

Baur's

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 23

Pata Negra dry-cured ham,
18 months from Vaumarcus 24

Prunier Prunier caviar 50g 82

Rillettes of duck liver & truffle 26

Swiss aperitif platter 19

Vintage sardines 22

Small Plates

Roasted calamari, Lomo, aioli 26

Grilled langoustines
3 pcs. 27
5 pcs. 44

Beetroot salad, goat cheese from Freiburg,
hazelnut vinaigrette 19

Beef carpaccio, black truffle 24/42 

Consommé 16
Refined with sherry upon request

Lobster bisque 22

Salads

Lamb's lettuce, butternut pumpkin, walnuts 18 

Avocado & tomato 19

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

Burrata, rocket salad, tomato 24

Chef's salad 19/26

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

Mains

Veal cheeks, winter vegetables 54

Spring chicken "Under The Brick" 39 

Lamb chops, parsnip 48


Seabass, Jerusalem artichoke 54 

Veal cutlet 300g 58



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 38/62 

Grill

Rib Eye 400g 72

Beef Tenderloin
150 g 54
200 g 68

Wagyu Tenderloin 200g 108

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

For Two

Chateaubriand 450 g,
Béarnaise sauce

Vegetables, french fries
148

Classics

Sliced veal Zurich style 58
kidneys upon request

Wiener Schnitzel 49

Sole Meunière 54 

Seafood gratin Thermidor 54
with lobster +28

Sauces

Béarnaise

Herb butter

Red wine sauce

Chimichurri

Side Dishes

Wild broccoli 9

Winter vegetables 8

Thin noodles 8

Spinach 8

Potato puree 8 *with truffle +5*

Green leaf salad, truffle vinaigrette 13

2-COURSE BUSINESS LUNCH
Starter & main 49

Desserts

Baba au Rhum, vanilla-cream 16 

Apple tart, vanilla ice cream 15

Lemon tart, sour cream ice cream 14

Profiteroles, vanilla ice cream, chocolate sauce 16

Chocolate mousse classic 1844 14 *available* 

Macarons 3 pcs. 12 / Champagne truffles 3 pcs. 12

Cheese selection 15/25

Origin of meat:


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

*May contain antibiotics and / or hormones.

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.