



MONATSSPEZIAL 49.50
MONTHLY SPECIAL

Geschmortes Beef Short Rib (280 g),
aromatisch-kräftiger Jus, Jasminreis,
Pickles Braised Beef Short Rib (280 g),
rich aromatic jus, jasmine rice, pickles

MITTAGSMENUS
LUNCH MENUS

Montag / Monday

Paniertes Pouletschnitzel, Kapern-
Zitronensauce, Spätzli, Coleslaw 22.50
Breaded chicken schnitzel, caper-
lemon sauce, spaetzle, coleslaw

Dienstag / Tuesday

Hausgemachte Rindslasagne 22.50
Homemade beef lasagna

Mittwoch / Wednesday

Schweinebauch, Kartoffelstampf, 22.50
Kohl
Pork belly, mashed potatoes,
cabbage

Donnerstag / Thursday

Poulet-Ballotine, Pastinakenpüree, 22.50
Marktgemüse
Chicken ballotine, parsnip purée,
market vegetables

Freitag / Friday

Dorsch, junge Kartoffeln, Zitronen-
Kräuter-Bohnen, Spinat 22.50
Cod, new potatoes, lemon-herb
beans, spinach

Bei allen Mittagsmenus ist ein
kleiner Salat inbegriffen
A small salad is included with
each lunch menu

HAUSGEMACHTES PAVILION SUSHI
HOMEMADE PAVILION SUSHI

Gemischter klassischer Teller 25.90
Mixed classic plate

4 Stück Lachs-Avocado Uramaki
4 Stück Spicy Crunchy Tuna
3 Stück Gurken Hosomaki
3 Stück Hot Roll Futomaki
4 pieces salmon-avocado uramaki
4 pieces spicy crunchy tuna
3 pieces cucumber hosomaki
3 pieces hot roll futomaki

Gemischter vegetarischer Teller 24.90
Mixed vegetarian plate

4 Stück Mango Roll
4 Stück Avocado Uramaki
3 Stück Gurken Hosomaki
3 Stück Hot Roll Futomaki
4 pieces mango roll
4 pieces avocado uramaki
3 pieces cucumber hosomaki
3 pieces hot roll futomaki

Nigiri - 2 Stück / 2 pieces
Sushi-Reis, Ingwer, Wasabi, Sojasauce
Sushi rice, ginger, wasabi, soy sauce

Lachs / salmon 8.90
Thunfisch / tuna 8.90
Dorade / dorade 8.90
Unagi Kabayaki (Aal) / eel 8.90
Avocado / avocado 7.90

Special
Lachs & Miso Butter / salmon & miso butter 9.90
Dorade & Feige / dorade & figs 9.90
Gunkan Gueixa Lachs, Aal, knusprige Lachs-
haut / salmon, eel, crunchy salmon skin 9.90
Aubergine & Kabayaki / eggplant & kabayaki 7.90

Sashimi - 3 Stück / 3 pieces
Ingwer, Wasabi, Sojasauce
Ginger, wasabi, soy sauce

Lachs / salmon 14.90
Thunfisch / tuna 14.90
Dorade / dorade 14.90
Temperierter Aal / warm eel 14.90

VORSPEISE / STARTER

Gemischter Blattsalat Vorspeise: **11.90**
Hauptspeise: **18.90**

Gerösteter Kürbis, Erdnüsse, Yuzu-Dressing
Mixed leaf salad, roasted pumpkin, peanuts, yuzu dressing

+ Teriyaki-Tofu / + *teriyaki tofu* **+5.90**
+ Pouletbrust-Streifen / + *chicken strips* **+7.90**
+ 3 Tempura-Crevetten / + *3 tempura shrimps* **+10.90**

Frühlingsrollen **10.90**

Gemüsefüllung, Sweet-Chili-Sauce
Spring rolls: vegetable filling, sweet chili sauce

Crevetten Tempura **17.90**

Limetten-Veganaise
Shrimp tempura, lime veganaise

Tom Kha

Kokosmilch, Mais, Pilze, Kefen, Tomaten
Coconut milk, corn, mushrooms, sugar peas, tomatoes

Tofu / *tofu* **13.50**
Poulet / *chicken* **15.50**
Crevetten / *shrimp* **17.50**

