



# *Menu*



# Bar Snacks

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Olives	5
Organic salmon, smoked in-house	26
Pata Negra Blázquez, 24 months aged	28
Swiss aperitif platter, <i>Swiss charcuterie</i>	23
Chef's mixed platter for two, <i>Salmon, Pata Negra, swiss cheese</i>	57
Cheese selection	29
Chef's salad, <i>Green leaf salad, avocado, Datterini tomatoes, bacon, croutons, Pommery mustard vinaigrette</i>	29
Caesar salad / +chicken / +king prawns	29 / 42 / 46
Club Sandwich, salad or chips	38
Chef's Beef Tartar	36 / 50
Dieckmann & Hansen Oscietra caviar 50g, <i>with blinis and sourcream</i>	92
Baur au Lac Selection Kaviar 50g, <i>and accompaniments</i>	240
Vintage sardines, „ <i>Selection Baur au Lac</i> “	27
French fries with truffle / with lobster	27 / 36
Wagyu Burger, truffle mayonnaise, braised shallots, Coleslaw, french frites <i>Pimp your Burger with duck liver +11</i>	45
3 Mini Wagyu Burger, truffle mayonnaise, braised shallots, Coleslaw <i>additional mini burger per piece +12</i>	39
Chocolate mousse classic 1844 with Swiss double cream	23
Macarons 3 pcs / Champagne truffes 3 pcs	15
Vanilla Cheesecake with berries	23

Bar Snacks available:

sunday - thursday until 23.00  
friday - saturday until 00.00

Origin: Beef Tartar: Switzerland, Pork: Switzerland, Pata Negra: Spain, Duck liver: Hungary/ France,  
Wagyu Burger: USA\*, Chicken breast: Switzerland, Salmon: farmed Ireland, Caviar: farmed France, Prawn: farmed Vietnam, Cured meats: Switzerland  
Lobster: France / Canada / USA

\*May contain antibiotics and / or hormones

Bread & bakery products: Switzerland / Gluten-Free toast: EU



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

# Global Aperitifs

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*Aperitifs have taken the world by storm, and during that golden hour between the end of the work day and the start of a great meal, every country has their own way of 'opening the appetite'. We take you around the globe to taste a selection of signature aperitifs we have created inspired by their respective countries.*

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- BAUR'S SPRITZ (Italy & France) 23  
*The origins of the spritz lie in the connection between the Austrian Empire and Venice, with the Italians adding a splash of bitters to the already popular 'spritzer'. We reclaim the drink to central Europe by using a delicious Campari and fine Champagne.*
- EDIGRONI (Scotland) 21  
*Another surprising place to enjoy an aperitif is Edinburgh, where we combine a fine example of their booming gin industry with their love of Montenegro for a floral and spicy take on the classic Negroni.*
- ETSU (Japan) 22  
*A zesty blend of grapefruit juice and yuzu as a base. Floating above is a striking green layer of matcha and Japanese gin. Refreshing, aromatic, and visually stunning.*
- TRUFFLE NEGRONI 30  
*The ultimate aperitif with a luxurious upgrade.*
- THE SCOTSMAN  26  
*Johnny Walker Black Label, Philipponnat Champagne, raspberries, blueberries  
Baur au Lac Honey.*
- THE ICEMAN  20  
*Koskenkorva Voaka, Noilly Prat, in-house made bitters.*



# Highballs

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*Although the popular perception is that classic cocktails are usually served bracingly strong and short in an iconic martini glass or large whisky tumbler, the fact remains that long, refreshing mixed drinks have ruled the roost for centuries.*

*Like almost all classic cocktails, highballs are deceptively simple, and when done well - with precisely measured proportions, a focus on quality ingredients and ice (cut in Switzerland), in the right glass (we import ours from Japan) - they can be a real treat, and with simple garnishes to complement the drink where appropriate, they are a thing of beauty.*

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## HORSE'S NECK

19

*Light, crisp, and refreshing whisky based longdrink.*

## BAUR'S G&T

22

*After days of testing, we've crafted the perfect 100% Swiss G&T—alpine-fresh gin, herbaceous tonic, and tart berries.*

