

Baur's

Aperitif

Baur's G&T 19

Edigroni 21

Bellini 20

From The Counter

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

Organic salmon, smoked in-house 25

Pata Negra Blázquez 27
24 months aged

Prunier Prunier caviar 50g 86

Baur au Lac Selection caviar 50g 230

Rillettes of duck liver & truffle 26

Swiss aperitif platter 22

Vintage sardines 26
„Selection Baur au Lac“




Small Plates

Roasted calamari, Lomo Ibérico, aioli 26

Grilled langoustines 10
*price per piece
minimum order 3 pieces*

Baur's Prawn Cocktail 38

Beef carpaccio, black truffle 26/44
truffle mayonnaise

Consommé 16 
refined with sherry upon request

Pumpkin soup 16 


Salads

Beetroot Salad 19
Goat cheese from Freiburg, herbal vinaigrette
Avocado & tomatoes 19

Cauliflower, lentils, pomegranate, coriander, Tahini 16/24  

Mozzarella, rocket salad, tomatoes 26 

Chef's salad 19/28
Green leaf salad, avocado, Datterini tomatoes, eggs, bacon
croutons, Pommery mustard-vinaigrette

Superfood Bowl  48 / 58 / 54
Choose between tofu, chicken or salmon

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

Mains

Spring chicken "Under The Brick" 43
Lamb chops, beans, artichokes, shallots 56

Sea bass, jerusalem artichoke, truffle 58 


Venison entrecôte, 58
Creamy savoy cabbage, port wine figs

Pasta & Risotto

Orecchiette 23/36

Rabbit confit, Taggiasche olives

Ravioli 24/42

Spinach, almond ricotta, black truffle
available 

Saffron risotto 28/46 

Lomo Ibérico, 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

Classics

Sliced veal Zurich style 58
regional veal
kidneys upon request

Wiener Schnitzel 49

Sole Meunière 62

Venison stew, red cabbage, chestnuts, spaetzle 54

For Two

Chateaubriand 450g

Béarnaise sauce

Seasonal vegetables, french fries
162

Wellington Wednesday

Beef Fillet Wellington 76
Truffle sauce, Market vegetables

*Available every Wednesday from 19:00 hrs.
"s'hät solangs hät"*

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

Red cabbage with chestnuts 12

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 sorbet 18

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 Jaton - 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: Switzerland, Duck liver: Hungary/
France, Wagyu burger: USA*, Wagyu tenderloin: Spain/Australia,
Lomo Ibérico: Spain, Lamb: Ireland, Rabbit: France/Hungary
Venison: Germany/Austria

Allergenes:

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



Plant based

 Quickly prepared - Recommended for theater goers
CHF/ incl. 7.7% VAT

Origin of fish:

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

All our fish is wild caught if not otherwise specified

*May contain antibiotics and / or hormones



TRAVEL FIT by MARK ARNALL