Drinks

Global Aperitifs

Aperitifs have taken the world by storm,
and during that golden hour between the end of the work day and
the start of a great meal, every country has their own way of
'opening the appetite'. We take you around the globe to taste a selection
of signature aperitifs we have created inspired by their respective countries.

BAUR'S SPRITZ (Italy & France) 23

The origins of the spritz lie in the connection between the Austrian Empire and Venice, with the Italians adding a splash of bitters to the already popular 'spritzer'. We reclaim the drink to central Europe by using a delicious Campari and fine Champagne.

EDIGRONI (Scotland) 21

Another surprising place to enjoy an aperitif is Edinburgh, where we combine a fine example of their booming gin industry with their love of Montenegro for a floral and spicy take on the classic Negroni.

ETSU (Japan) 22

A zesty blend of grapefruit juice and yuzu as a base. Floating above is a striking green layer of matcha and Japanese gin. Refreshing, aromatic, and visually stunning.

BLACK NEGRONI (Italy) 22

Dark berry notes meet classic Negroni bitterness, finished with a gentle fiery kick.

SAFFRON MARTINI (Spain) 19

A silky martini elevated by delicate saffron-infused gin.

Highballs

Although the popular perception is that classic cocktails are usually served bracingly strong and short in an iconic martini glass or large whisky tumbler, the fact remains that long, refreshing mixed drinks have ruled the roost for centuries.
Like almost all classic cocktails, highballs are deceptively simple, and when done well - with precisely measured proportions, a focus on quality ingredients and ice (cut in Switzerland), in the right glass (we import ours from Japan) - they can be a real treat, and with simple garnishes to complement the drink where appropriate, they are a thing of beauty.

LAST SPRITZ 19

Crisp and sophisticated, with luminous citrus notes and an enduring herbal finish.

BAUR'S G&T 22

After days of testing, we've crafted the perfect 100% Swiss G&T—alpine-fresh gin, herbaceous tonic, and tart berries.

PALOMA 22

The first of two criminally overlooked long tequila highballs, this thirst quenching 'Dove' was created by the legendary ordained Don Javier Delgado Corona in his small bar with no name referred to simply as „The Chapel".

WHISKY SUNRISE 19

A Baur's twist on a timeless classic. Silky whiskey, bright citrus and a vibrant cherry finish.

EL DIABLO 22

Unusually for a tequila drink, this became something of a mainstay in Tiki bars from the late 1940's onwards. 'The Devil' has it's fiery ginger beer tamed by lime and a touch of blackcurrant liqueur.

DARK 'N' STORMY 19

A favourite not just in Bermuda but for bartenders the world over due to the perfect combination of sweet, tropical notes from this classic dark rum and spicy ginger beer, said to be the colour of a cloud 'only a fool or a dead man would sail under'.

Easy does it

Light in alcohol yet rich in character, our Low-ABV selection delivers vibrant flavours with refined balance. Designed for leisurely enjoyment, these cocktails are as refreshing as they are indulgent.

BIANCO ROSA 4% 19

Vermouth Bianco, soda & grapefruit soda. Refreshing and lightly bittersweet

PORTO TONICO 3,3% 19

Refreshing white port topped with tonic and a twist of citrus.

FIZZY BUZZ 1,2% 19

A gin cocktail that tastes like a sun getaway - juicy passionfruit, smooth coconut and crisp burst of grapefruit bubbles.

ST TROPIQUE 0,8% 22

Delicate elderflower notes blend seamlessly with cucumber and pineapple.

Gently Twisted Classics

Although we are happy to make any classic that we have ingredients on hand for, we suggest that you select from our menu of classics, where we have just added the tiniest hint of something extra in each one that you'll only find in our bar....

ALPINE DAIQUIRI 19

Baurs`s take on a classic Daiquiri with homemade alpine tincture.

ÉCLAT 22

Slightly spicy, yet fruity take on a Margarita with homemade pineapple tequila.

PENICILLIN 25

Neo-classic twist on a whisky sour with spicy ginger and a subtle smokiness.

