



PAVILLON

LUNCH MENU

BY LAURENT EPERON

Artichoke

Mousse - Barigoule - truffle and white wine coulis

or

Beetroot

Pop Art - smoked eel - horseradish - smoked pork cheek

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Sole Petit Bateau

Miller style - boletus - Corne de Gatte - chard

or

Pigeon from Vendée

Breast with honey - Reine Claude - braised onion - tartelette

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Fresh and matured cheese

Cheese from our trolley

or

Dessert from the menu at your choice

3 - 98

2 - 76

White wine

Dézaley Chemin de Fer Grand Cru, Massy, Lavaux, Suisse, 2017 - aus der Magnum
10cl - 15 / 150cl - 210

Red wine

1844 Iselisberger Pinot Noir, Roland & Karin Lenz, Thurgau, Schweiz, 2017
10cl - 14 / 75cl - 89

CHF - 7.7% VAT incl.
Week 37-38 / 2019

Origin: smoked eel - farmed Australia, sole - wild caught Northeast Atlantic, pork - Switzerland