




Aperitivos

- Baur's G&T 19
- Edigroni 21
- Bellini 20




From The Counter

- Chef's beef tartar 34/48 
with 5gr caviar +8
- Organic salmon, home smoked 25
- Pata Negra Blázquez 26
24 months
- Prunier Prunier caviar 50g 86
- Rillettes of duck liver & truffle 26
- Swiss aperitif platter 22
- Vintage sardines 24
„Selection Baur au Lac“

Small Plates




- Roasted calamari, Lomo, aioli 26
- Grilled langoustines 10
per piece
- Spring salad 19 
- Goat cheese from Freiburg, herb vinaigrette
- Beef carpaccio, black truffle 26/44
- Consommé 16
Refined with sherry upon request
- Asparagus cream soup 16 

Salads


- Quinoa, carrots, spring onions, sugar peas 18 
- Avocado & tomatoes 19
- Cauliflower, lentils, pomegranates, coriander, Tahini 14/22 
- Burrata, rocket salad, tomatoes 24 
- Chef's salad 19/26
- Green leaf salad, avocado, Datterini tomatoes, egg, bacon, croutons, Pommery mustard-vinaigrette




Pasta & Risotto

- Orecchiette, rabbit confit, Taggiascha olives 23/34
- Ravioli, spinach, almond ricotta, black truffle 22/38 
available 
- Saffron risotto, Lomo, scallops 28/46
- Sepia linguine, lobster, Datterini tomatoes 42/72 

Mains

- Spring chicken "Under The Brick" 39
- Lamb chops, artichokes, peas, shallots 52
- Seabass, green & white asparagus, morrels 54 
- Veal cutlet 300g 58

Grill

- Rib Eye 400g 75
- Beef Tenderloin
150 g 54
200 g 68
- Wagyu Tenderloin 200g 112
- Wagyu Burger, truffle mayonnaise, french fries 43 
with duck liver +10

For Two

- Chateaubriand 450 g,
Béarnaise sauce
Vegetables, french fries
162

Classics

- Sliced veal Zurich style 58
kidneys upon request
- Wiener Schnitzel 49
- Sole Meunière 56
- Shrimps Provençale, garlic bread 54



Sauces

- Béarnaise
- Herb butter
- Red wine sauce
- Chimichurri

Side Dishes

- Wild broccoli 9
- Green asparagus 8
- Spring vegetables 8
- Fried potatoes 8
- Thin noodles 8
- Spinach 8
- Potato puree 8 *with truffle +5*
- Lettuce, truffle vinaigrette 13

Desserts


- Baba au Rhum, vanilla-cream 16 
- Apple tart, vanilla ice cream 16
- Lemon tart, sour cream ice cream 15
- Profiteroles, vanilla ice cream, chocolate sauce 16
- Chocolate mousse classic 1844 15 *available* 
- Macarons 3 pcs. 12 / Champagne truffes 3 pcs. 12
- Cheese selection 18/28

2-COURSE BUSINESS LUNCH 49
Starter & main course

Origin of meat:
Beef tartar & carpaccio: Switzerland, beef Tenderloin: Australia*
Rib Eye: Spain*, veal: Switzerland, pork: Switzerland
Lomo: Spain, Pata Negra: Spain, lamb: Ireland / Scotland,
rabbit: France, spring chicken: France
duck liver: France, Wagyu burger: USA*, duck: France
Wagyu tenderloin: Spain or Australia

Restaurant Manager: Alessia Koch - Chef de cuisine: Olivier Rais

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: Northeast Atlantic, lobster: Canada,
calamari: Mediterranean Sea, Langoustine: South Africa,
scallop: Canada, caviar: farmed France, oyster: farmed France,
sardines: Northeast Atlantic, prawns: farmed Vietnam

All our fish is wild caught if not otherwise specified.

*May contain antibiotics and / or hormones.