## PALOMA

22

*The first of two criminally overlooked long tequila highballs, this thirst quenching 'Dove' was created by the legendary ordained Don Javier Delgado Corona in his small bar with no name referred to simply as „The Chapel“.*

## ST. TROPIQUE 0,8%

22

*Delicate elderflower notes blend seamlessly with cucumber and pineapple. Topped with French Bloom, the St Tropicque is floral, light and bubbly.*

## EL DIABLO

22

*Unusually for a tequila drink, this became something of a mainstay in Tiki bars from the late 1940's onwards. 'The Devil' has it's fiery ginger beer tamed by lime and a touch of blackcurrant liqueur.*

## DARK 'N' STORMY

19

*A favourite not just in Bermuda but for bartenders the world over due to the perfect combination of sweet, tropical notes from this classic dark rum and spicy ginger beer, said to be the colour of a cloud 'only a fool or a dead man would sail under'.*

# Digestives

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*Nothing seals a meal like a splash of something stiff and strong. We have created three stiff tipples to take time over enjoying at the end of the night, perhaps with a cigar.*

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- SMOKY OLD FASHIONED 20  
*A blend of a smoky single malt and a smoky blended Scotch (both exceptional multiple award winners) with a touch of our very own honey and bitters give this Old Fashioned a moody whisper of smoke.*
- SMOOTH OPERATOR 22  
*Buttery-smooth rye whisky is the star of the show in this twist on an Old Fashioned.*
- DARK BLOOM 19  
*Warm spice and floral tea layered with rich fruit, nutty sherry, and a smooth, lingering finish.*
- FIZZY BUZZ 1,2% 19  
*A gin cocktail that tastes like a sun getaway - juicy passionfruit, smooth coconut and crisp burst of grapefruit bubbles.*

# *Gently Twisted Classics*

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*Although we are happy to make any classic that we have ingredients on hand for, we suggest that you select from our menu of classics, where we have just added the tiniest hint of something extra in each one that you'll only find in our bar....*

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ALPINE DAIQUIRI	19
<i>Baur's take on a classic Daiquiri with homemade alpine tincture.</i>	
ÉCLAT	22
<i>Slightly spicy, yet fruity take on a Margarita with homemade pineapple tequila.</i>	
PENICILLIN	25
<i>Neo-classic twist on a whisky sour with a hint of ginger.</i>	
JOLI	19
<i>Well-balanced, gin-based drink with a burst of fruity freshness and a hint of sweetness.</i>	
POMME D'OR	19
<i>Apple and citrus light up smooth cognac in a crisp, refreshing balance.</i>	
SLOW SEDUCTION	22
<i>Based on the berry – infused depth of gin, this drink is a harmonious blend of orchard fruits and subtle botanicals.</i>	

# Non Alcoholic

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*Discover our exquisite selection of non-alcoholic beverages, thoughtfully crafted to elevate your experience. Savor the effervescence of our bubbly delights, enjoy the sophisticated flavors of our non-alcoholic vermouth, or indulge in the rich notes of our alcohol-free Chardonnay. Each drink is a celebration of taste, perfect for those seeking elegance without the alcohol. Cheers to a refined and refreshing experience!*

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CRISP CUCUMBER	19
<i>Delicate dance of non-alcoholic gin and cucumber, fresh and invigorating.</i>	
BITTERSWEET SYMPHONY	19
<i>Fruity longdrink, sweetened with honey from our garden.</i>	
FIZZY FIZZ	19
<i>Bright and tropical with passion fruit and coconut, this cocktail balances sweet, sour and silky textures in perfect harmony - a refreshing escape in every sip.</i>	
GRAPEFRUIT SPRITZ	19
<i>Bubbly and elegant, this zesty grapefruit creation is a light, citrus-forward treat that is as sophisticated as it is refreshing.</i>	
MATCHA MADE IN HEAVEN	19
<i>Green tea earthiness meets ginger heat, mellowed by lush passionfruit.</i>	
GINGERLY YOURS	19
<i>Warming ginger, local apple, honey and lemon, topped with a cinnamon foam.</i>	
LIME & BLOOM	19
<i>Zesty lemon and fragrant elderflower with light, sparkling botanicals.</i>	

