



PAVILLON

DÉJEUNER

Duck liver

Terrine - elderflower - elderflower berry

Codfish from Norway

Razor clam - Osciette caviar



Carabinero

Maillard - tartare - Jaffna spices

Veal from Switzerland

Veal shank 36 hours - Metternich



Chocolate Manjari

Raspberry

Menu - 185

3-course - 98*

CHF - 7.7% VAT incl.
Week 10-11 / 2020

*Starter, main course, dessert

Origin: eel - farmed Australia, pork - Switzerland, veal cheeks - Switzerland, veal sweetbread - Switzerland,
Razor clam - wild caught Northeast Atlantic, carabinero - wild caught Northeast Atlantic, chicken - Switzerland



P A V I L L O N

POTAGER

Winter vegetables

Pickles - raw - roasted

Butternut pumpkin

Egg yolk - leek

Brussels sprout

Pop Art

Cheese from our trolley

Grilled bread - seasonal chutney

Chocolate Manjari

Raspberry

Menu - 165
3-course - 88*