



PAVILLON

LUNCH MENU

BY LAURENT EPERON

Green asparagus

Velouté - raw - quail's egg - vinaigrette

or

Boletus

Chartreuse - garlic - veal - puff pastry

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Halibut from Norway

Pea - turnip - wild mushroom - mussel stock - smoked eel

or

Lamb from France

Rack - croquette - Navarin jus - summer vegetables - Corne de Gatte

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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 24-25 / 2019

Origin: ham - Switzerland, raw ham - France, smoked salmon - farmed Scotland, veal - Switzerland
Lamb - France, halibut - aquaculture Norway, mussel - Europe & Northeast Atlantic, duck liver - France