

HARMONIE

Mushrooms

Cappuccino

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Waldorf salad

Oscietra caviar from Belgium

Dézaley Grand Cru, Pierre-Luc Leyvraz, Lavaux, 2020 [S]

Sauvignon Blanc, Starmont, Merryvale, Napa Valley, 2018 [I]

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Duck liver

Terrine – truffle – dark chocolate – coffee – brioche

Pinot Gris, Château d'Auvernier, Neuchâtel, 2021 [S]

Oloroso Seco, Gutiérrez Colosía, Jerez [I]

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Scallop

Marinated – green cardamom – tuberous chervil

Clos Mangold, Humagne Blanche, Cornulus, Valais, 2021 [S]

Gaisböhl G.C., Riesling, Dr. Bürklin-Wolf, Pfalz, 2018 [I]

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Seabass

Roasted on the skin – beurre blanc – eucalyptus
razor clam – smoked sturgeon

Chardonnay, Erich Meier, Zürich, 2021 [S]

Les Chaumées, Chassagne-Montrachet P.C., Bruno Colin, 2020 [I]

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Sweetbread

Tuber magnatum pico – Corne de gâte potatoe

Malanser Pinot Noir Grand Cru, Boner, Graubünden, 2016 [S]

Propiedad, Palacios Remondo, Rioja, 2017 [I]

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Austrian venison

Saddle – Grand-Veneur sauce – black salsify

Merlot Rovere, Monti, Ticino, 2018 [S]

Valmaggione, Nebbiolo d'Alba, Luciano Sandrone, Piemonte, 1999 [I]

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Citrus Fruits

Refreshment

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Baba au Rhum

Chantilly – lemon verbena – pineapple
passionfruit-vanilla ice-cream

Ilios Passerillage, les Hutins, Dardagny, 2019 [S]

Secret de Château Biac, Cadillac, Bordeaux, 2010 [I]

9 courses – 295

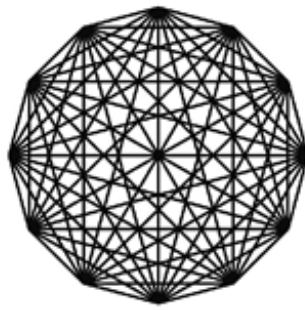
120 – seven Swiss wines à 1 dl [S]

170 – seven international wines à 1 dl [I]

Without duck liver and without citrus fruits 7 courses – 275

110 – six Swiss wines à 1 dl [S]

160 – six international wines à 1 dl [I]



POTAGER

Mushrooms

Cappuccino

Waldorf salad

Tonburi pearls

Leek

Braised – chervil vinaigrette – green cardamom

Swiss chard

Risotto

Savoy cabbage

Sushi – brussels

Corne de gâte

Tuber magnatum pico

Hokkaido

Agnolotti – pistachio – Gruyère Alpage

Citrus fruits

Refreshment

Baba au Rhum

Chantilly – lemon verbena – pineapple – passion fruit-vanilla ice-cream

9 courses – 268

Without pear and without citrus fruits 7 courses – 248

Individual wine pairing upon request.

Team Pavillon

II. Chef de cuisine Maximilian Müller
Restaurant Manager Aurélien Blanc
Chef Sommelier Marc Almert

Max, Jan, Mirco, Luc, Youngwook, Friederike, Bastian
Sanja, Benno, Timotej, Sergio, Patricia, Samuel, Keno, Saj

Suppliers & Producers

Vegetables, herbs, flowers, fruits & spices:

Asparagus, seasonal, Caspar Ruetz, Zurich
Marinello & Co AG, Zurich
Welti AG, Zurich
Yaksha épices d'exception, Jenny & Sylvain, St-Légier
Le monde des épices, Payerne, Vaud
Potatoes, Freddy Christhandel, Albulatal
Flowers, Baur au Lac Garten (spring & summer), Zurich

Poultry, meat from the hunt & oversea food:

Alfred von Escher, artisans en comestibles, Zurich
Dubno, Aargau
St. Galler Öl, Flawil

Meat:

Traitafina, Aargau
Angst, Zurich

Fish, crustaceans, mollusks & caviar:

Balik Farm (Caviar House & Prunier), St. Gallen
Elena Hufschmied (Royal Belgian Caviar), Bern
Bianchi, Aargau
Dörig, Zurich

Cheese & bread:

Cheese, Affineur J-L. Hadey, Aargau
Imholz, Zurich
La compagnie des desserts, Geneva

Honey & wine:

Honey from the garden, Baur au Lac Garten, Zurich
Chestnut honey, Agriloro SA, Arzo, Tessin
Wine, Baur au Lac Vins, Zurich

Origin

Scallop – wild caught – Northeast Atlantic
Eel – wild caught – Australia and Oceania
Tuna – aqua culture – Mediterranean Sea
Sturgeon, smoked – farmed – Europe
Sea bass – wild caught – North East Atlantic
Anchovy – wild caught – North East Atlantic
Oyster – farmed – Europe
North Sea prawn – wild caught – North East Atlantic
Razor shell – wild caught – North East Atlantic
Caviar, Osciètre – Baur au Lac selection – farmed – France
Caviar, Osciètre – farmed – Belgium
Fish roe – char – farmed – Europe
Venison, saddle – Austria
Venison, shank – Austria
Duck liver – France
Veal sweetbread – Switzerland
Veal stock – Switzerland
Chicken, stock – Switzerland

For information concerning allergies or intolerances.
Please do not hesitate to ask our service personnel.

CHF – incl. 7.7% VAT