



PAVILLON

LUNCH MENU

BY LAURENT EPERON

Smoked fish

Mousse - pea - morel - fish roe

or

Veal from Switzerland

Gyosa - cassolette

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Monkfish from Brittany

Lacquered - bitter sprout - green asparagus

or

Chicken from Switzerland

Breast - celery - potato - yellow wine

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Fresh and matured cheese

Cheese from our trolley

or

Dessert from the menu at your choice

3 - 98

2 - 76

ASPARAGUS FROM BRUCHSAL

White asparagus tips - Mimosa - vinaigrette - 38/46

Noir de Bigorre - raw ham - Pyrenees - 18 months - 28

Ormalinger Buurehamme - free range - ham - 16

Mountain potato - Corne de Gatte - salad - 14

Célestine - smoked salmon - chive - roulade - 28

CHF - VAT incl.
Week 19-20 / 2019