

# À LA CARTE

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## STARTERS

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**Char from Sattel, 52**

Kohlrabi - horseradish

**Hummer Pattes Bleues, 108**

Tomato - melon - Verveine

**Bouillabaisse, 78**

Rouille - garlic crisps

**Swiss veal, 52**

Tatar - handcut - Darphin potato

## MAIN COURSES

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**Codfish from Norway, 98**

Razor clam - Oscietre caviar

**Wild turbot, papillote, 118**

Pea - morrel - Vin Jaune

**Swiss veal, sliced veal fillet mignon, 84**

Rösti from Bintje potatoes

**Duck from Challans, 82**

Sauce à la Presse

Laurent Eperon - Chef de cuisine

Origin: char - farmed Switzerland, codfish - Northeast Atlantic, rock fish - Northeast Atlantic, lobster - Northeast Atlantic, Prawn - Mediterranean Sea, mussels: Northeast Atlantic, Turbot - Northeast Atlantic, veal - Switzerland  
Oscietre caviar - farmed Belgium, Baeri caviar - farmed France, duck - France

All our fish is wild caught if not otherwise specified.

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## DESSERTS

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### **Coffee Edition Pavillon Galapagos, 26**

Passion fruit - ginger

### **Exotic, 26**

Mango - coconut

### **Chocolate 1844, 26**

Pop Art - bitter chocolate sorbet

### **Homemade ice cream, per scoop ?**

Vanilla from Tahiti

Pistachio from Sicily

Hazelnut from Piedmont

Lavender

### **Homemade sorbets, per scoop ?**

Coconut

Yuzu from Japan

Bitter chocolate 1844

Passion fruit - Java pepper

### **Served with**

Double cream - vanilla from Madagascar - chantilly

Sablé

### **Fresh and ripe cheese, selection from J.L. Hadey, 32**

Assorted cheese from our trolley - freshly baked bread and butter

CHF - 7.7% VAT incl.

Spring 2020

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