

# Baur's

## Aperitivos

Baur's G&T 19

Edigroni 21

Bellini 20

## Salads

Lamb's lettuce, egg, Belper Knolle 18

Avocado & tomatoes 19

Cauliflower, lentils, pomegranate, coriander, Tahini 14/22 

Burrata, rocket salad, tomatoes 26 

Chef's salad 19/28

Green leaf salad, avocado, Datterini tomatoes, eggs, bacon croutons, Pommery mustard-vinaigrette

Superfood Bowl  48

Choose between tofu, chicken or salmon

Wild broccoli, beetroot, cucumber, quinoa, pomegranate, egg tomato with avocado filling, Vinaigrette

## Mains

Spring chicken "Under The Brick" 41

Lamb chops, carrots, shallots 54

Seabass, Jerusalem artichoke, black truffle 56 

Veal cutlet 300g 60

## From The Counter

Chef's beef tartar 34/48   
with 5g caviar +8

Organic salmon, in-house smoked 25

Pata Negra Blázquez 27  
24 months

Prunier Prunier caviar 50g 86

Baur au Lac Selection caviar 50g 230

Rilette of duck liver & truffle 26

Swiss aperitif platter 22

Vintage sardines 26  
„Selection Baur au Lac“



## Small Plates


Roasted calamari, Lomo, aioli 26

Grilled langoustines 10  
price per piece  
minimum order 3 pieces

Beetroot salad 19

Goat cheese from Freiburg, beetroot herb vinaigrette

Beef carpaccio, black truffle 26/44 

Consommé 16   
refined with sherry upon request


Fish soup 19

## Pasta & Risotto

Orecchiette 23/36

Rabbit confit, Taggiascha olives

Ravioli 22/38

Spinach, almond ricotta, black truffle  
available 

Saffron risotto 28/46 

Lomo, scallops

Sepia linguine 44/74 

Lobster, Datterini tomatoes

## Grill

Rib Eye 400g 75

Beef Tenderloin  
150g 54  
200g 68

Wagyu Tenderloin 200g 112

Wagyu Burger, truffle mayonnaise, french fries 43  
with duck liver +10

## For Two

Chateaubriand 450g

Béarnaise sauce

Seasonal vegetables, french fries  
162

## Classics

Sliced veal Zurich style 58  
regional veal  
kidneys upon request

Wiener Schnitzel 49

Sole Meunière 56

## Sauces

Béarnaise

Herb butter

Red wine sauce

Chimichurri

## Side Dishes

Wild broccoli 9

Seasonal vegetable variation 16

Spinach 8

Potato purée 8 with truffle +5

Lettuce, truffle vinaigrette 13

2-COURSE BUSINESS LUNCH 49  
Starter & main course

## Desserts

Baur's coffee ice-cream, cream 17

Baba au Rhum, vanilla-cream 17 

Apple tart, vanilla ice cream 17

Lemon tart, sour cream sherbet 16

Profiteroles, vanilla ice cream, chocolate sauce 17

Chocolate mousse classic 1844 15 available 

Macarons 3 pieces 12 / Champagne truffles 3 pieces 12

Cheese selection 18/28

Restaurant Manager: Rachele Jatton - Chef de cuisine: Olivier Rais

Origin of meat:

Beef tartar & Carpaccio: Switzerland, beef Tenderloin: Australia\*  
Rib Eye: Spain\*, Veal: Switzerland/Italy, Pork: Switzerland  
Pata Negra: Spain, Spring Chicken: France, Duck liver: Hungary, France,  
Wagyu burger: USA\* Wagyu tenderloin: Spain or Australia  
May contain antibiotics and / or hormones.

Allergenes:

For information concerning allergies or intolerances,  
please do not hesitate to ask our service personnel.



Plant based

 Quickly prepared - Recommended for concert guests  
CHF/ incl. 7.7% VAT

Origin of fish:

Salmon: Ireland, Sea bass: farmed Greece, Sole Meunière: Northeast Atlantic,  
Lobster: Canada, Calamari: Mediterranean Sea, Langoustine: South Africa,  
Scallop: Canada, Caviar: farmed France, Sardines: Northeast Atlantic

All our fish is wild caught if not otherwise specified.



TRAVEL FIT by MARK ARNALL