

Baur's

Aperitivos

Baur's G&T 19

Edigroni 21

Bellini 20

From The Counter

Chef's beef tartar 34/48[♯]
with 5g caviar +8

Organic salmon, in-house smoked 25

Pata Negra Blázquez 27
24 months

Prunier Prunier caviar 50g 86

Rillettes of duck liver & truffle 26

Swiss aperitif platter 22

Vintage sardines 26
„Selection Baur au Lac“



Small Plates

Roasted calamari, Lomo, aioli 26

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

Beetroot salad 19

Goat cheese from Freiburg, beetroot,
herb vinaigrette

Beef carpaccio, black truffle 26/44[♯]

Consommé 16[♯]
refined with sherry upon request

Pumpkin cream soup 16

Salads

Pumpkin cannelloni 18[♯]

Avocado & tomatoes 19

Cauliflower, lentils, pomegranate, coriander, Tahini 14/22[♯]

Burrata, rocket salad, tomatoes 26[♯]

Chef's salad 19/28

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

Mains

Spring chicken "Under The Brick" 41

Lamb chops, carrots, shallots 54

Seabass, Jerusalem artichoke, black truffle 56[♯]

Veal cutlet 300g 60

Venison entrecôte, beetroot, apple 58

Pasta & Risotto

Orecchiette, rabbit confit, Taggiascha olives 23/36

Ravioli, spinach, almond ricotta, black truffle 22/38[♯]
available

Saffron risotto, Lomo, scallops 28/46

Sepia linguine, lobster, Datterini tomatoes 44/74[♯]

Grill

Rib Eye 400g 75

Beef Tenderloin
150g 54
200g 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

Venison stew, red cabbage, chestnuts, spaetzle 54

Sauces

Béarnaise

Herb butter

Red wine sauce

Chimichurri

Side Dishes

Wild broccoli 9

Red cabbage with chestnuts 8

Seasonal vegetable variation 16

Spinach 8

Potato purée 8 *with truffle +5*

Lettuce, truffle vinaigrette 13

2-COURSE BUSINESS LUNCH 49
Starter & main course

Desserts

Baba au Rhum, vanilla-cream 17[♯]

Apple tart, vanilla ice cream 17

Lemon tart, sour cream sherbet 16

Profiteroles, vanilla ice cream, chocolate sauce 17

Chocolate mousse classic 1844 15 *available*

Macarons 3 pieces 12 / Champagne truffles 3 pieces 12

Cheese selection 18/28

Origin of meat:

Beef tartar & Carpaccio: Switzerland, beef Tenderloin: Australia*
Rib Eye: Spain*, Veal: Switzerland/Italy, 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, Venison: Austria

*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

All our fish is wild caught if not otherwise specified.