JOLI 19

Well-balanced, gin-based drink with a burst of fruity freshness and a hint of sweetness.

THYME AFTER THYME 19

A shaken blend of thyme-infused gin, lemon and honey, fresh and citrusy.

SLOW SEDUCTION 22

Based on the berry – infused depth of gin, this drink is a harmonious blend of orchard fruits and subtle botanicals.

HOT N COLD 19

An elevated take on the classic Spicy Margarita, with layered warmth, and a zesty Tajín finish.

Non Alcoholic

Discover our exquisite selection of non-alcoholic beverages, thoughtfully crafted to elevate your experience. Savor the effervescence of our bubbly delights, enjoy the sophisticated flavors of our non-alcoholic vermouth, or indulge in the rich notes of our alcohol-free Chardonnay. Each drink is a celebration of taste, perfect for those seeking elegance without the alcohol. Cheers to a refined and refreshing experience!

CRISP CUCUMBER 19

Delicate dance of non-alcoholic gin and cucumber, fresh and invigorating.

ARANCIA ROSSO 19

Bittersweet, spiced and refreshing, with rooibos depth and vibrant orange notes.

FIZZY FIZZ 19

Bright and tropical with passion fruit and coconut, this cocktail balances sweet, sour and silky textures in perfect harmony - a refreshing escape in every sip.

GRAPEFRUIT SPRITZ 19

Bubbly and elegant, this zesty grapefruit creation is a light, citrus-forward treat that is as that's as sophisticated as it is refreshing.

MATCHA MADE IN HEAVEN 19

Green tea earthiness meets ginger heat, mellowed by lush passionfruit.

GINGERLY YOURS 19

A warming mix of ginger, apple, honey and lemon, crowned with a light cinnamon Baiser.

NOGRONI 19

Bitter, zesty, and beautifully grown up - everything you love about a Negroni, just without the buzz.

Bar Snacks

Olives	5
Organic salmon, smoked in house	26
Pata Negra Blázquez, *24 months aged / 36 months aged*	28 / 42
Swiss aperitif platter, *Swiss charcuterie*	23
Chef's mixed platter for two, *Pata Negra croquettes, salmon, herb bacon, swiss cheese*	57
Cheese selection	29
Chef's salad, *Green leaf salad, avocado, Datterini tomatoes, eggs, bacon, croutons, Pommery mustard vinaigrette*	29
Caesar salad / +chicken / +king prawns	29 / 42 / 46
Club Sandwich, salad or french fries	38
Chef's Beef Tartar, *Baur's Style or Carne Cruda*	36 / 50
Dieckmann & Hansen Oscietra Caviar 50g, *with blinis and sourcream*	92
Baur au Lac Selection Caviar 50g, *and accompaniments*	240
Vintage sardines, *„Selection Baur au Lac"*	27
French fries with truffle / with lobster	27 / 36

Wagyu Burger, truffle mayonnaise, braised shallots, Coleslaw, french fries *pimp your Burger with duck liver +11*	45
3 Mini Wagyu Burger, truffle mayonnaise, braised shallots, Coleslaw *additional mini burger per piece +12*	39
3 Pata Negra croquettes *additional croquette per piece +5*	17

Chocolate mousse classic 1844 - *vegan available*	23
Baba au Rhum, vanilla cream	19
Macarons 3 pcs / Champagne truffes 3 pcs	15
Lemon tart, sour cream sorbet	19

Bar Snacks available:

sunday - thursday until 23.00
friday - saturday until 00.00

Origin: Beef Tartar: Switzerland, Pork: Switzerland, Pata Negra: Spain, Duck liver: France,
Wagyu Burger: USA*, Chicken breast: Switzerland, Salmon: farmed Ireland, Caviar: farmed Germany, Prawn: farmed Vietnam, Cured meats: Switzerland
Lobster: Canada
*May contain antibiotics and / or hormones
Bread & bakery products: Switzerland / Gluten-Free toast: EU
Allergens: For information's concerning allergies or intolerances, please do not hesitate to ask our service personnel.

