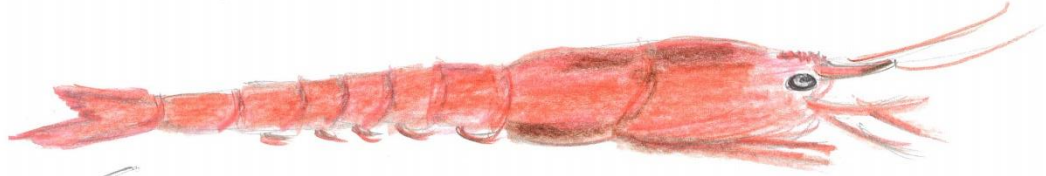

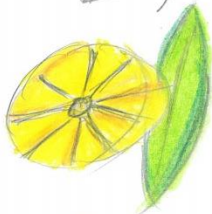


^ Crevette carabinero du sud du Portugal
Flaveurs curry Jaffna - shiso - citron

^ Couleur rouge-rose écaillée;



 ; en tartare, texture, coupé à couteau
▷ ; la queue a réactif le Maillard au grill

 ; pulpe de citron au sel, en gel
; zeste en julienne, blanchi 3x.

 ; graines d'anacarde soufflées (Anacardium occidentale)

T &  ; feuille le capsaïcine, amertume naturel

 ; feuille le shiso vert



o piquante, floral & vivante

Sauce au curry Jaffna

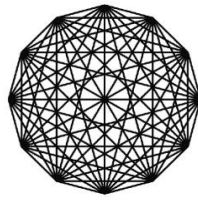


De partager, bleset ;

Plat à servir fide



1/21 le red



HARMONIE

Summer vegetables

Shabu-Shabu

— —

Regional Potato

Vichyssoise – Beignet – black truffle

— —

Chasselas Vieilles Vignes

Clos de Mangold, Domaine Cornulus, Valais, 2020

Scallop

Maillard – Sauce Poulette – ceviche
Basil-yuzu-honey vinaigrette

— —

Fläscher Pinot Gris

Hansruedi Adank, Graubünden, 2019

Carabinero from South Portugal

From the Japanese grill – tartar
Jaffna curry – Shiso

— —

Riesling Grosses Gewächs

Karthäuserhof, Ruwer, 2015

John Dory

Steamed – beurre blanc – eucalyptus
Smoked sturgeon – Gillardeau oyster

— —

Grand Siècle

Laurent-Perrier, Champagne

Sweetbread

Saltimbocca – chanterelles
Absinth from Jura – sauce Gribiche

— —

Aloxe-Corton

Tollot-Beaut, Bourgogne, 2014

Summer venison

Filet – forest trumpet
Jus of Galapagos coffee

— —

Grand Vin

Son Mayol, Mallorca, 2017

Cherry

Surprise

— —

Apricot

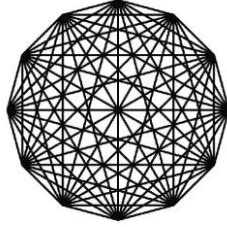
Vanilla from Uganda – verbena

Moscato d'Asti

Bariséi Piemonte, 2019

9 courses – 275
Without scallop and cherry 7 courses – 255

150 – seven international wines à 1 dl
140 – six international wines à 1 dl



POTAGER

Summer vegetables

Shabu-Shabu

Potato from the region

Vichyssoise – potato Macaire – black truffle

Tomato

Olive – basil – mozzarella

Egg

Green peas – seasonal mushrooms

Carrot

Tartar – malt

Tortellini

Goat cheese – gremolata

Risotto

Green Beans – Sbrinz

Cherry

Surprise

Apricot

Vanilla from Uganda – verbena

9 courses – 235

Without egg and cherry 7 courses – 205

Individual wine pairing upon request.

Team Pavillon

—

Chef de cuisine Laurent Eperon
Restaurant Manager Aurélien Blanc
Chef Sommelier Marc Almert

Maximilian, Catharina, Angelika, David, Dominic, Maximilian, Giuliano, Jan, Djohouré, Jonathan, Liza,
Sanja, Sellan, Pierrick, Nicolás, Lisa, Patricia, Daniela

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, Tessin
Wine, Baur au Lac Vins, Zurich

Origin

—

John Dory – wild caught – Northeast Atlantic
Sturgeon – farmed – Italy
Scallop – wild caught – Northeast Atlantic
Oyster – farmed – France
Razor clam – Northeast Atlantic
Carabineros – wild caught – Northeast Atlantic
Crayfish – wild caught – Europe
Caviar – farmed – France
Caviar – farmed – Belgium
Noir de Bigorre – France
Venison – wild hunt – Austria
Veal – Switzerland
Sweetbread - Switzerland

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

CHF - incl. 7.7% VAT