

À LA CARTE

STARTERS

Potato from the region, 63

Vichyssoise – Beignet – truffle

Scallop, 68

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

Sweetbread, 58

Saltimbocca – chanterelles – Absinth from Jura – sauce Gribiche

MAIN COURSES

John Dory, wild caught, 84

Steamed – beurre blanc – eucalyptus – smoked sturgeon – Gillardeau oyster

Summer venison, 96

Filet – forest trumpet – jus of Galapagos coffee

Swiss veal, sliced veal fillet mignon Zurich style, 84

Rösti from Bintje potatoes

À LA CARTE

DESSERTS

Milk chocolate, 28
Pop art

Pear - pecan, 28
Blackcurrant sorbet

Homemade ice cream, per scoop 7
Vanilla from Uganda
Dark chocolate

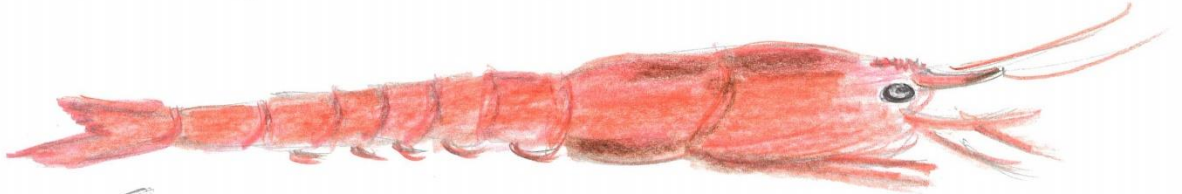
Homemade sorbets, per scoop 7
Lemon – mint
Blackcurrant

Served with
Chantilly – double cream – vanilla from Madagascar
Sablé

Selection of five fresh and matured cheeses, 38
Toasted Bread – yellow plum

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

^ Couleur rouge rose écaillée;



; en tartare, texture, coupé au couteau

; la queue a réactie le Maillard au grill



; pulpe de citron au sel, en gel

; forte en julienne, blanchi 3x.



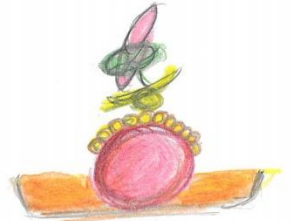
; graines d'amarante soufflées (Amaranthus tricolor)



; feuille de capsaicin, amertume naturel

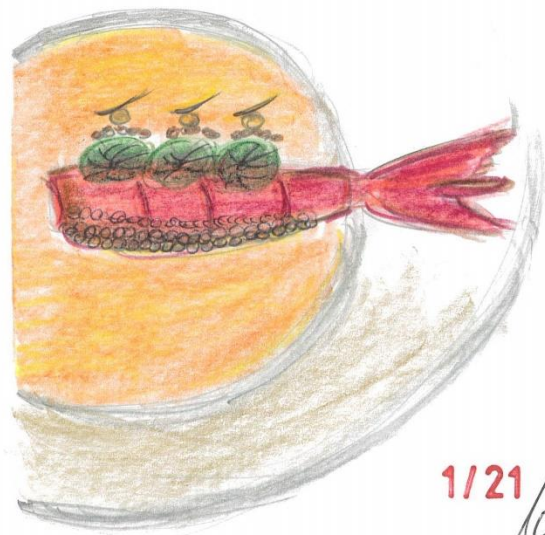
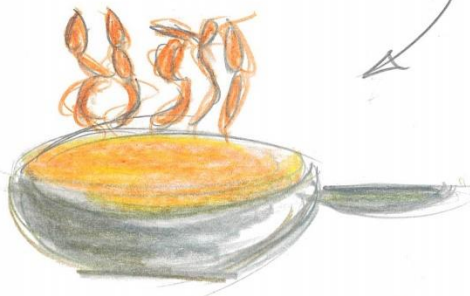


; feuille de shiso verte



o piquante, floral & vivante

Sauce au curry Jaffna



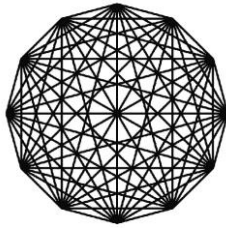
Du ptager, bleuet;

Plat à servir fide



11/21

le 201



HARMONIE

Late summer vegetables

Shabu-Shabu

— —

Regional Potato

Vichyssoise – beignet – truffle

— —

Saint-Saphorin Grand Cru

Les Blassinges, Pierre-Luc Leyvraz, Vaud, 2020

Scallop

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

— —

Pinot Gris

Erich Meier, Zürich, 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, 2010

Summer venison

Filet – forest trumpet
Jus of Galapagos coffee

— —

Grand Vin

Son Mayol, Mallorca, 2017

Mirabelle

Surprise

— —

Milk chocolate

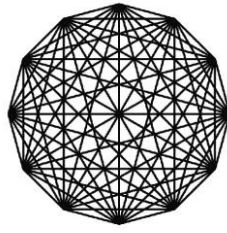
Pop art

Clos Habert

Tendre, François Chidaine, Montlouis sur Loire,
2017

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

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



POTAGER

Late summer vegetables

Shabu-Shabu

Potato from the region

Vichyssoise – pomme Macaire – truffle

Tomato

Olive – basil – mozzarella

Egg

Peas – seasonal mushrooms

Carrot

Tartar – malt

Tortellini

Goat cheese – gremolata

Risotto

Green beans – Sbrinz

Mirabelle

Surprise

Milk chocolate

Pop art

9 courses – 235

Without egg and mirabelle 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, Ticino
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