



VORSPEISE / STARTER

Edamame **7.50**
Soybeans in the pod
+ Chilli-Sesam-Sauce **+2.00**
+ Chilli sesame sauce

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

Grüner Spargel, Erdnüsse, Yuzu-Dressing
Mixed leaf salad, green asparagus, peanuts, yuzu dressing

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

Aromatischer Entensalat **16.50**
Konfierte Entenschenkel, Granatapfel, Chili, Lychee, BBQ-Sauce
Aromatic duck salad, confit duck leg, pomegranate, chili, lychee, BBQ sauce

Geröstete Miso-Aubergine **14.90**
Kräutersalat, Granatapfel
Roasted miso eggplant, herb salad, pomegranate

Rindstatar Vorspeise: **22.80**
Hauptspeise: **34.80**

Eingelegte Birne, Frühlingszwiebeln, Eigelb, Sesam, Niku-Sauce, Brioche-Toast, Miso-Butter
Beef tartar: pickled pear, spring onions, egg yolk, sesame, niku sauce, brioche toast, miso butter

Tuna Tataki **26.90**
Birne, Daikon Rettich, Knoblauch-Chips, Soja-Yuzu-Sauce
Tuna tataki, pear, daikon radish, garlic chips, soy yuzu sauce

Sake Usuzukuri "Lachs Carpaccio" **25.90**
Togarashi, Yakiniku, Lauch-Chips
Sake Usuzukuri "salmon carpaccio", togarashi, yakiniku, leek chips



VORSPEISE / STARTER

Crevetten Tempura Pikante Mayonnaise <i>Shrimp tempura, spicy mayonnaise</i>	17.90
Frühlingsrollen Gemüsefüllung, Sweet-Chili-Sauce <i>Spring rolls, vegetable filling, sweet chili sauce</i>	10.90
Miso-Suppe Rotes Miso, Tofu, Wakame <i>Miso soup, red miso, tofu, wakame</i>	10.50

Dim Sum & Gyoza Gedämpfte Teigtaschen, Chili-Sauce & Reisessig-Sauce <i>Steamed dumplings, chili sauce & rice vinegar sauce</i>	
Gemüse / vegetable	15.50
Rind / beef	16.50
Ente / duck	16.50
Crevetten Har Gao / prawns har gao	16.50
Tintenfisch / squid	16.50
Gemischtes Körbchen mit je 1 Stück <i>Mixed basket with 1 piece each</i>	19.50
Gyoza Gemüse / gyoza vegetable	15.50



URAMAKIS

Wagyu Aburi - 8 Stück 29.90

Sushi-Reis, Nori, Wagyu-Rindfleisch,
Karotten-Zucchini-Tempura, Avocado,
Teriyaki, Kartoffel-Chips, Trüffel-Mayonnaise
*Sushi rice, nori, wagyubeef, carrot-zucchini
tempura, avocado, teriyaki, potato chips,
truffle mayonnaise; 8 pieces*

Mango Roll - 8 Stück 22.90

Sushi-Reis, Nori, Mango, Gurke, Avocado,
Frischkäse, Passionsfrucht
*Sushi rice, nori, mango, cucumber, avocado,
cream cheese, passion fruit; 8 pieces*

Spicy Crunchy Tuna Roll - 8 Stück 23.90

Sushi-Reis, Nori, Pikantes Tuna-Tatar,
Gurke, Avocado, Tempura-Flocken, Sesam,
pikante Mayonnaise
*Sushi rice, nori, spicy tuna tatare, cucumber,
avocado, tempura flakes, sesame, spicy
mayonnaise; 8 pieces*

Crispy Salmon Roll - 6 Stück 23.90

Sushi-Reis, Nori, Lachs, Avocado, Lauch,
Sesam, pikante Mayonnaise, Frühlingszwiebeln,
gebacken als Tempura
*Sushi rice, nori, salmon, avocado, leek,
sesame, spicy mayonnaise, spring onions,
fried as tempura; 6 pieces*

Sake Aburi Roll - 8 Stück 24.90

Sushi-Reis, Nori, Lachs, Tempura-Crevetten,
Tobiko, Avocado, geräuchertes Togarashi,
Mayonnaise, Sweet-Chilli-Sauce
*Sushi rice, nori, salmon, tempura shrimps,
tobiko, avocado, smoked togarashi,
mayonnaise, sweet chilli sauce; 8 pieces*

Nigiri - 2 Stück / 2 pieces

Sushi-Reis, Ingwer,
Wasabi, Sojasauce
*Sushi rice, ginger, wasabi,
soy sauce*

Lachs / salmon 9.50

Thunfisch / tuna 9.50

Dorade / dorade 9.50

Unagi Kabayaki (Aal) / eel 9.50

Avocado / avocado 8.50

Special

Gunkan Gueixa Lachs, Aal, 10.50

knusprige Lachshaut / salmon,
eel, crunchy salmon skin

Egg Tamago / egg tamago 8.50

Hosomaki - 6 Stück / 6 pieces

Sushi-Reis, Nori, Ingwer,
Wasabi, Sojasauce
*Sushi rice, nori, ginger,
wasabi, soy sauce*

Lachs / salmon 10.50

Thunfisch / tuna 10.50

Avocado / avocado 9.50

Gurke / cucumber 9.50

Avocado, Frischkäse, 10.50

Passionsfrucht / avocado,
cream cheese, passion fruit

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



GEMISCHTE SUSHIPLATTEN FÜR 2 PERSONEN ZUM TEILEN

*MIXED SUSHI PLATTERS
FOR 2 PEOPLE TO SHARE*

KLASSISCHE PLATTE *CLASSIC PLATTER*

75.00

Wagyu Aburi Roll	4 Stück / 4 pieces
Spicy Crunchie Tuna Roll	4 Stück / 4 pieces
Sake Aburi Roll	4 Stück / 4 pieces
Lachs Nigiri	2 Stück / 2 pieces
Thunfisch Nigiri	2 Stück / 2 pieces
Lachs Hosomaki	6 Stück / 6 pieces

