

# Baur's














## Aperitif

- Baur's G&T 22
- Edigroni 21
- Bellini 20
- Tropico 19















## From The Counter

- Chef's beef tartar with rum 36/49   
*with 5g caviar +8*
- Organic salmon, smoked in-house 26  
- Pata Negra Blázquez 28    
*24 months aged*
- Prunier caviar 50g 89  
*with blinis and sourcream*
- Baur au Lac Selection caviar 50g 240  
*and a variety of side dishes*
- Rillettes of duck liver & truffle 27
- Swiss aperitif platter 23  
- Cheese selection 19/29 

## Small Plates





- Roasted calamari, Lomo Ibérico, aioli 27  
- Grilled langoustines 10    
*price per piece*  
*minimum order 3 pieces*
- Baur's Prawn Cocktail 39  
- Beef carpaccio, black truffle 27/46    
truffle mayonnaise
- Consommé 17    
*refined with sherry upon request*
- Cream of asparagus soup 17  
- Vintage sardines 27   
*„Selection Baur au Lac“*

## Salads






- Spring salad 19 
- Goat cheese from Freiburg, herb vinaigrette  
Avocado & tomato 19  
- Cauliflower, lentils, pomegranate, coriander, Tahini 17/25    
- Mozzarella, rocket salad, tomatoes 27  
- Chef's salad 19/29 
- Green leaf salad, avocado, Datterini tomatoes, eggs, bacon  
croutons, Pommery mustard vinaigrette
- Superfood Bowl   50 / 58 / 57    
Choose between tofu, chicken or salmon
- Wild broccoli, beetroot, cucumber, quinoa, pomegranate, egg  
tomato with avocado filling, Vinaigrette






## Pasta & Risotto

- Orecchiette 24/38
- Rabbit confit, Taggiasche olives
- Ravioli 25/44
- Spinach, almond ricotta, black truffle  
*available* 
- Saffron risotto 29/48  
- Lomo Ibérico, scallops
- Sepia linguine 46/78 
- Lobster, Datterini tomatoes



## Mains

- Spring chicken "Under The Brick" 45 
- Lamb chops, sugar snap peas, shallots 58  
- Sea bass, artichokes, peas, asparagus 59  
- Veal sweetbreads fricassée 49  
Morels, vin jaune

## Grill

- Beef Rib Eye 400g 79 
- Beef Tenderloin   
150g 57  
200g 71
- Wagyu Tenderloin 200g 118 
- Wagyu Burger, truffle mayonnaise, french fries 45  
*with duck liver +11*

## Classics

- Sliced veal Zurich style 59   
regional veal  
*kidneys upon request*
- Wiener Schnitzel 51 
- Sole Meunière 68



## For Two

- Chateaubriand 450g
- Béarnaise sauce
- Seasonal vegetables, french fries  
170






## Wellington Wednesday

- Beef Fillet Wellington 79
- Truffle sauce, Market vegetables  
*Available every Wednesday from 7 pm.*  
*"s'hät solangs hät"*






## Sauces

- Béarnaise 
- Herb butter
- Red wine sauce
- Chimichurri 

## Side Dishes

- Wild broccoli 9 
- Seasonal vegetable variation 17 
- Spinach 8 
- Potato purée 8 *with truffle +7* 
- Lettuce, truffle vinaigrette 14 
- Fine noodles 8
- 2-COURSE BUSINESS LUNCH 49  
Starter & main course





## Desserts


- Baur's coffee ice cream, cream 18 
- Baba au Rhum, vanilla cream 18 
- Apple tart, vanilla ice cream 18
- Lemon tart, sour cream sorbet 19
- Profiteroles, vanilla ice cream, chocolate sauce 18
- Chocolate mousse classic 1844 16 *available*  
- Macarons 3 pieces 13 / Champagne truffles 3 pieces 13 

Origin of meat:  
Beef tartar & carpaccio: Switzerland, Beef Tenderloin: Australia\*,  
Beef 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

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

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

Legend: vegan  gluten-free  lactose-free   
TRAVEL FIT by Mark Arnall 

Quickly prepared - Recommended for theater goers   
CHF/ incl. 8.1% VAT

Origin of fish:  
Salmon: farmed Ireland, Sea bass: farmed Greece, Sole: Northeast Atlantic,  
Lobster: farmed Canada, Calamari: Mediterranean Sea,  
Langoustine: South Africa Scallop: Canada, Caviar: farmed France,  
Sardines: Northeast Atlantic, Prawn: farmed Vietnam  
All our fish is wild caught if not otherwise specified.

Origin of bread:  
Bread & bakery products: Switzerland

\*May contain antibiotics and / or hormones