEF CHEEK BONE MARROW CRUST  
*Parsley butter*

POACHED RHUBARB WITH MERINGUE  
*Elderflower and vanilla Crème Fraîche, crystallized herbs*

## UPCOMING EVENTS IN PAVYLLON

### SPRING AFTERNOON TEA

*All month long | 2.30 - 4.30pm everyday*

Teacups at the ready! The classic charm of British afternoon tea meets our French Michelin-star dining. Expect a selection of pastries, finger sandwiches (and a few special surprises!) created by Executive Pastry Chef Gwen Girard and his talented team.

### L'ABYSSE\*\* EXPERIENCE

*26th & 27th April | 390*

Master sushi Chef Yasunari Okazaki and Chef Yannick Alléno invite you to join them to experience the art of L'Abyse\*\* in London. For two days only, have the chance to try an exclusive tasting experience from L'Abyse\*\* two Michelin-star menu, right here in our Private Dining Room.

## TO START BUBBLES BY THE GLASS

125ml

Champagne "Solescence", Extra-Brut,  
Jean-Marc Sélèque, France, NV

*The grapes are sourced from 7 different villages of Vallée de la Marne, with a majority of Chardonnay and Pinot Meunier.*

*Crispy and pleasant with a good structure, it will develop citrus peel and baking spices flavors with a lovely rich texture.*

26

Champagne, Blanc de Blancs, Brut,  
Palmer&Co, France, NV

*Elaborate mostly from grapes of Montagne de Reims, this 100% Chardonnay showing beautiful aromas of citrusy fruits and fresh almonds, with a silky and mineral finish.*

34

Champagne "Grand Vintage Rosé", Brut,  
Moët & Chandon, France, 2015

*Sumptuous rosé Champagne, with fruity hints of fig and wild strawberry combined with deep spice.*

*Majority of Pinot Noir, balance with some Chardonnay and Pinot Meunier.*

33

Champagne "Blanc des Millénaires, Brut  
Charles Hiedsieck, France, 2007

*Prestigious Chardonnay based Champagne, spented more than fifteen years on maturation, with grapes essentially from the Côtes des blancs.*

*It will develop a sharp attack with ripe note of lemon meringue, hints of tropical fruits and round creamy finish. Unique.*

69

## OUR CREATIVE STARTERS

### COLD

CRISPY CURRY TARTLET WITH **SCALLOP CARPACCIO** - 19  
*Brown butter emulsion, smoked pike roe*

**DEVON CRAB** WITH PONZU GELÉE - 19  
*Lotus root condiment*

**MARINATED RED MULLET** WITH SHISO DRESSING - 20  
*Soft celeriac, warm foie gras*

**CHIRACHI TARTLET** NIÇOISE STYLE - 22  
*Artichoke puree whipped with toasted sesame oil  
(add Caviar Oscietre Prunier 5/g)*

### HOT

**STEAMED COMTÉ CHEESE SOUFFLÉ** - 18  
*Watercress coulis monté with eel butter  
(add foie gras 10)*

**BEEF CHEEK AGNOLOTTI** 29  
*Braised beef cheek, wholegrain mustard, parsley coulis, Parmesan*

**TOASTED PIKE BREAD** - 19  
*Celeriac extraction*

**STUFFED MORELS** WITH DUXELLE AND SWEETBREAD - 29  
*Asparagus, yellow wine jus, parsley butter*

**"BADABOUM" ORGANIC EGG WITH OSCIÈTRE CAVIAR** - 69  
*Sorrel, Salish smoked salt, salmon cream*

### VEGETABLES

**BEETROOT & SPINACH RAVIOLES**, VEGETABLE EXTRACTIONS BROTH - 19  
*Celeriac, turnip, corn and parsley oil*

**CURRY MAN'OUCHÉ** WITH POWDERED HERB SALAD - 24  
*Black garlic mayo, pistachio and ginger gel*

**SPRING VEGETABLE SALAD** - 26  
*Marygold and verbena vinaigrette, tomato condiments*

**PLISSÉ OF AVOCADO**, CURRY OIL AND PUFFED RICE - 19  
*Warm sushi rice, vegetable*

## OUR PASTA

**LINGUINE AU PESTO** - 42  
*Seabass carpaccio, sudachi gel*

**COQUILLETTE** COOKED LIKE RISOTTO - 39  
*Bone marrow and Oscietre caviar*

**FETTUCINE** AND CANCOILLOTTE CHEESE - 29  
*Crushed black pepper*

**GREEN LASAGNA**, BOLOGNESE AND PARMESAN CHEESE - 35  
*Recipe from mon ami, Luigi Taglienti*

*Chef Alléno's favourites, available in Paris, Monaco and London*

## OUR MUST HAVE

**LOBSTER TAIL** COOKED IN RED WINE BISQUE - 58  
*Croutons and fresh parsley*

**SURF AND TURF**, WAGYU BEEF MILLE FEUILLE & BLUE LOBSTER TAIL - 179  
*Choron sauce with sesame oil  
(add Caviar Oscietre Prunier 5/g)*