VEGETARISCHE PLATTE *VEGETARIAN PLATTER*

59.50

Mango Roll	8 Stück / 8 pieces
Avocado Hosomaki	6 Stück / 6 pieces
Gurke Hosomaki	6 Stück / 6 pieces
Egg Tamago Nigiri	2 Stück / 2 pieces
Avocado Nigiri	2 Stück / 2 pieces



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

Egg Fried Rice 23.50

Gebratener Reis, Ei, Karotten, Mais, Pilze,
Kefen, Peperoni, Sojasprossen

*Fried rice, egg, carrots, corn, mushrooms,
sugar peas, bell peppers, soy sprouts*

+ Poulet / + chicken	+6.00
+ Crevetten / + prawns	+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

Poké Bowl

Sushi-Reis, Avocado, Mango, Gurke, Edamame,
Cherrytomate

*Sushi rice, avocado, mango, cucumber, edamame,
cherry tomato*

Tofu / toFu	23.30
Thunfisch / tuna	26.90
Pikantes Thunfisch-Tatar / spicy tuna tatar	26.90
Lachs / salmon	26.90



HAUPTGANG / MAIN COURSE

Pouletschenkel Torikatsu Hausgemachte Katsu-Sauce <i>Chicken thigh torikatsu, homemade katsu sauce</i>	26.80
Ojo de Agua Ribeye Steak Pikanter Pavilion Jus, Choi Sum <i>Spicy Pavilion jus, choi sum</i>	35.50
Alpstein Miso-Chili-Chicken 1/2 Poulet, Weisskohl-Kimchi <i>1/2 chicken, white cabbage kimchi</i>	32.50
Smashed Teriyaki Beef Burger Bao Bun, Weisskohl-Kimchi, karamalisierte Zwiebeln, Veganaise, Teriyaki-Sauce <i>Bao bun, white cabbage kimchi, caramelized onions, veganaise, teriyaki sauce</i>	25.90
Veganer Teriyaki Burger Bao Bun, Pilz-Patty, Weisskohl-Kimchi, Limetten-Veganaise, Teriyaki-Sauce <i>Bao bun, mushroom patty, white cabbage kimchi, lime-veganaise, teriyaki sauce</i>	24.90
Wolfsbarsch Thai Style Mango-Karotten-Kräutersalat, Nuoc Cham <i>Thai style seabass, mango carrot herb salad, nuoc cham</i>	29.90

Alle Hauptgänge werden ohne Beilagen serviert
All main courses will be served without side dishes

WÄHLE DEINE BEILAGE / CHOOSE YOUR SIDE DISH

Jasminreis <i>Jasmine rice</i>	4.90
Gebratener Reis mit Gemüse <i>Fried rice with vegetables</i> + Ei, + egg	8.50 +1.00
Pommes Frites <i>French fries</i>	6.50
Trüffel-Parmesan-Pommes <i>Truffle parmesan fries</i>	11.90
Süsskartoffel Frites <i>Sweet potato fries</i>	8.50
Choi Sum & Pickles <i>Choi sum & pickles</i>	7.50
Gebratenes Gemüse Karotten, Mais, Pilze, KeFen, Peperoni <i>Grilled vegetables</i> <i>carrots, corn, mushrooms, sugar peas, bell peppers</i>	8.00
Weisskohl-Kimchi <i>White cabbage kimchi</i>	7.50

KINDERMENU / KIDS MENU

Panko Poulet Nuggets, Pommes Frites, Gemüsesticks <i>Panko chicken nuggets, French fries, veggie sticks</i>	15.50
Kabeljau-Stäbchen, Reis, Erbsli & Rübli <i>Codfish Fingers, rice, peas & carrots</i>	15.50



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*

Erdnussbutter-Cheesecake 13.90

Bitterschokolade, Toffee-Sauce

*Peanut butter cheesecake, dark chocolate,
toffee sauce*

The Pavilion Churros 10.90

Zimt & Zucker, Schokoladensauce

Cinnamon & sugar, chocolate sauce

Verschiedene Gelati & Sorbet (pro Kugel) 5.50

Various ice cream & sorbet (price per scoop)

Bourbon Vanille / *bourbon vanilla*

Sizilianische Pistazie / *sicilian pistachio*

Kokosnuss / *coconut*

Dunkler Kakao / *dark cocoa*

Erdbeer / *strawberry*

Mango / *mango*

+ Schlagrahm / *+ whipped cream*

+1.50

Auswahl an Mochis Stk. 4.00

Selection of mochis

Mango & Passionsfrucht / *mango & passion fruit*

Yuzu & Limette / *yuzu & lime*

Kokosnuss / *coconut*

Vanille / *vanilla*

Schokolade / *chocolate*



THE PAVILION

Deklaration / declaration:

Poulet / chicken: Schweiz / Switzerland

Rind / beef: Schweiz & Spanien & Argentinien / Switzerland & Spain & Argentina

Lachs / salmon: Schottland / Scotland

Thunfisch / tuna: Malediven / Maldives

Wolfsbarsch / seabass: Griechenland / Greece

Dorade / dorade: Griechenland / Greece

Crevetten / shrimp: Vietnam / Vietnam

Aal / eel: China / China

Brot / bread: Schweiz / Switzerland

Bezüglich Allergien und Unverträglichkeiten
wende Dich bitte an unser Servicepersonal

*Regarding allergies and intolerances,
please contact our service staff*