# Yannick Alléno launches Battuta pop-up inspired by Ibn Battuta’s global journeys at Four Seasons London



Chef Yannick Alléno is set to debut Battuta, a pop-up restaurant on the al fresco terrace of Four Seasons Hotel London at Park Lane, from 1 July to 30 September. Inspired by the travels of the 14th-century explorer Ibn Battuta, who journeyed over 70,000 miles across diverse cultures and continents, the restaurant's menu pays homage to global flavours spanning the Middle East, Asia, and North Africa. The dishes, designed for sharing, are said to reveal a more relaxed side of Alléno’s culinary style while championing sustainability through a no-waste, seasonally sourced menu featuring grilled meats and seafood served tableside.

The menu highlights a unique array of dishes such as samosas filled with mango and black sesame, 'Etlimek' flatbreads topped with minced beef, lamb and fresh herb yoghurt, couscous paired with clams and green sauce, a noodle soup enriched with confit pork belly and Chinese greens, and a crispy kadaifi dessert accompanied by ambassador-style cardamom ice cream. Each dish reflects the spirit of discovery and cultural fusion that encapsulates Ibn Battuta’s historic voyages. Alléno remarked to Restaurant Online that Ibn Battuta’s journeys were “remarkably inspiring,” linking those explorations to the global mix of flavours found in Battuta.

The pop-up’s heated outdoor terrace is thoughtfully designed to echo the explorer's travels, incorporating earthy tones, natural textures, and handmade elements, fostering an immersive dining experience that connects atmosphere with culinary storytelling.

This latest venture follows Alléno’s successful introduction to London’s culinary scene with Pavyllon, which opened in the summer of 2023 at the same hotel and has since been awarded its first Michelin star. Pavyllon is renowned for blending modern French cuisine with British seasonal ingredients, served in an inviting space featuring an open kitchen and bespoke counter seating. The restaurant has garnered acclaim for its skillful balance of classic techniques and modern twists, with Head Chef Benjamin Ferra Y Castell receiving the Michelin accolade on behalf of Alléno.

Further elevating Four Seasons' dining offerings, Pavyllon regularly hosts exclusive culinary events. Notably, a forthcoming collaboration on 10 July 2025 with Chef James Knappett will fuse French precision with British seafood traditions in a six-course tasting, showcasing innovative techniques such as cryoconcentration alongside seasonal British produce.

Alléno’s continuing presence at Four Seasons Hotel London encapsulates a blend of high culinary artistry and cultural exploration, with Battuta poised to add a vibrant, globally inspired dining dimension this summer.

### 📌 Reference Map:

* Paragraph 1 – [[1]](https://www.restaurantonline.co.uk/Article/2025/06/23/yannick-alleno-to-open-pop-up-restaurant-battuta-at-londons-four-seasons-hotel/), [[2]](https://www.restaurantonline.co.uk/Article/2025/06/23/yannick-alleno-to-open-pop-up-restaurant-battuta-at-londons-four-seasons-hotel/)
* Paragraph 2 – [[1]](https://www.restaurantonline.co.uk/Article/2025/06/23/yannick-alleno-to-open-pop-up-restaurant-battuta-at-londons-four-seasons-hotel/), [[2]](https://www.restaurantonline.co.uk/Article/2025/06/23/yannick-alleno-to-open-pop-up-restaurant-battuta-at-londons-four-seasons-hotel/)
* Paragraph 3 – [[1]](https://www.restaurantonline.co.uk/Article/2025/06/23/yannick-alleno-to-open-pop-up-restaurant-battuta-at-londons-four-seasons-hotel/)
* Paragraph 4 – [[1]](https://www.restaurantonline.co.uk/Article/2025/06/23/yannick-alleno-to-open-pop-up-restaurant-battuta-at-londons-four-seasons-hotel/), [[3]](https://press.fourseasons.com/london/hotel-news/2024/pavyllon-london-awarded-first-michelin-star/), [[4]](https://press.fourseasons.com/london/hotel-news/2023/pavyllon-and-bar-antoine-now-open/), [[7]](https://www.finedininglovers.fr/article/pavyllon-yannick-alleno-londres)
* Paragraph 5 – [[3]](https://press.fourseasons.com/london/hotel-news/2024/pavyllon-london-awarded-first-michelin-star/), [[5]](https://press.fourseasons.com/london/hotel-news/2025/guest-chef-james-knappett/)
* Paragraph 6 – [[1]](https://www.restaurantonline.co.uk/Article/2025/06/23/yannick-alleno-to-open-pop-up-restaurant-battuta-at-londons-four-seasons-hotel/), [[3]](https://press.fourseasons.com/london/hotel-news/2024/pavyllon-london-awarded-first-michelin-star/), [[4]](https://press.fourseasons.com/london/hotel-news/2023/pavyllon-and-bar-antoine-now-open/)