**PAN-FRIED LANGOUSTINES** "AU GRAND BAIN"- 75  
*Curry mayonnaise and herb salad*

## OUR FISH & MEAT

**DOVER SOLE "TIMBALE"** MUSSELS AND CLAMS - 48  
*Celery leaves and leeks, shellfish Beurre Blanc*

**MONKFISH TAIL SEARED** WITH BLACK PEPPER OIL - 48  
*Beurre blanc marbled with wild garlic oil  
(add Caviar Oscietre Prunier 5/g)*

**CONFIT COD**, BASQUAISE STYLE - 38  
*White bean purée, Lardo di Colonnata*

**BEEF FILLET** WITH BLACK PEPPER CRUST - 62  
*Beef jus marbled with whipped cream, confit pears*

**LAMB CUTLET** WITH SHISO COULIS- 58  
*'Smooth' anchoïade*

**ROASTED DUCK MAGRET** - 58  
*Sweet marinated daikon radishes*

**VEAL FILLET "À LA FICELLE"** - 42  
*Veal and horseradish butter sauce, vegetables Brunoise*

## OUR CREATIVE GARNITURE

**SEASONAL WHITE ASPARAGUS** - 15  
*Maltaise sauce, Fresh condiments*

## OUR DESSERTS

**OUR DAILY CHEESE SELECTION** - 24  
*Assortment of cheese, green salad*

**BERRIES "MÉLI-MÉLO"** WITH SUGARFREE MERINGUE - 20  
*Lemon verbena and "Génépi" jelly, vanilla cream, sorrel sorbet*

**SWEET SPICED CLOUD** - 20  
*Hazelnut praliné ripple ice cream, coffee and cardamom sauce*

**À LA MINUTE CHOCOLATE SOUFFLÉ** - 22  
*Flambéed with Amaretto*

**CHAHAN'S ANGEL**, CRISPY ORANGE FILO PASTRY - 20  
*Orange blossom cream, pistachio, orange and blackberry vodka sauce*

**PAVYLLON AMBASSADOR ICE CREAM** - 20  
*Salted caramel ice cream, caramelised hazelnut, Vanilla Isigny cream, Amarena cherries*

## IMMERSIVE MAYFAIR

4 COURSES 85 (\*) | 6 COURSES 110

**CRISPY CURRY TARTLET WITH SCALLOP CARPACCIO\***  
*Brown butter emulsion, smoked pike roe*

**STEAMED COMTÉ CHEESE SOUFFLÉ\***  
*Watercress coulis monté with eel butter  
(add foie gras 10)*

**CONFIT COD** BASQUAISE STYLE  
*White bean purée, Lardo di Colonnata*

**ROASTED DUCK MAGRET\***  
*Sweet marinated daikon radishes*

**BERRIES "MÉLI-MÉLO"** WITH SUGARFREE MERINGUE  
*Lemon verbena and "Génépi" jelly, vanilla cream, sorrel sorbet*

**SWEET SPICED CLOUD\***  
*Hazelnut praliné ripple ice cream, coffee and cardamom sauce*

## PAVYLLON MENU

148

**CHIRACHI TARTLETTE** NIÇOISE STYLE  
*Artichoke purée whipped with toasted sesame oil*

**BEEF CHEEK AGNOLOTTI**  
*Braised beef cheek, wholegrain mustard, parsley coulis, Parmesan*

**PAN-FRIED LANGOUSTINES** "AU GRAND BAIN"  
*Curry mayonnaise and herb salad*

**LAMB CUTLET** WITH SHISO COULIS  
*'Smooth' anchoïade*

**POACHED RHUBARB** WITH MERINGUE  
*Elderflower and vanilla Crème Fraîche, crystallized herbs*

**CHAHAN'S ANGEL**, CRISPY ORANGE FILO PASTRY  
*Orange blossom cream, pistachio, orange and blackberry vodka sauce*

*Classic pairing – 110*

*Prestige pairing – 220*

*Please scan for detailed allergens and source of our ingredients*



All menu items are subject to change according to seasonality and availability.  
Please advise your server of any dietary requirements or allergies. Detailed allergens available upon request.  
A discretionary 15% service charge will be added to your bill. Prices are inclusive of VAT. Four Seasons Hotel London at Park Lane is proud to support our local suppliers in a commitment to sustainable cuisine using the finest ingredients.  
All our prices are in Pounds Sterling