# Wines By The Glass

	10 cl	75 cl
Réserve Perpétuelle Brut, Philipponnat , Champagne	23	160
André Clouet Rosé, Champagne	28	195
Grand Siècle Itération 26, Laurent-Perrier, Tours sur Marne, Champagne	45	295
2023  Prosecco, Brut Millesimato, Paladin, Veneto	14	98
French Bloom “Blanc”, 0,0%	13	94
2024 Bianco, Castello di Morcote, Ticino	17	115
2024 Sauvignon Blanc, Rosa Bosco, Friuli	16	110
2023 Domaine de l’Ile blanc, Porquerolles, Provence	14	98
2022 Les Vaudevey 1er Cru, Chablis, Julien Brocard, Bourgogne	19	135
2023 Pláacet de Valtomelloso, Palacios Remondo, Rioja	13	89
2024 White reserva, Quinta de la Rosa, Douro	10	69
2024 Grande Cuvée, Château Les Valentines, Côtes de Provence	18	125
2025 Roselito, Antídoto, Ribera del Duero	14	98
2023 Syrah , Bonvin, Valais	12	83
2024 Sostegno, Marchesi Alfieri, Piemonte	10	69
2022 Gigondas, Cabasse, Côtes du Rhône	14	99
2015 Château Boyd Cantenac, 3ième Grand Cru Classé, Margaux, Bordeaux	25	170
2021 Vinas Viejas, Figuero, Ribera del Duero	18	120

Haven't you found your favourite wine? Please ask for the master wine list.

 Plant based

All wines contain sulfites.



## *Aperitif & Vermouth*

	4 cl
Amaro Montenegro	11
Appenzeller	11
Averna Amaro	11
Campari	11
Carpano Antica Formula	11
Carpano Punt e Mes	11
Cynar	11
Fernet-Branca	11
Jaegermeister	11
Lillet Blanc	11
Ramazzotti	11

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## *Agave*

	4 cl
Clase Azul Añejo	110
Clase Azul Gold	93
Clase Azul Guerrero	93
Clase Azul Reposado	65
Del Maguey San Luis del Rio Azul	42
Don Julio 1942	45
Gran Patrón Platinum	60
Incorrupto Añejo	38
Incorrupto Plata	25
Incorrupto Reposado	30
José Cuervo Reserva de la Familia	42
Patrón Añejo	20
Patrón Silver	20
San Cosme Mezcal Blanco	15

# *Gin*

	4 cl
Bombay Sapphire	12
Brockmans	15
Gin Mare	15
Hendrick's	12
Kifaru - in cooperation with Zurich Zoo	21
Monkey 47	19
Morris	19
Roku	12
Tanqueray	12
Tanqueray No. Ten	12
The Botanist	15
The London No. 1	15
Turicum	15
Seventy One	55

## *Vodka*

	4 cl
Belvedere	16
Grey Goose	16
Ketel One	12
Koskenkorva	12
Sidian Swiss Organic Vodka	12
Tito's	14

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## *Rum*

	4 cl
Bacardi Carta Blanca	12
Clairin Vaval	15
Diplomatico Ambassador	60
El Dorado 15 years Demerara Rum	19
Gosling's Black Seal	17
Hampden 8	18
Havana Club 3 Años	14
Havana Club 7 Años	15
Michler's Barbados	40
Plantation Original Dark Pineapple	12
Ron Zacapa XO	40
Saison Rum Sherry Cask - Baur au Lac Selection	15
Velier Tiger Shark	48

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## *Calvados*

	4 cl
Calvados Selection Christian Drouin	18
Calvados 25 ans d'âge Charles de Granville	38

