



CAVIAR & TRUFFLE Supplement

Caviar Prunier "Selection" 30g	£79
Caviar Prunier "Osciètre Noir" 30g	£130
Beluga Caviar 30g	£470
Australian Black Truffle	£10/g

OUR BREAKFAST SETS

FULL ENGLISH £45

Hot beverage
(Bottomless)

Juice of the day

English platter

Pommes Anna, Italian pork sausage, bacon, black pudding, roasted tomatoes, mushroom, baked beans, eggs of your choice, toast

Add fruit salad £12

Elderflower syrup

CONTINENTAL £34

Hot beverage
(Bottomless)

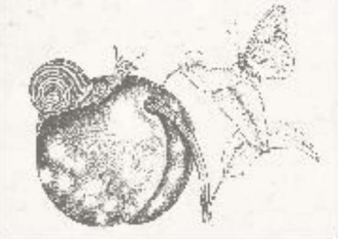
Juice of the day

Yoghurt and fresh fruits

Croissant or pain au chocolat

Daily bread-basket

Add eggs of your choice £11



EGGS

Eggs Benedict <i>Bacon, Hollandaise sauce</i>	£22
Eggs Royale <i>Smoked salmon, Hollandaise sauce (Add Caviar £15)</i>	£24
Eggs Florentine <i>Spinach, Comté cheese extraction</i>	£22
Scrambled Egg Shakshuka <i>Spicy tomato sauce, coriander</i>	£22
Arabic Omelette <i>Labneh, fresh herbs and sumaka</i>	£26
Two eggs of your choice <i>Poached, boiled, fried, scrambled (Additional egg £6)</i>	£20
Omelette / Egg White <i>With fillings of your choice (Additional egg £6)</i>	£26

PAVYLLON'S MUST HAVE

SAVOURY

Parisian Croissant <i>Ham, Comté cheese sauce</i>	£26
Avocado "Croast" or Toast <i>Guacamole, poached egg, rocket salad (Add Smoked Scottish Salmon £12)</i>	£26
Salmon & blinis <i>Isigny cream, pickled cucumber</i>	£26
Open Salmon bagel <i>Cream cheese, capers, Smoked Scottish Salmon, mixed salad (Add poached egg £6)</i>	£22
English breakfast <i>Pommes Anna, Italian pork sausage, bacon, black pudding, roasted tomatoes, mushroom, baked beans, eggs of your choice, toast</i>	£32

SIDE DISHES

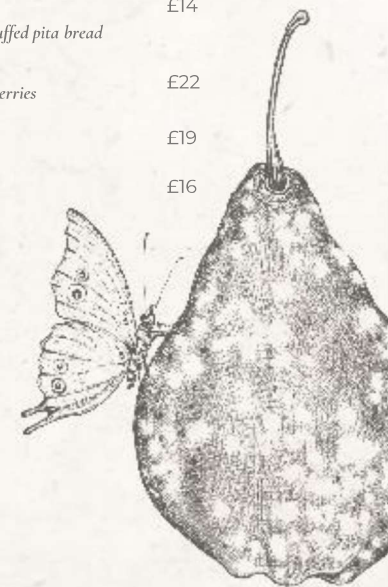
Sautéed mushrooms	£8
Confit tomato	£8
Sautéed spinach	£8
Baked beans	£8
Modern pommes Anna	£8
Crispy bacon	£8
Chicken sausages	£8
Italian pork sausages	£10
Smoked Scottish Salmon	£12

SWEETS

Waffles <i>Chocolate-hazelnut spread</i>	£19
Pancakes <i>Seasonal berries, Vanilla cream</i>	£20
Our ultimate French toast <i>Caramelized hazelnut, whipped cream</i>	£22
Homemade Viennoiserie selection <i>Croissant or Pain au chocolat</i>	£12

HEALTHY BUT TASTY

Fresh açai bowl <i>Coconut tapioca and seasonal fruits</i>	£18
Exotic chia pudding <i>Coconut milk</i>	£15
Pavillon Bircher	£12 / £18
Gluten free cake of the day <i>Jam</i>	£7
Homemade granola <i>Greek yoghurt, honey and berries</i>	£12 / £18
Yoghurt selection <i>Plain, low fat or greek, strawberry or apricot</i>	£7
Cheese platter	£22
Chickpea Hummus <i>Red pepper and coriander oil, puffed pita bread</i>	£14
Mixed berries <i>Strawberries, raspberries, blueberries</i>	£22
Seasonal fruit platter	£19
Fruit salad <i>Elderflower syrup</i>	£16



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
Pavillon at Four Seasons Hotel London is proud to support our local suppliers, sourcing the very best British and European ingredients for our extensive flavour of the dish, in a commitment to sustainable cuisine using the finest ingredients