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## Bibliography

1. <https://www.restaurantonline.co.uk/Article/2025/06/23/yannick-alleno-to-open-pop-up-restaurant-battuta-at-londons-four-seasons-hotel/> - Please view link - unable to able to access data
2. <https://www.restaurantonline.co.uk/Article/2025/06/23/yannick-alleno-to-open-pop-up-restaurant-battuta-at-londons-four-seasons-hotel/> - Yannick Alléno is set to launch Battuta, a pop-up restaurant at Four Seasons Hotel London at Park Lane, from 1 July to 30 September. The menu will feature sharing plates inspired by Middle Eastern, Asian, and North African cuisines, paying homage to the 14th-century explorer Ibn Battuta. Dishes include mango and black sesame samosas, 'Etlimek' flatbread with minced beef and lamb, couscous with clams, noodle soup with confit pork belly, and a crispy kadaifi dessert with cardamom ice cream. The outdoor terrace design reflects Battuta's travels with earthy tones and natural textures.
3. <https://press.fourseasons.com/london/hotel-news/2024/pavyllon-london-awarded-first-michelin-star/> - Pavyllon London, Chef Yannick Alléno's debut London restaurant at Four Seasons Hotel London at Park Lane, has been awarded its first Michelin star in the 2024 Great Britain & Ireland Guide. Head Chef Benjamin Ferra Y Castell received the accolade on behalf of Chef Alléno. The Michelin Guide praised Pavyllon for its 'unique style' and commended the team for 'cooking Yannick’s food with great skill, adeptly balancing the classic and the modern.'
4. <https://press.fourseasons.com/london/hotel-news/2023/pavyllon-and-bar-antoine-now-open/> - Chef Yannick Alléno's first London restaurant, Pavyllon London, and its dedicated bar, Bar Antoine, have opened at Four Seasons Hotel London at Park Lane. Pavyllon offers a British expression of Chef Alléno's modern French cuisine, featuring an open kitchen and counter seating. Bar Antoine provides a culinary-led cocktail list and a menu of globally diverse dishes. The interiors of both venues exude warmth with wood-panelled walls and plush seating.
5. <https://press.fourseasons.com/london/hotel-news/2025/guest-chef-james-knappett/> - On 10 July 2025, Pavyllon London at Four Seasons Hotel London at Park Lane will host a one-night-only culinary event featuring a collaboration between Chef Yannick Alléno and Chef James Knappett. The six-course menu will blend French precision with British seasonality, highlighting Chef Alléno's unique extraction and cryoconcentration techniques alongside Chef Knappett's classic British seafood dishes. The event is part of Pavyllon London's 'Counter Culture' series.
6. <https://elitetraveler.com/finest-dining/pavyllon-domaine-prieure-roch> - Pavyllon London, Chef Yannick Alléno's first London restaurant, located within Four Seasons Hotel London at Park Lane, will host a one-off dinner on 12 March 2024 showcasing the wines of Domaine Prieuré-Roch. The six-course menu, crafted by Chef Alléno and winemaker Yannick Champ, will feature dishes such as wild seabass carpaccio and wagyu beef mille-feuille, paired with the winery's finest vintages. The event follows Pavyllon London's recent Michelin star award.
7. <https://www.finedininglovers.fr/article/pavyllon-yannick-alleno-londres> - Chef Yannick Alléno's new restaurant, Pavyllon London, has opened at Four Seasons Hotel London at Park Lane. The concept offers a modern French dining experience with a focus on seasonal British produce. Designed by Chahan Minassian, the interiors feature a custom-made counter seating up to 30 guests, allowing diners to observe the open kitchen. The restaurant serves breakfast, lunch, and dinner, with dishes rooted in French gastronomy and techniques, influenced by global culinary traditions.