

Baur's

Aperitivos

Bavarian Spritz 18

Baur's G&T 18

Edigroni 19

Bellini 19

From The Counter

Chef's beef tartar 24/38
with 5gr caviar +8

Organic salmon, home smoked 23

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

Prunier Prunier caviar 50g 82

Pork, duck liver & truffle rilette 17

Swiss aperitif platter 19

Vintage sardines 22



Small Plates

Roasted calamari, Lomo, aioli 26

Grilled langoustines
3 pcs. 25
5 pcs. 44

Beetroot salad, goat cheese,
hazelnut vinaigrette 19

Beef carpaccio, winter truffle 24/42

Duck liver terrine 26

Consommé 16
Refined with sherry upon request

Lobster bisque 22

Salads

Lamb's lettuce, parsnip, walnuts, grapes 22

Quinoa, Butternut pumpkin, celery 22

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

Chef's salad 23

Green salad, avocado, tomato, egg, bacon,
croutons, Pommery mustard-vinaigrette

Mains

Duck breast, carrots, spring onion, orange sauce 49

Spring chicken "Under The Brick" 39

Lamb chops, lentils, braised shallots 48

Seabass, redwine cardoons, black truffle 54

Veal cutlet 300g 55

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 tomato 38/62

Grill

Rib Eye 300g 68

Beef Tenderloin
150 g 54
200 g 68

Wagyu Tenderloin 200g 108

Wagyu Burger, truffle mayonnaise, Pommes Allumettes 39
with duck liver +10

For Two

Chateaubriand 450 g,

Béarnaise sauce

Vegetables, Pommes Allumettes

148

Classics

Sliced veal Zurich style 58
Kidney upon request

Wiener Schnitzel 49

Sole Meunière 54

Sea food gratin Thermidor 54
with lobster +28

Sauces

Béarnaise

Herb butter

Red wine sauce

Chimichurri

Side Dishes

Wild broccoli 9

Seasonal vegetables 7

Thin noodles 7

Spinach 7

Potato puree 7 *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 truffes 3 pcs. 12

Cheese selection 15/25

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

Origin of meat:

Beef tartar & carpaccio & consommé: Switzerland,
Beef Tenderloin: Australia*, beef Rib Eye: USA*, veal: Switzerland,
Pork rilette: Switzerland, Lomo: Spain,
Pata Negra: Portugal, processed in Switzerland
Lamb: Scotland, rabbit: France, spring chicken: Switzerland,
Duck liver terrine/rilette: France, Wagyu burger: USA*,
Duck breast: France, Wagyu tenderloin: Spain

*May contain antibiotics and / or hormones.

Allergenes:

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



CHF/ incl. 7.7% VAT

Origin of fish:

Salmon: farmed Ireland, sea bass: farmed Greece,
Sole: farmed Northeast Atlantic, lobster: Canada,
Pulpo: Mediterranean Sea, Langoustine: South Africa,
Scallop: Canada, caviar: farmed France,
Oyster: farmed France, shrimps: farmed Vietnam

All our fish is wild caught if not otherwise specified.