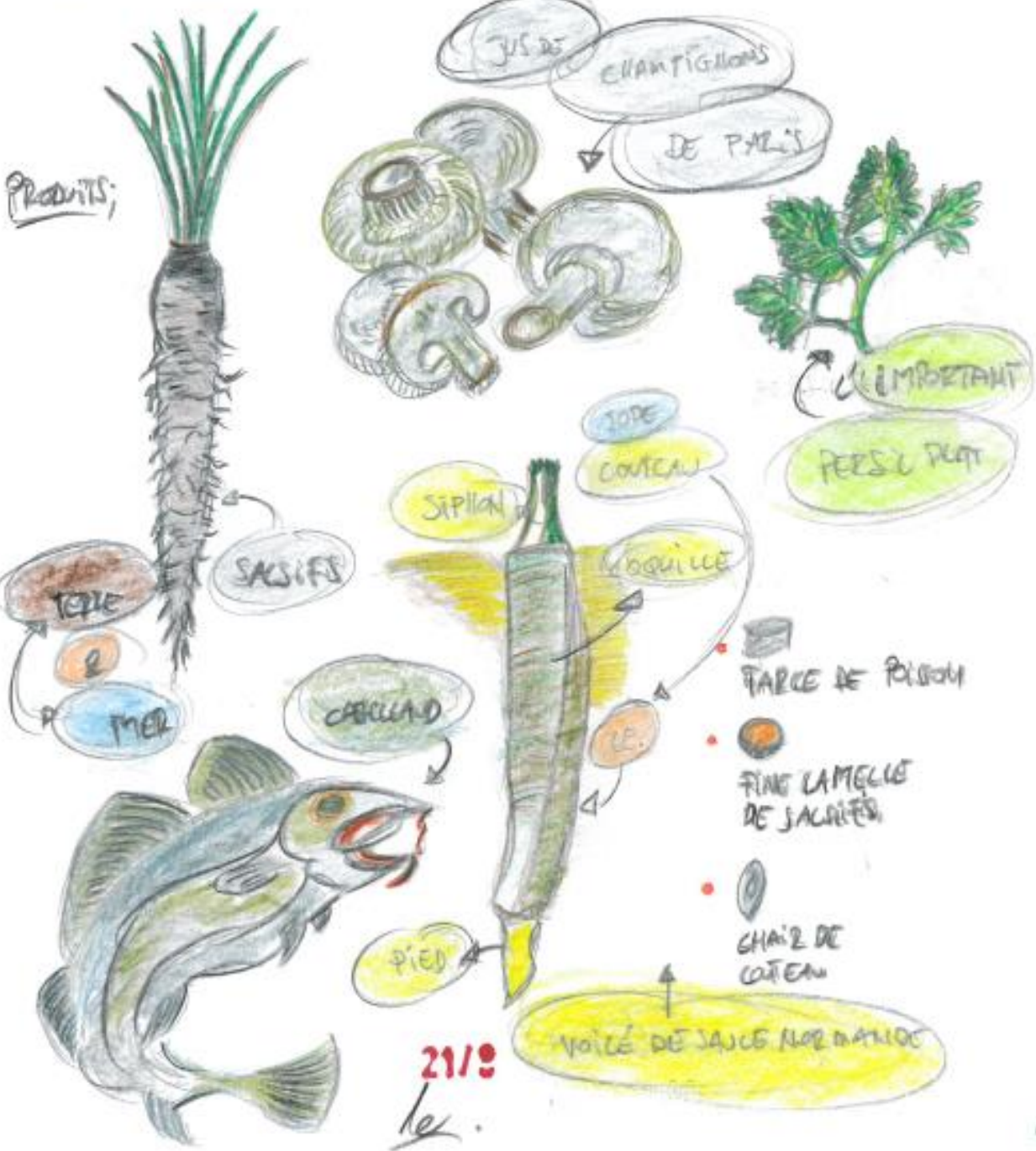
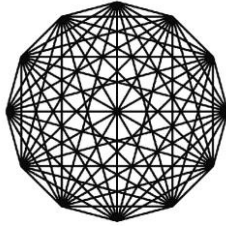


Caribland d'hiver - couronne - salés fi





# POTAGER

## **Winter vegetables**

Shabu-Shabu

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## **Tonburi – celery**

Waldorf salad 1.0

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## **Beetroot**

Coffee – anise – borscht

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## **Chard**

Capuns

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## **Onion**

Soup – Vin Jaune

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## **Potato**

Gnocchi – Sbrinz – leek – Tuber Melanosporum

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## **Brie**

Green walnut – black garlic – grapefruit

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## **Yuzu from Japan – citrus fruit**

Pop Art

Laurent Eperon - Chef de cuisine  
Aurélien Blanc - Restaurant Manager

8 courses – 248  
Without onion 7 courses – 228

Individual wine pairing upon request.

## 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