

M E N U

SAINT VALENTIN

290 €



RAW SEA SCALLOPS, ACIDULOUS GEL
Soy sauce

—

STEAMED CHEESE SOUFFLÉ
Watercress and smoked eel sauce

—

TURBOT FILET BRUSHED WITH MUSTARD AND GRILLED
Modern cacio e pepe sauce

—

THIGHS AND BREAST GUINEA FOWL, FROM TAUZIN
Steamed lemon from Menton and meat juices

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FINE PASTRY TART, CHOCOLATE FONDANT
Cooked to order

PAVILON

UN RESTAURANT DE YANNICK ALLÉNO
MONTE-CARLO