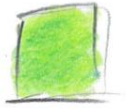






Asperges vertes en moule indienne - Oscietre ;

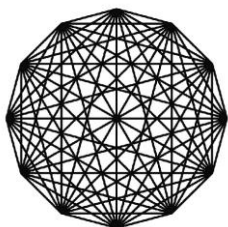


VILLA-FRÈTE  
 FLEURS  
 DE  
 CAPUCINE  
 TUBÉREUSE

-  CŒURS ASPERGE VERTE
-  FLEURS D'ORSEES
-  CŒUR DE L'OSCIÈTRE
-  CERFEUIL DU JARDIN
-  CIBOULETTE
-  RADIS ROSE
-  NAUET NOUVEAU
-  CAROTE PRIMAIRE
-  EPINARD NASU
-  CÉLERI EN BRANCHE
-  DE PARIS À CRU

13/21

le. 2021



## HARMONIE

### **Spring vegetables**

Shabu-Shabu

— —

### **Green asparagus from South Germany**

Mousse – green asparagus vinaigrette  
Caviar from Belgium

— —

### **Friulano**

Rosa del Bosco, Friuli, 2019

### **Crab**

Pulled – elderflower – dill – meringue  
Sea urchin

— —

### **Stäfner Räuschling**

Rütihof, Zürich, 2018

### **Egg**

Green peas – seasonal mushrooms  
Crayfish

— —

### **Chardonnay**

Merryvale, Carneros, Napa Valley, California, 2018

### **Carabineros**

On the Japanese grill – Tartar  
Jaffna flavour – Shiso

— —

### **As Sortes**

Godello, Rafael Palacios, Val do Bibei, Valdeorras, 2017

### **John Dory**

Sautéed – beurre blanc – eucalyptus  
Smoked sturgeon – Gillardeau oyster

— —

### **L'Aérienne**

Brut Nature, Tarlant, Champagne, 2004

### **Pigeon**

Roulade – duck liver – hazelnut – morel  
Vin jaune

— —

### **Syrah Champlan**

Didier Joris, Valais, 2012

### **Strawberry – rhubarb**

Woodruff

— —

### **Miel du jardin – almond**

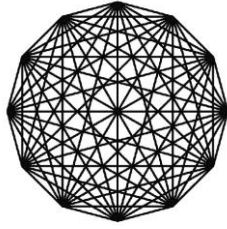
Pop Art

### **Secret de Château Biac**

Cadillac, Bordeaux, 2010

9 courses - 275  
Without egg and strawberry 7 courses - 255

145 – seven international wines à 1 dl  
125 – six international wines à 1 dl



# POTAGER

**Spring vegetables**  
Shabu-Shabu style

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**Green asparagus from South Germany**  
Mousse – green asparagus vinaigrette

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**Carrot**  
Tartar – malt

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**Egg**  
Green peas – seasonal mushrooms

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**Lettuce**  
César Style

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**Wheat**  
Goat cheese surprise

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**White asparagus from South Germany**  
Asparagus tips – mimosa – sauce hollandaise

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**Strawberry – rhubarb**  
Woodruff

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**Miel du jardin – almond**  
Pop Art

9 courses – 235

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7 courses – 205

Without egg and strawberry

Individual wine pairing upon request.

## Team Pavillon

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

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

## Suppliers & Producers

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### **Vegetables, herbs, flowers, fruits & spices:**

Asparagus, seasonal, Caspar Ruetz, Zurich  
Agroform, Zurich  
Welti, Zurich  
Hägeli, Zurich  
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

### **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

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John Dory – wild caught – Northeast Atlantic  
Sturgeon – farmed – Italy  
Sea urchin – wild caught – Northeast Atlantic  
Oyster – farmed – France  
Razor clam – Northeast Atlantic  
Crab – wild caught – Northeast Atlantic  
Lobster – wild caught – Northeast Atlantic  
Carabineros – wild caught – Northeast Atlantic  
Crayfish – wild caught – Europe  
Caviar – farmed – France  
Caviar – farmed – Belgium  
Duck liver – farmed – France  
Pigeon – Vendée, France  
Veal – Switzerland

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

CHF - incl. 7.7% VAT