






Baur's


Aperitif

- Baur's G&T 19
- Edigroni 21
- Bellini 20
- Garibaldi 2.0 19
- Mandarin Spritz 19

Salads

- Lamb's lettuce 19
- Goat cheese from Freiburg, herb vinaigrette, walnuts
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

Mains

- Spring chicken "Under The Brick" 45
- Lamb chops, beans, artichokes, shallots 58
- Sea bass, jerusalem artichoke, truffle 59 
- Duck breast 57
- Red cabbage, chestnuts

For Two

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

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
- Red cabbage with chestnuts 13
- 2-COURSE BUSINESS LUNCH 49
- Starter & main course

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 Prunier caviar 50g 89
- Baur au Lac Selection caviar 50g 240
- Rillettes of duck liver & truffle 27
- Swiss aperitif platter 23
- Vintage sardines 27
„Selection Baur au Lac“



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

Grill

- 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 65
- Gratinated Turbot, leek vegetables 68

Wellington Wednesday

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

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 
- Cheese selection 19/29

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 breast: France
Duck liver: Hungary/ France, Wagyu burger: USA*, Wagyu tenderloin:
Spain/Australia, Lomo Ibérico: Spain, Lamb: Ireland, Rabbit: France/
Hungary

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. 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, Turbot: farmed Spain
All our fish is wild caught if not otherwise specified

*May contain antibiotics and / or hormones

 TRAVEL FIT by MARK ARNALL