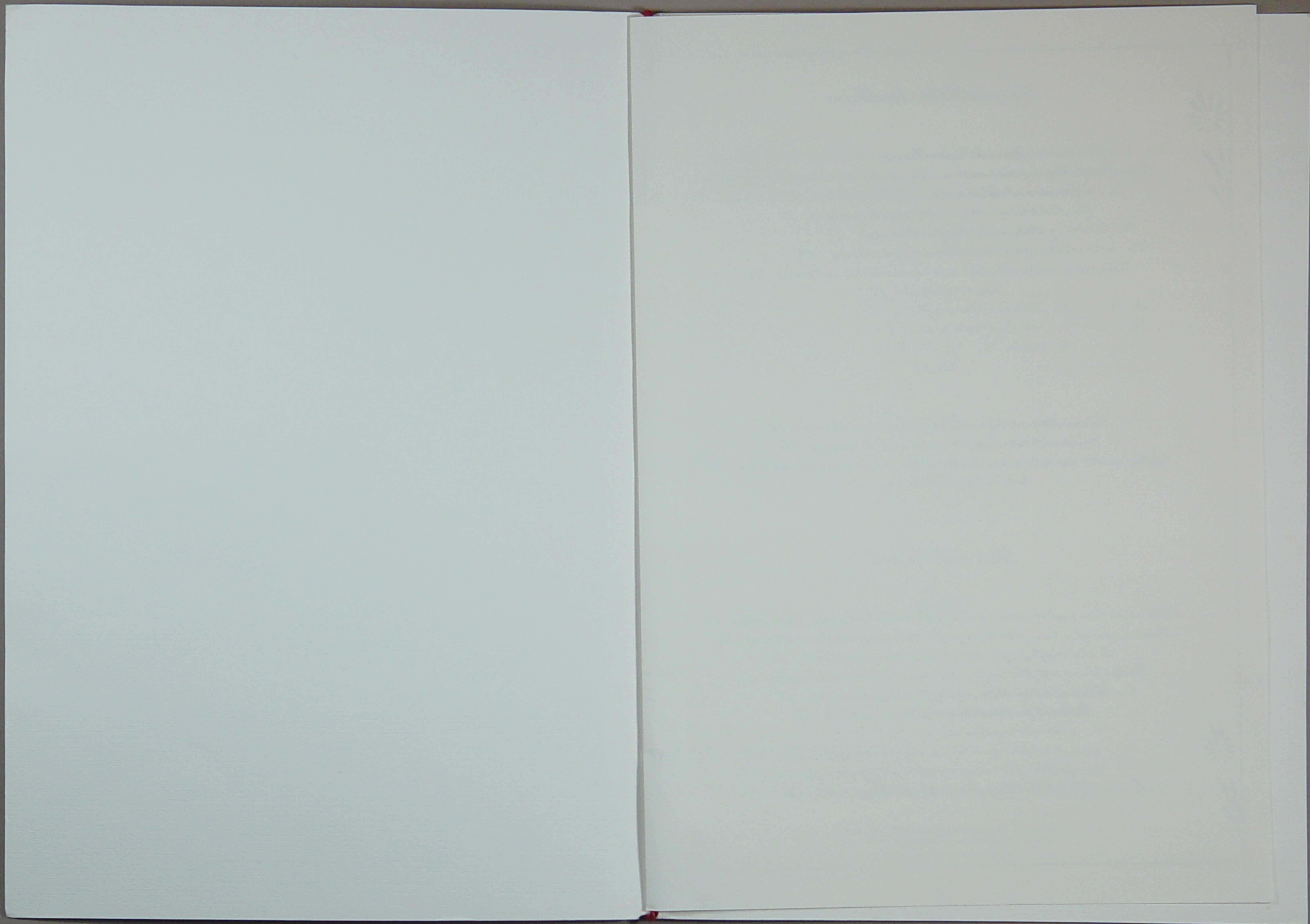




Le Pavillon





Hot and Cold Appetizers

- Iranian Caviar 107
 Carpaccio of Maguro tuna with couscous and Caviar pearls 46
 Quarters of chilled melon with Parma ham 25
 Smoked fillet of salmon with apple horseradish 39
 Salad of beef sirloin Thai style 37
 Fillet of turbot with lemon grass dressing 48
 Crayfish ravioli with white curry sauce and seasonal greens 42
 Seasonal lettuces 16

Soups

- Creamed tomato soup with stuffed zucchini blossom 13
 Creamed lobster soup flavoured with Armagnac 24
 Chilled double-broiled consommé with yellow mushrooms and cucumbers 14
 Cold leek and potato soup 12

Fish and Seafood

- Fillet of sea bass and snow peas served with Vodka and caviar cream sauce 68
 Sautéed slice of salmon with Champagne butter sauce and new potatoes 44
 Grilled crayfish tails with garlic butter and pilaf rice 72
 Grilled Dover sole fillets with baby spinach and béarnaise sauce 57
 Fillets of red mullet on stewed fennel and tomatoes 48
 Grilled or fried turbot steak with new potatoes 72

Speciality of the day from the trolley (at lunch only) 48

Out of regard to other guests we kindly ask the holders of a mobile phone not to use it within our restaurant. Thank you for your understanding.

Meat and Poultry

- Sautéed fillet of U.S. beef with honey-glazed shallots and gratinated potatoes 54
 Guinea fowl breast with summer truffle sauce and home-made noodles 37
 Breast of duck with white pepper sauce and Basmati-rice cakes 47
 Sliced fillet of veal Zurich style, roesti 54
 Scottish lamb cutlets with parsley crust and green beans, sautéed potatoes 48
 Sautéed fillets of veal with vegetables and coriander sauce, Jasmin rice 56
 Gratinated fresh cannelloni filled with spinach and ricotta 26 (entrée 16)
 Spaghettini with crayfish tails and a tomato and basil sauce 37 (entrée 23)
 Gratinated noodles Chef's style 26 (entrée 16)

Vegetables

- Fresh vegetable platter 24
 Noodles with butter 9
 Roesti potatoes 9
 Gratinated potatoes 9

Selection of cheeses 20



Desserts

- Mixed berry soup flavoured with champagne, strawberry sorbet 18
 Slice of lemon ice-cream, lime juice flavoured with vanilla 18
 Parfait of yellow passionfruit and slices of strawberry 18
 Profiteroles and vanilla ice-cream with warm chocolate sauce 18
 Sautéed peach with Gewürztraminer sorbet of the day 19
 Selection of desserts and sorbets from the trolley 18



All prices are inclusive of 6.5 % V.A.T.





Cuisine à Thème



Turbot du Nord

Filet de turbot sauté aux aubergines
et tomates braisées 65

Tronçon de turbot grillé
à la nage de légumes d'été 67

Filet de turbot à la vapeur à l'orientale 65



Menu



Carpaccio de thon Maguro au couscous
et perles d'osciètre

ou

Salade quelques feuilles

Filet de turbot sauté aux aubergines
et tomates braisées

ou

Queues de langoustines grillées
beurre pommadé à l'ail, riz pilaf

Magret de canard et sauce Moulin Manville
galettes de riz Basmati

ou

Côtes d'agneau persillade
haricots verts à l'échalote et pommes boulangère

Nage de fruits rouges frappée au champagne
sorbet aux fraises

Menu 92 (Menu avec une entrée 73)