

Aperitif

Baur's G&T 22
Edigroni 21
Bellini 20
Alpine Daiquiri 19

Salads

Lamb's lettuce 21
Goat cheese from Freiburg, confit pumpkin
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, lentils, shallots 58
Sea bass, Jerusalem artichoke, seasonal truffle 59
Roe Deer entrecôte 64
Creamed savoy cabbage, port wine figs

For Two

Chateaubriand 450g
Béarnaise sauce
Seasonal vegetables, french fries
170

Sauces

Béarnaise
Herb butter
Red wine sauce
Chimichurri
Maggia-Pepper sauce

Side Dishes

Wild broccoli 11
Seasonal vegetable variation 17
Spinach 9 / Spinach Gratin 14
Potato purée 9 *with truffle +8*
Lettuce, truffle vinaigrette 14
Spaetzli 9
Red cabbage with chestnuts 13
2-COURSE BUSINESS LUNCH 54
Starter & main course

From The Counter

Hand-cut beef tartar 36/49
*Baur's Style or Carne cruda
with 5g caviar +8*
Organic salmon, smoked in-house 26
Pata Negra Blázquez 28/42
24 months aged / 36 months aged
Baur au Lac Selection caviar 50g 240
and accompaniments
Dieckmann & Hansen
Oscietra caviar 50g 92
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, seasonal truffle 27/46
Truffle mayonnaise
Beef Consommé 17
refined with sherry upon request
Pumpkin soup 16
Vintage sardines 27
„Selection Baur au Lac“

Pasta & Risotto

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

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 with Rösti 59
with kidneys upon request
Wiener Schnitzel 53
Sole Meunière 68
Beef fillet Stroganoff with Pilaw rice 58
Venison escalope, red cabbage, chestnuts 56

Wellington Wednesday

Beef Fillet Wellington 79
Duck liver, 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 19
„flambéed tableside“
Tarte Tatin, vanilla ice cream 19
Lemon tart, sour cream sorbet 19
Profiteroles, vanilla ice cream, chocolate sauce 18
Chocolate mousse classic 1844 23
Macarons 3 pieces 13 / Champagne truffles 3 pieces 13