

# Baur's

## Aperitivos

Baur's G&T 19

Edigroni 21

Bellini 20

## From The Counter

Chef's beef tartar 34/48   
*with 5gr caviar +8*

Organic salmon, home smoked 25

Pata Negra Blázquez 26  
*24 months*

Prunier Prunier caviar 50g 86

Rillette of duck liver & truffle 26

Swiss aperitif platter 22

Vintage sardines 24  
*„Selection Baur au Lac“*



## Small Plates


Roasted calamari, Lomo, aioli 26

Grilled langoustines 10  
*Price per piece*  
*Minimum order 3 pieces*

Summer salad 19


Goat cheese from Freiburg, melon,  
herb vinaigrette

Beef carpaccio, black truffle 26/44 

Consommé 16   
*Refined with sherry upon request*

Ratatouille cream soup 16

## Salads

Bulgur, pomegranate, grilled vegetables 18 

Avocado & tomatoes 19

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

Burrata, rocket salad, tomatoes 24 


Chef's salad 19/26

Green leaf salad, avocado, Datterini tomatoes, egg, bacon,  
croutons, Pommery mustard-vinaigrette

## Mains

Spring chicken "Under The Brick" 39

Lamb chops, eggplants, chanterelles, shallots 52

Seabass, Salmorejo, Pata Negra 54 

Veal cutlet 300g 58

## 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 tomatoes 42/72 

## Grill

Rib Eye 400g 75

Beef Tenderloin  
150 g 54  
200 g 68

Wagyu Tenderloin 200g 112

Wagyu Burger, truffle mayonnaise, french fries 43   
*with duck liver +10*

## For Two

Chateaubriand 450 g,

Béarnaise sauce

Seasonal vegetables, french fries

162

## Classics

Sliced veal Zurich style 58  
*kidneys upon request*

Wiener Schnitzel 49

Sole Meunière 56

Shrimps Provençale, garlic bread 54

## Sauces

Béarnaise

Herb butter

Red wine sauce

Chimichurri

## Side Dishes

Wild broccoli 9

Green beans 8

Seasonal vegetables 8

Thin noodles 8

Spinach 8


Potato puree 8 *with truffle +5*

Lettuce, truffle vinaigrette 13

2-COURSE BUSINESS LUNCH 49

Starter & main course

## Desserts

Baba au Rhum, vanilla-cream 16 

Apple tart, vanilla ice cream 16

Lemon tart, sour cream sherbet 15

Profiteroles, vanilla ice cream, chocolate sauce 16

Chocolate mousse classic 1844 15 *available*  

Macarons 3 pcs. 12 / Champagne truffes 3 pcs. 12

Cheese selection 18/28

Origin of meat:



Beef tartar & carpaccio: Switzerland, beef Tenderloin: Australia\*  
Rib Eye: Spain\*, veal: Switzerland, 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

\*May contain antibiotics and / or hormones.

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

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, prawns: farmed Vietnam

All our fish is wild caught if not otherwise specified.