

BAUR AU LAC



Swiss International Air Lines (*SWISS*) teams up with Zurich's Michelin-starred *Pavillon* restaurant at Baur au Lac hotel for its latest in-flight cuisine

From **September 1st to November 30th 2022**, Swiss International Air Lines (SWISS) has teamed up with [Pavillon](#) restaurant at Zurich's [Baur au Lac](#) hotel to present the menu creations of highly acclaimed **Chef Laurent Eperon** and **II. Chef de Cuisine Maximilian Müller** aboard the airline's flights. As the latest chapter in the award-winning 'SWISS Taste of Switzerland' inflight culinary programme, First and Business class passengers' on SWISS' long-haul services will be able to enjoy Pavillon's two Michelin-starred culinary delights over the next three months.

As one of the top restaurants in Switzerland's most vibrant city, Pavillon combines French haute cuisine, impeccable service and an exciting ambiance, earning it **2 Michelin stars and 18 GaultMillau points**. As pioneers of new French cuisine, Chef Eperon and Chef Müller have created a bespoke menu for Swiss International Airlines (SWISS) with Pavillon signature dishes which showcase their seasonal and modern interpretations of classic haute cuisine. For this chapter of 'SWISS Taste of Switzerland', they will focus on specialities from the canton of Zurich as a way to further showcase Switzerland's culinary diversity.

LOBSTER TAIL AND VENISON ENTRECÔTE IN SWISS FIRST

Swiss International Airlines (SWISS) First-Class passengers can indulge in a range of decadent Pavillon speciality dishes, including a first course of lobster tail and bisque mousse, with celery, radish and yuzu; Pavillon's signature Bouillabaisse with pulled cod, mussels with dill oil; or an autumnal Waldorf salad with celery, apple and toasted walnuts. An exquisite main course follows offering Venison entrecôte with a

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coating of black trumpet and peppercorn sauce; John Dory fillet with smoked sturgeon beurre blanc; or roasted cauliflower with a curry sauce, chickpeas, quinoa and dates. Rounding off the First-Class menu is a selection of Zurich's finest cheese, followed by a choice of two delicious desserts which includes golden lavender honey mousse with salted almonds and fior di latte ice cream, or chocolate and chestnut cake with poached pear and Turicum gin ice cream.

BEEF TENDERLOIN AND PIKEPERCH FILLET IN SWISS SECOND

Swiss International Airlines (SWISS) is also offering its long-haul Business Class passengers culinary delights from the Pavillon kitchen, which includes a choice of starters with Mediterranean octopus terrine with grapefruit vinaigrette; or pumpkin, apple and kale salad with beetroot hummus. For the main course, guests can choose between a beef tenderloin with stroganoff sauce, potato gratin and braised Swiss chard; pikeperch fillet with Durban curry sauce, sweet potatoes with kohlrabi, romanesco and sugar snap peas; or sliced seitan with mushroom sauce, baked rösti, broccoli and carrot. Following on from a Zurich cheese selection, passengers can enjoy a sweet end to the meal, with the two Chefs creating an indulgent apricot dacquoise cake with almonds and lemon verbena Chantilly, as well as a selection of Swiss chocolates.

Baur au Lac has rooms available from CHF 695 (approx. \$644) per night, based on two adults sharing a Deluxe Double room on a room-only basis. <https://www.bauraulac.ch/en/>

ABOUT BAUR AU LAC

Zurich with its private park and views of Lake Zurich and the Alps is truly unique. The 119 rooms and suites at Baur au Lac showcase an exquisite, timeless design inspired by Art Deco and Louis XVI, skillfully blended with contemporary elements, modern art, and a touch of glamour, creating a refined eclectic style.

Baur au Lac's dining options are among the most exclusive in the city. Guests can indulge in a modern interpretation of haute cuisine at the Michelin-starred restaurant Pavillon, while the Brasserie and Bar "Baur's" celebrate European culinary classics. Whether you prefer cocktail classics or trendy highballs, elegant champagne or robust wines, sparkling aperitifs or warming digestifs, the diverse drink menu offers something special for every palate.

In October 2020, Baur au Lac was ranked #1 among the best 50 hotels worldwide and was named the best hotel in Europe for the third consecutive time at the Readers Choice Awards by the US travel magazine Condé Nast Traveler. For more information, visit www.bauraulac.ch.