## *Single Malts*

	4 cl
Glenfiddich 12 years	12
Glenfiddich 21 years Reserva Rum Cask Finish	48
Glenmorangie 12 years	12
Glenmorangie Quinta Ruban 14 years Port Cask Finish	18
Lagavulin 16 years	26
Laphroaig 10	20
Macallan Sherry Oak Cask 18 years	90
Talisker 10 years	16
The Glenlivet 18 years	32
Yamazaki 12	78
Yamazaki Distiller's Reserve	55

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## *Single Malt – Baur au Lac Selection*

	4 cl
BenRiach, Single Cask Mossburn 11 years - Limited Edition	35
Linkwood, The Whisky Cellar 12 years - Limited Edition	34
Mannochmore Single Cask	30

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## *American Whisky*

	4 cl
Angel's Envy	22
Bib & Tucker	22
Blanton's Single Barrel	40
Buffalo Trace	15
Bulleit Rye	12
Jack Daniels Old No. 7	12
Sazerac Straight Rye Whiskey	15
van Winkle 13 years Family Reserve	120
van Winkle 23 years Family Reserve	320
Woodford Reserve	14
Woodford Reserve Master's Collection	40

## *Blended Whisky*

	4 cl
Chivas Regal 12 years	12
Chivas Regal Royal Salute 21 years	56
Hibiki Harmony	55
Jameson	12
Johnnie Walker Black Label	12
Johnnie Walker Blue Label	52
Monkey Shoulder	12
Nikka from The Barrel	20

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## *Cognac & Armagnac*

	1 cl	2 cl	4 cl
Baron de Sigognac, 1988		15	
Hennessy XO		30	58
L'Heraud 1839	250	480	950
L'Heraud 1898	200	380	750
L'Heraud 1919		150	280
Louis XIII Black Pearl	480	900	1700
Martell Cordon Bleu		25	48
Rémy Martin Louis XIII	80	150	280
Rémy Martin VSOP			18
Rémy Martin XO		22	42

## *Grappa*

	2 cl	
Grappa Berta, Tre Soli Tre	18	
Grappa di Brunello, La Gerla	12	
Grappa di Tignanello	12	
Grappa Sassicaia	15	

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## *Port*

	4 cl	
Quinta de la Rosa Late Bottled Vintage 2015	15	
Quinta de la Rosa Tawny Port 20 years	19	
Quinta de la Rosa white Port	11	
Taylor's Tawny Port 10 years	11	

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## *Sherry*

	4 cl	
Fino, Guitérrez Colosia	11	
Harveys Bristol Cream	11	
Oloroso Guitérrez Colosia	11	
Pedro Ximenez DO	11	
Tio Pepe	11	

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## *Beer*

Carlsberg	33 cl	9
Feldschlösschen Alcohol Free	33 cl	8
Feldschlösschen Dunkel	33 cl	10
Feldschlösschen Hopfenperle - <i>on tap</i>	30 cl	9
Heineken	33 cl	10
Schneider Weisse	50 cl	11

## *Soft Drinks*

Arkina, Rhäzünser, <i>mineral water source, Rhäzüns, CH</i>	40 cl	9
Coca-Cola, Zero	33 cl	8
Homemade Iced Tea	35 cl	10
Ramseier Apple Juice	30 cl	8
Red Bull / Sugarfree	25 cl	8
Rivella	33 cl	8
San Bitter	10 cl	8
Swiss Mountain Spring Ginger Ale; Ginger Beer; Bitter Lemon	20 cl	9
Swiss Mountain Spring Soda; Rosemary Tonic; Salty Grapefruit	20 cl	9
Swiss Mountain Spring Tonic Water Classic; Tonic Water Zero	20 cl	9
Schweppes Wild Berry	20 cl	9
Valser Still / Sparkling, San Pellegrino, Evian	50 cl	9

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## *Coffee*

Cappuccino		9
Coffee		8
Double Espresso		9
Espresso		6
Latte Macchiato		9

*Our coffee is organically grown and Fairtrade-certified.*

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## *Länggass Tee*

English Breakfast		12
Fancy Oolong		13
Rooibos		12
Sencha Yamato		16
Berner Rosen		14
Jasmin Chun Hao		18

*Our tea is organically grown.*