

ASPERGES VERTES

Bravarois - cuisine de Belgique - mimosa - vinaigrette

coeurs de l'asie
celeri →

navet
piment

"un riz n'est qu'essentiel"

le riz

le tout couvrir de riz d'asperges

De pain brun

Asperges vertes → en sel ; marinée à cru ;
à vinaigrette
au naturel

sals rose →

jaune d'oeuf → à crème

Fraise → au naturel

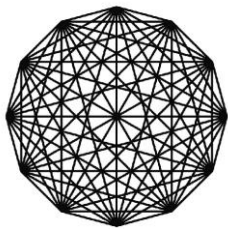
Cerfeuil → pluchés de,

épinards nains → paniers de terre sans frettes
craque →

Fleurs de pain tendre

22/18

Le...



HARMONIE

Melon – tomato – Serrano 36 months
Gazpacho

— —

Green asparagus from South Germany
Bavarian cream – asparagus vinaigrette
Caviar from Belgium – Mimosa

Petite Arvine Tradition, Bonvin, Valais, 2020 (S)
Verena, Pinot Bianco, Nicolussi Leck, Alto Adige, 2019 (I)

— —

Crayfish
Peas – broad beans – sorrel

Fläscher Pinot Gris, Adank, Graubünden, 2020 (S)
Riesling, Goldbächel, P.C., Dr. Bürklin-Wolf, Pfalz, Pfalz, 2018 (I)

— —

Zander from Europe
Filet
Beurre Blanc – Oloroso sherry – artichoke

Donnay, Guido Brivio, Ticino, 2017 (S)
Grüner Veltliner, Ried Gru, Gobelsburg, Kamptal, 2019 (I)

— —

Guinea fowl from France
Breast – morels – Vin Jaune – chervil

Dézaley Grand Cru, Chemin de Terre, Massy, Vaud, 2018 (S)
Clos du Roi, Beaune P.C., Tollot-Beaut, Bourgogne, 2010 (I)

— —

Free range piglet from Thurgovia
Back – shoulder – lovage

Syrah Pres des Pierres Vieilles Vignes, Joris, Valais, 2015 (S)
Clos Santuy, Galia, El Regajal, Castilla y León, 2017 (I)

— —

Aged cheese
Cheese trolley

Sommelier's Choice

— —

Elderflower
Refreshment

— —

Rhubarb – Strawberry
Purple shiso sorbet

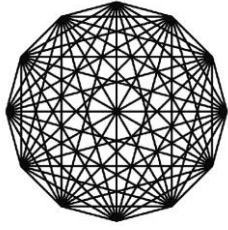
Zurich Rhubarb Spritz, Erich Meier Brut, rhubarb, strawberry (S)
Muscat de Beaumes de Venise, Beaumalric, Rhône, 2015 (I)

9 courses – 295

130 – seven Swiss wines à 1 dl (S)
160 – seven International drinks à 1 dl (I)

Without crayfish and cheese 7 courses – 275

100 – five Swiss wines à 1 dl (S)
125 – five International drinks à 1 dl (I)



POTAGER

Melon – tomato
Gazpacho

—

Green asparagus from South Germany
Bavarian cream – asparagus vinaigrette – mimosa – tonburi

—

Beetroot – buttermilk
Oxalis

—

Egg – ricotta
Ravioli – sprouts

—

Spring potatoes
Croquettes – morels – white Dashi – Saké

—

White asparagus from South Germany
Asparagus tips – vinaigrette

—

Aged cheese
Cheese trolley

—

Elderflower
Refreshment

—

Rhubarb – strawberry
Purple shiso sorbet

9 courses – 268
Without red beetroot and cheese 7 courses – 248

Individual wine pairing upon request.

Team Pavillon

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

Angelika, Max, Jan, Mirco, Bastian, Sanja, Benno, Timotej, Sergio, Patricia, Samuel, Keno, Alexandra, Melina

Suppliers & Producers

—

Vegetables, herbs, flowers, fruits & spices:

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

Bread & cheese:

Cheese, affineur J-L. Hadey, Aargau
Imholz, 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

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Turbot – wild caught – Northeast Atlantic
Breton lobster – wild caught – Northeast Atlantic
Crayfish – wild caught – Europe
Eel – wild caught – Australis & Oceania
Anchovies – wild caught – Northeast Atlantic
Snow crab – wild caught – Northeast Atlantic
Zander – wild caught – Europe
Caviar – farmed – Belgium
Caviar – farmed – France
Fish roe – char – farmed – Europe
Veal, loin – Switzerland
Veal, fond & jus – Switzerland
Beef, Wagyu – Spain
Piglet – Switzerland
Serrano ham – Spain
Guinea fowl – France
Soup chicken – Switzerland

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

CHF - incl. 7.7% VAT