

## HARMONIE

### **Truffle egg**

Truffle cream – sabayone – leek

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### **Vichyssoise**

Potato – truffle

**Chemin de Fer**, Luc Massy, Lavaux, 2021

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### **Scallop from Norway**

Roasted – parsley root

**Château Carbonnieux blanc**, Pessac-Légonan, Bordeaux, 2017

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### **Pike perch nock**

Poached – Riesling sauce

**Montée de Tonnerre**, Julien Brocard, Chablis Premier Cru, 2020

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### **Oxtail ravioli**

Stewed – onion compote

**Godello**, Rafael Palacios, Galicia, 2017

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### **Lobster Thermidor**

Gratinated – spinach à la crème

**Fläscher Pinot Noir**, Gantenbein, Graubünden, 2018

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### **Beef fillet**

Rossini – truffle jus – celeriac

**Nicolás Catena**, Zapata, Mendoza 2006

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### **Pomelo**

Confit – Gin

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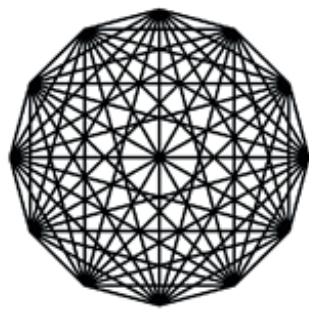
### **Pecan nut**

Black truffle – Kayambe chocolate

**Late Bottled Vintage Port**, Quinta de la Rosa, Douro, 2015

9 courses – 330 180 – seven wines à 1 dl

Without scallop and without pomelo 7 courses – 310 150 – six wines à 1 dl



## POTAGER

### **Truffle egg**

Truffle cream – sabayone – leek

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### **Vichyssoise**

Potato – truffle

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### **Beetroot**

Ravioli – horseradish – borscht

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### **Parsley root**

Roasted – salad

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### **Braised leek**

Filled – truffle cream

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### **Baked celeriac**

In the salt dough

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### **Black salsify**

à la Carbonara – egg yolk – Pecorino

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### **Pomelo**

Confit – Gin

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### **Pecan nut**

Black truffle – Kayambe chocolate

9 courses – 300

Without beetroot and without pomelo 7 courses – 280

Individual wine pairing upon request.

# Team Pavillon

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

Max, Florian, Mirco, Luc, Youngwook, Friederike, Bastian  
Sanja, Benno, Timotej, Sergio, Patricia, Samuel, Keno, Thanos, Maja

## Suppliers & Producers

### **Vegetables, herbs, flowers, fruits & spices:**

Asparagus, seasonal, Caspar Ruetz, Zurich  
Marinello & Co 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

### **Truffle:**

Terra di Tartufi Suisse GmbH

### **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  
Zander – wild caught – Lago Maggiore  
Sturgeon, smoked – farmed – Europe  
Lobster – farmed – Europe  
Caviar, Osciètre – Baur au Lac selection – farmed – France  
Caviar, Osciètre – farmed – Belgium  
Fish roe – char – farmed – Europe  
Beef fillet – Switzerland  
Oxtail – Switzerland  
Duck liver – France  
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