

Baur's

Aperitivos

Baur's G&T 19

Edigroni 21

Bellini 20

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

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

Pumpkin cream soup 16

Salads

Pumpkin cannelloni 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

Mains

Spring chicken "Under The Brick" 41

Lamb chops, carrots, shallots 54

Seabass, Jerusalem artichoke, black truffle 56 

Veal cutlet 300g 60

Venison entrecôte, beetroot, apple 58




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

Classics

Sliced veal Zurich style 58
kidneys upon request

Wiener Schnitzel 49

Sole Meunière 56

Venison stew, red cabbage, chestnuts, spaetzle 54

For Two

Chateaubriand 450g

Béarnaise sauce

Seasonal vegetables, french fries

162

Sauces

Béarnaise

Herb butter

Red wine sauce

Chimichurri

Side Dishes

Wild broccoli 9

Red cabbage with chestnuts 8

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

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: Alessia Koch - Chef de cuisine: Olivier Rais


Origin of meat:
Beef tartar & Carpaccio: Switzerland, beef Tenderloin: Australia*
Rib Eye: Spain*, Veal: Switzerland/Italy, 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, Venison: Austria
*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: Northeast Atlantic
lobster: Canada, Calamari: Mediterranean Sea, Langoustine: South Africa
Scallop: Canada, caviar: farmed France, Oyster: farmed France
Sardines: Northeast Atlantic

All our fish is wild caught if not otherwise specified.