

MACARON!

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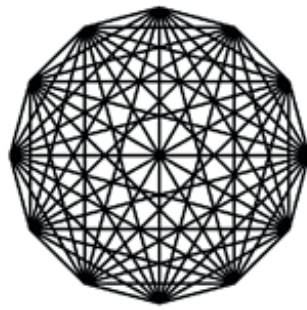
no-selle

noes

Macaron sé!



le. 4/2



HARMONIE

Forest mushrooms

Cappuccino

— —

Waldorf salad

Oscietra caviar from Belgium

— —

Duck liver

Terrine – truffle – dark chocolate – coffee – brioche

— —

Carabinero from the Algarve

Durban curry

— —

Seabass

Roasted on the skin – beurre blanc – eucalyptus

— —

French quail

Quatre-Epices – blackcurrant jus

— —

Austrian venison

Saddle – Grand-Veneur sauce – black salsify

— —

Peach – Almond – Mojito

Refreshment

— —

Milk chocolate – chestnut honey

Cuvée Or 1858 Barrique, Bonvin, Valais, 2018 [S]

Vin Santo, San Donato, San Gimignano, Toscana, 2015 [I]

9 courses – 295

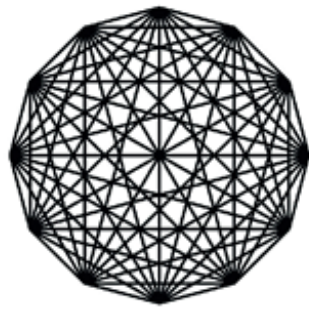
110 – seven Swiss wines à 1 dl [S]

165 – seven international wines à 1 dl [I]

Without duck liver and without peach 7 courses – 275

100 – six Swiss wines à 1 dl [S]

150 – six international wines à 1 dl [I]



POTAGER

Forest mushrooms

Cappuccino

—

Waldorf salad

Tonburi pearls

—

Beetroot

Yoghurt – panipuri – green cardamom

—

Chicory

Negroni

—

Barbajuans

Spinach – chard – pistachios

—

Jerusalem artichoke

Bleu de Termignon cheese

—

Hokkaido

Agnolotti – pine nuts – chervil

—

Peach – Almond – Mojito

Refreshment

—

Milk chocolate – chestnut honey

9 courses – 268

Without barbajuans and without peach 7 courses – 248

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

Max, Jan, Mirco, Luc, Youngwook, Friederike
Sanja, Benno, Timotej, Sergio, Patricia, Samuel, Keno

Suppliers & Producers

Vegetables, herbs, flowers, fruits & spices:

Asparagus, seasonal, Caspar Ruetz, Zurich
Marinello & Co AG, Zurich
Welti 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:

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

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

Origin

Scallop – wild caught – Northeast Atlantic
Scallop Saint Jacques – wild caught – Northeast Atlantic
Eel – wild caught – Australia and Oceania
Sturgeon, smoked – farmed – Europe
Sea bass – wild caught – Northeast Atlantic
Rockfish – wild caught – Northeast Atlantic
Anchovy – wild caught – North East Atlantic
Oyster – farmed – Europe
Carabinero shrimp – wild caught – Northeast Atlantic
Caviar, Osciètre – Baur au Lac selection – farmed – France
Caviar, Osciètre – farmed – Belgium
Fish roe – char – farmed – Europe
Venison, saddle – Austria
Venison, shank – Austria
Duck liver – France & Hungary
Pig, lardo – Italy
Quail – France
Chicken, liver – Switzerland
Chicken, stock juice – Switzerland

For information concerning allergies or intolerances.
Please do not hesitate to ask our service personnel.

CHF – incl. 7.7% VAT