Wines By The Glass

		10 cl	75 cl
	Réserve Perpétuelle Brut, Philipponnat , Champagne	23	160
	Brut Rosé, André Clouet, Champagne	28	195
	Grand Siècle Itération 27, Laurent-Perrier, Tours sur Marne, Champagne	45	295
2024	Prosecco, Brut Millesimato, Paladin, Veneto	14	98
	French Bloom “Blanc”, 0,0%	13	94
2025	Züri Wiis, Baur au Lac & Familie Hansruedi Adank, Zürich	10	69
2024	Sancerre Blanc, Domaine des Brosses, Loire	14	98
2023	Les Vaudevey, Chablis Premier Cru, Julien Brocard, Bourgogne	19	135
2023	Verena, Weissburgunder, Nicolussi Leck, Alto Adige	13	89
2022	Grüner Veltliner, Ried Lamm Erste Lage, Schloss Gobelsburg, Kamptal	23	155
2025	Le Grand Huit Rosé, Château Les Valentines, Côtes de Provence	14	98
2022	Malanser Pinot Noir, Passion, Donatsch, Zum Ochsen, Graubünden	23	155
2016	Château Malartic-Lagravière, Cru Classé, Pessac-Léognan, Bordeaux	25	170
2023	Vino Nobile di Montepulciano, Podere le Bèrne, Toscana	14	96
2019	Carmenère Gran Reserva, Terra Noble, Valle de Colchagua	11	79
2021	Viñas del Gain, Artadi, Rioja	17	120
2023	Riesling Kabinett, Karthäuserhof, Ruwer	11	80

Haven‘t you found your favourite wine? Please ask for the master wine list.

Plant based

All wines contain sulfites.

Aperitif & Vermouth

	4 cl
Amaro Montenegro	11
Appenzeller	11
Averna Amaro	11
Campari	11
Carpano Antica Formula	11
Carpano Punt e Mes	11
Cynar	11
Fernet-Branca	11
Jaegermeister	11
Lillet Blanc	11
Ramazzotti	11

Agave

	4 cl
Clase Azul Añejo	110
Clase Azul Gold	93
Clase Azul Guerrero	93
Clase Azul Reposado	65
Del Maguey San Luis del Rio Azul	42
Don Julio 1942	45
Gran Patrón Platinum	60
Incorrupto Añejo	38
Incorrupto Plata	25
Incorrupto Reposado	30
José Cuervo Reserva de la Familia	42
Patrón Añejo	20
Patrón Silver	20
San Cosme Mezcal Blanco	15

Gin

	4 cl
Bombay Sapphire	12
Brockmans	15
Gin Mare	15
Hendrick's	12
Kifaru - in cooperation with Zurich Zoo	21
Monkey 47	19
Morris	19
Roku	12
Tanqueray	12
Tanqueray No. Ten	12
The Botanist	15
The London No. 1	15
Turicum	15
Seventy One	55

Vodka

	4 cl
Belvedere	16
Grey Goose	16
Ketel One	12
Koskenkorva	12
Sidian Swiss Organic Vodka	12
Tito‘s	14

Rum

	4 cl
Bacardi Carta Blanca	12
Clairin Vaval	15
Diplomatico Ambassador	60
El Dorado 15 years Demerara Rum	19
Gosling’s Black Seal	17
Hampden 8	18
Havana Club 3 Años	14
Havana Club 7 Años	15
Michler’s Barbados	40
Plantation Original Dark Pineapple	12
Ron Zacapa XO	40
Saison Rum Sherry Cask - Baur au Lac Selection	15
Velier Tiger Shark	48

Calvados

	4 cl
Calvados Selection Christian Drouin	18
Calvados 25 ans d‘âge Charles de Granville	38

