

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
- Vintage sardines 22

Small Plates


- Grilled langoustines
3 pcs. 25
5 pcs. 44
- Tomatoes & burrata 19
- Beef carpaccio, black truffle 24/42
- Consommé 16
Refined with sherry upon request
- Asparagus cream soup 16

Salads

- Salad of green asparagus, purslane, goat cheese, vinaigrette 22
- Cauliflower, lentils, pomegranate, coriander, Tahini 14/22 
- Chef's salad 23
- Green salad, avocado, tomato, egg, bacon,
croutons, Pommery mustard-vinaigrette



Pasta & Risotto

- Orecchiette, rabbit confit, Taggiascha olives 23/34
- Ravioli, spinach, almond ricotta,
black truffle 22/38 *available* 
- Risotto with chanterelles, purslane, Belper Knolle 28/46
- Sepia linguine, lobster, Datterini tomato 38/62

Mains

- Spring chicken "Under The Brick" 39
- Lamb chops, green beans, thyme jus 48
- Seabass, artichokes, olives, capers 54

Grill

- Beef Tenderloin
150 g 54
200 g 68
- Wagyu Burger, truffle mayonnaise, Pommes Frites 39
with duck liver +10

For Two

- Chateaubriand 450 g,
Béarnaise sauce
- Vegetables, Pommes Frites
148

Classics

- Sliced veal Zurich style 58
Kidney upon request
- Wiener Schnitzel 49
- Sole Meunière 54


Sauces

- Béarnaise
- Herb butter
- Red wine sauce

Side Dishes

- Sauteed green asparagus 9
- Seasonal vegetables 7
- Thin noodles 7
- Spinach 7
- Roast potatoes 7
- Green leaf salad, truffle vinaigrette 13

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 rillette: Switzerland, Lomo: Spain,
Pata Negra: Portugal, processed in Switzerland
Lamb: Scotland & Ireland, rabbit: France, spring chicken: Switzerland,
Duck liver rillette: France, Wagyu burger: USA*,
Luma pork: Switzerland, 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,
caviar: farmed France, shrimps: farmed Vietnam

All our fish is wild caught if not otherwise specified.