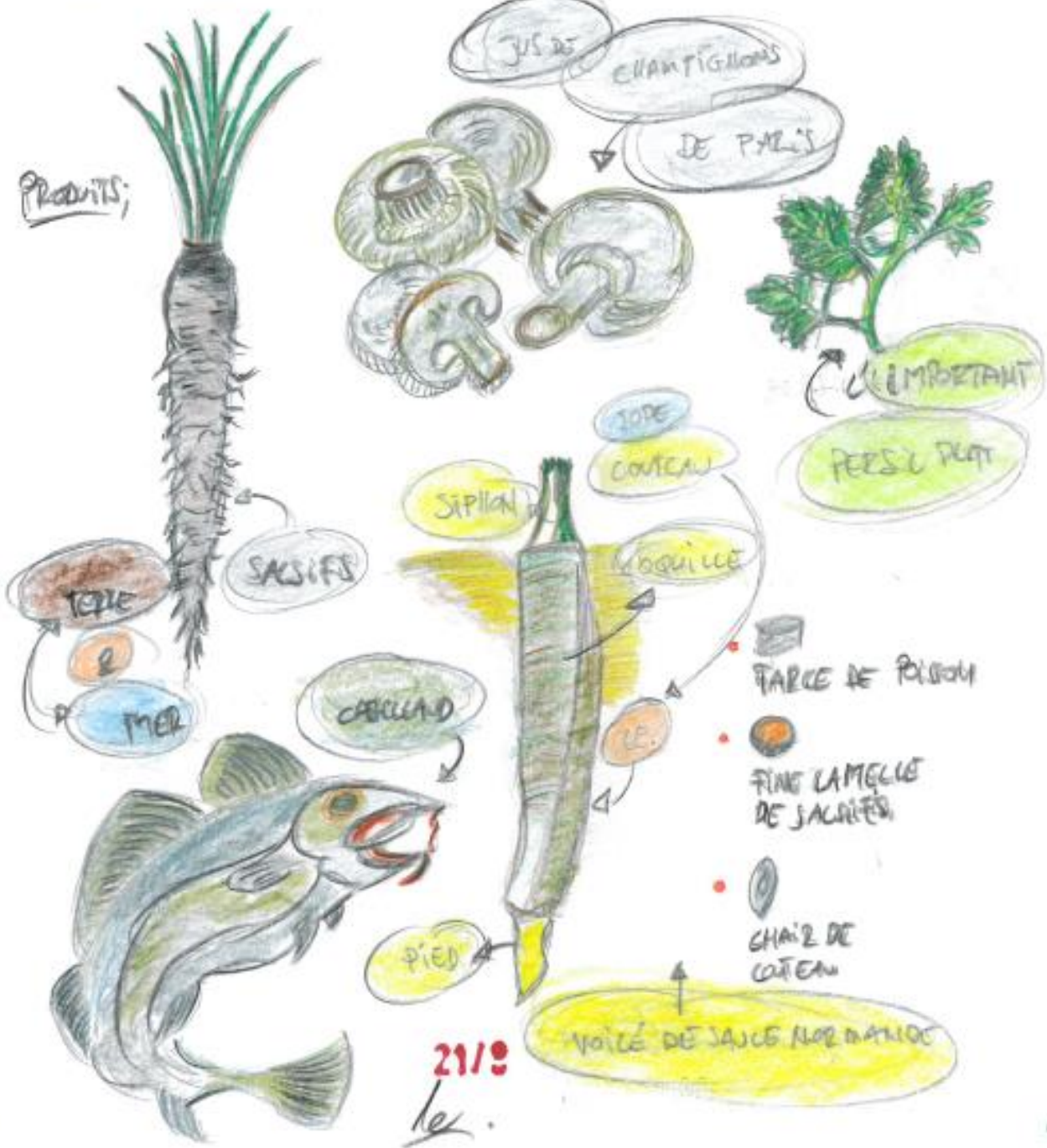


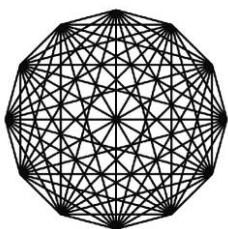
Plat: Cabillaud d'hiver - couronne - saumon



Produits:



21/9
lex.



BLACK DIAMOND MENU

Winter vegetables

Shabu-Shabu

— —

Charlotte potato

Vichyssoise

— —

Pinot Gris

Erich Meier, Zürich, 2019

Scallop

Maillard – tartare – chervil root

— —

La Clarté de Haut-Brion

Pessac-Léognan, 2012

Winter codfish from Norway

Steamed – Norman sauce – razor clam

— —

Ried Golden Erd

Neuburger, Erwin Tinhof, Leithaberg, 2017

Sweetbread

Cassolette

— —

Malanser Pinot Noir Grand Cru

Boner, Graubünden, 2015

Swiss Poulard

Breast – Sauce Suprême

Vin jaune – croquette

— —

Villa de Corullón

Alvaro Palacios, Bierzo, 2015

Brie

Green walnut – black garlic – grapefruit

— —

Grand Cru Schoenenbourg

Marcel Deiss, Alsace, 2014

Hazelnut from Piemont

Vin Santo

San Donato, Toscana, 2013

Laurent Eperon
Chef de cuisine

Marc Almert
Chef Sommelier

8 courses – 298

170 – seven wines à 1 dl

Without sweetbread 7 courses – 288

150 – six wines à 1 dl

Team Pavillon

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

Maximilian, Angelika, David, Dominic, Maximilian, Benno, Jan, Djohouré, Jonathan, Sara
Sanja, Sellan, Nabih, Nicolás, Lisa, Patricia, Keno

Suppliers & Producers

Vegetables, herbs, flowers, fruits & spices:

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

Poultry, meat from the hunt & oversea food:

Alfred von Escher, artisans en comestibles, Zurich

Meat:

Traitafina, Argovia
Angst, Zurich
Molard, Geneva

Fish, crustaceans, mollusks & caviar:

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

Bread & cheese:

Cheese, affineur J-L. Hadey, Argovie
John Baker, Zurich
La compagnie des desserts, Geneva

Honey & wine:

Honey, Baur au Lac garden, Zurich
Chestnut honey, Agriloro SA, Arzo, Ticino
Wine, Baur au Lac Vins, Zurich

Origin

Cod – wild caught – Northeast Atlantic
Rockfish – wild caught – Northeast Atlantic
Lobster – caught – Northeast Atlantic
Mussels – Mediterranean and Northeast Atlantic
Sturgeon – farmed – Italy
Scallops – caught – Northeast Atlantic
Oysters – farmed – France
Anchovies – caught – Northeast Atlantic
Razor clams – Northeast Atlantic
Carabinero – caught – Northeast Atlantic
Squid – caught – Mediterranean
Caviar – farmed – Belgium
Caviar – farmed – France
Veal – Switzerland
Sweetbread – Switzerland
Poulard – Switzerland

For information's concerning allergies or intolerances
please do not hesitate to ask our service personnel.

CHF - incl. 7.7% VAT