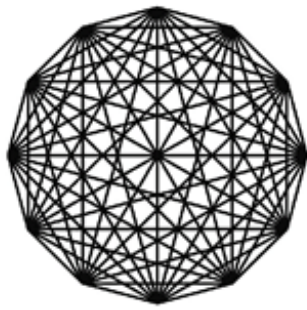


HARMONIE

Egg Potato – leek		
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Jerusalem artichoke Oscietra caviar „Baur au Lac selection“ – hazelnut	Yvorne l’Ovaille , Deladoey, Chablais, Vaud, 2021 (S) Lafoa , Sauvignon Blanc, Colterenzio, Alto Adige, 2019 (I)	
—	—	
Scallop Roasted – parsley root	Stäfner Räuschling , Rütihof, Zürich, 2021 (S) Uhlen „R“ , 1. Lage, Riesling, Heymann-Löwenstein, 2019 (I)	
—	—	
Red mullet With gills – bouillabaisse – fennel	Clos Corbassières Hermitage , Domaine Cornulus, Valais, 2019 (S) Clairette Paulette blanc , Pères l’Eglise, Côtes du Rhône, 2019 (I)	
—	—	
Oxtail Stewed – Raviolo – onion compote	3 BAR Pinot Noir , Weingut Talheim, Schaffhausen, 2018 (S) Pinot Noir Reserve , Schloss Gobelsburg, Kamptal, 2019 (I)	
—	—	
Quail Breast – sweetheart cabbage – cassis	Champlan , Syrah, Didier Joris, Valais, 2019 (S) Vi de Vila Gratallops , Alvaro Palacios, Priorat, 2019 (I)	
—	—	
Beef Filet – Rossini – truffle jus – celeriac	Vigna d’Antan , Guido Brivio, Ticino, 2019 (S) Fusion V , de Toren, Stellenbosch, 2014 (I)	
—	—	
Granny Smith Yoghurt – tarragon		
—	—	
Tangerine Biscuit – brittle	Ilios Passerillage , Domaine Hutins, Genève, 2019(S) Curina , Verdicchio dei Castelli di Jesi, Pievalta, Marche, 2018 (I)	
9 courses – 310	130 – seven swiss wines à 1 dl (S) 150 – seven international wines à 1 dl (I)	
without Scallop an Granny Smith 7 courses – 290	120 – six swiss wines à 1 dl (S) 130 – six international wines à 1 dl (I)	



POTAGER

Egg

Potato – leek

Jerusalem artichoke

Tonburi pearls – hazelnut

Beetroot

Ravioli – horseradish – borscht

Parsley root

Roasted – salad

Fennel

Grilled – Dashi bouillon – black garlic

Celeriac

Baked – in the salt dough – truffle

Black salsify

à la Carbonara – egg yolk – Pecorino

Granny Smith

Yoghurt – tarragon

Tangerine

Biscuit – brittle

9 courses – 270
without Scallop and Granny Smith 7 courses – 250

Individual wine pairing upon request.

Team Pavillon

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

Max, Patricia, Maja, Friederike, Andrea, Keno
Jendrik, Florian, Mirco, Samuel, Kris, Jessica

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:

Baur au Lac selection caviar (Caviar House & Prunier), St. Gallen
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

Coffee & tea:

Coffee beans, Illycafé, Thalwil
Tea, TWG Tea, Singapore

Origin

Scallop – wild caught – Canada
Mussel – France/Holland
Sturgeon, smoked – farmed – Europe
Red mullet – wild caught – Portugal
Caviar, Osciètre – Baur au Lac selection – farmed – France
Fish roe – char – farmed – Europe
Quail – France
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