HAUPTGANG / MAIN COURSE

Pikantes Pavilion Bami Goreng 24.50

Gebratene Nudeln, Karotten, Mais, Pilze, Kefen, Peperoni, Sojasprossen

Spicy stir fried noodles, carrots, corn, mushrooms, sugar peas, bell peppers, soy sprouts

+ Spiegelei / + *Fried egg* +2.00

+ Poulet /+ *chicken* +6.00

+ Crevetten /+ *shrimp* +7.00

Rotes Thai Curry

Kokosmilch, Karotten, Mais, Pilze, Kefen, Peperoni, Jaminreis

Coconut milk, carrots, corn, mushrooms, sugar peas, bell peppers, jasmine rice

Tofu / *tofu* 26.50

Poulet / *chicken* 27.20

Rindfleisch / *beef* 28.20

Crevetten / *shrimp* 30.20

Tom Kha

Kokosmilch, Karotten, Mais, Pilze, Kefen, Peperoni Tomaten, Jasminreis

Coconut milk, carrots, corn, mushrooms, sugar peas, bell peppers, tomatoes, jasmine rice

Tofu / *tofu* 25.60

Poulet / *chicken* 26.80

Crevetten / *shrimp* 29.60

Pouletschenkel Torikatsu 24.80

Hausgemachte Katsu Sauce

Chicken thigh torikatsu, homemade katsu sauce

Smashed Teriyaki Beef Burger 25.90

Bao Bun, Weisskohl-Kimchi, karamalisierte Zwiebeln, Veganaise, Teriyaki-Sauce

Bao bun, white cabbage kimchi, caramelized onions, veganaise, teriyaki sauce

Veganer Teriyaki Burger 24.90

Bao Bun, Pilz Patty, Weisskohl-Kimchi, Limetten-Veganaise, Teriyaki-Sauce

Bao bun, mushroom patty, white cabbage kimchi, lime-veganaise, teriyaki sauce

Poké Bowl

Sushi-Reis, Avocado, Mango, eingelegter Ingwer, Edamame, Wakame
Sushi rice, avocado, mango, pickled ginger, edamame, wakame

Tofu / *tofu* 23.30

Thunfisch / *tuna* 26.90

Lachs / *salmon* 26.90

WÄHLE DEINE BEILAGE / CHOOSE YOUR SIDE DISH

Jasminreis 4.90

Jasmine rice

Pommes frites 5.90

French fries

Trüffel-Parmesan-Pommes 11.90

Truffle parmesan fries

Süßkartoffel Frites 7.90

Sweet potato fries

Teriyaki Pak Choi 6.40

Teriyaki pak choi

Gebratenes Gemüse 7.90

Karotten, Mais, Pilze, Kefen, Peperoni
Grilled vegetables

carrots, corn, mushrooms, sugar peas, bell peppers

Weisskohl-Kimchi 7.40

White cabbage kimchi

Edamame 7.50

Soybeans in the pod

+ Chilli Sesam Sauce +2.00

+ *Chilli sesame sauce*



KINDERMENU / KIDS MENU

Panko Poulet Nuggets, Pommes Frites, Gemüsesticks **13.50**

Panko chicken nuggets, French fries, veggie sticks

Kabeljau-Stäbchen, Reis, Erbsli & Rüebli **14.50**

Codfish fingers, rice, peas & carrots

SÜSSES FINALE / SWEET FINALE

Schokoladenküchlein **12.90**

lauwarm serviert mit Flüssigem Kern,
Bourbon Vanille Glacé

Chocolate cake, served lukewarm with molten center, Bourbon vanilla ice cream

Matcha Tiramisu **11.90**

Yuzu Curd

Matcha Tiramisu, yuzu curd

The Pavilion Churros **10.90**

Zimt & Zucker, Schokoladensauce

Cinnamon & sugar, chocolate sauce

Verschiedene Gelati & Sorbet (pro Kugel) **4.90**

Various ice cream & sorbet (price per scoop)

Bourbon Vanille / bourbon vanilla

Sizilianische Pistazie / sicilian pistachio

Kokosnuss / coconut

Dunkler Kakao / dark cocoa

Erdbeer / strawberry

Ananas / pineapple

+ Schlagrahm / + whipped cream

+1.50

Auswahl an Mochis **Stk. 3.50**

Selection of mochis

Mango & Passionsfrucht / mango & passion fruit

Yuzu & Limette / yuzu & lime

Himbeere & Lychee / raspberry & lychee

Vanille / vanilla

Schokolade / chocolate