Single Malts

	4 cl
Glenfiddich 12 years	12
Glenfiddich 21 years Reserva Rum Cask Finish	48
Glenmorangie 12 years	12
Glenmorangie Quinta Ruban 14 years Port Cask Finish	18
Glenrothes 15 years	22
Lagavulin 16 years	26
Laphroaig 10	20
Macallan Rare Cask	80
Macallan Sherry Oak Cask 18 years	90
Macallan 15 years Double Oak	36
Macallan 25 years	280
Talisker 10 years	16
The Glenlivet 18 years	32
Yamazaki 12	78
Yamazaki Distiller‘s Reserve	55

Single Malt – Baur au Lac Selection

	4 cl
Linkwood, The Whisky Cellar 12 years - Limited Edition	34
Mannochmore Single Cask	30

American Whisky

	4 cl
Angel’s Envy	22
Bib & Tucker	22
Blanton’s Single Barrel	40
Buffalo Trace	15
Bulleit Rye	12
Jack Daniels Old No. 7	12
Sazerac Straight Rye Whiskey	15
van Winkle 13 years Family Reserve	120
van Winkle 23 years Family Reserve	320

Blended Whisky

	4 cl
Chivas Regal 12 years	12
Chivas Regal Royal Salute 21 years	56
Hibiki Harmony	55
Jameson	12
Johnnie Walker Black Label	12
Johnnie Walker Blue Label	52
Monkey Shoulder	12
Nikka from The Barrel	20

Cognac & Armagnac

	1 cl	2 cl	4 cl
Baron de Sigognac, 1988		15	
Hennessy XO		30	58
L'Heraud 1839	250	480	950
L'Heraud 1898	200	380	750
L'Heraud 1919		150	280
Louis XIII Black Pearl	480	900	1700
Martell Cordon Bleu		25	48
Rémy Martin Louis XIII	80	150	280
Rémy Martin VSOP			18
Rémy Martin XO		22	42

Grappa

	2 cl
Grappa Berta, Tre Soli Tre	18
Grappa di Brunello, La Gerla	12
Grappa di Tignanello	12
Grappa Sassicaia	15

Port

	4 cl
Quinta de la Rosa Late Bottled Vintage 2015	15
Quinta de la Rosa Tawny Port 20 years	19
Quinta de la Rosa white Port	11
Taylor's Tawny Port 10 years	11

Sherry

	4 cl
Fino, Guitérrez Colosia	11
Harveys Bristol Cream	11
Oloroso Guitérrez Colosia	11
Pedro Ximenez DO	11
Tio Pepe	11

Beer

Carlsberg	33 cl	9
Feldschlösschen Alcohol Free	33 cl	8
Feldschlösschen Original - *on tap*	30 cl	9
Heineken	33 cl	10
Schneider Weisse	50 cl	11

Soft Drinks

Arkina, Rhäzünser, *mineral water source, Rhäzüns, CH*	40 cl	9
Coca-Cola, Zero	33 cl	8
Homemade Iced Tea	35 cl	10
Ramseier Apple Juice	30 cl	8
Red Bull / Sugarfree	25 cl	8
Rivella	33 cl	8
San Bitter	10 cl	8
Swiss Mountain Spring Ginger Ale; Ginger Beer; Bitter Lemon	20 cl	9
Swiss Mountain Spring Soda; Rosemary Tonic; Salty Grapefruit	20 cl	9
Swiss Mountain Spring Tonic Water Classic; Tonic Water Zero	20 cl	9
Schweppes Wild Berry	20 cl	9
Valser Still / Sparkling, San Pellegrino, Evian	50 cl	9

Coffee

Cappuccino	9
Coffee	8
Double Espresso	9
Espresso	6
Latte Macchiato	9

Our coffee is supplied by a B Corp-certified company.

Länggass Tee

English Breakfast	12
Fancy Oolong	13
Rooibos	12
Sencha Yamato	16
Berner Rosen	14
Jasmin Chun Hao	18

Our tea is sourced from a Swiss, family-run company that has established long-term partnerships with tea producers.

CHF/ inkl. 8.1% MwSt. – CHF/ incl. 8.1% VAT