

# Baur's Brunch

## Drinks

Bellini 20  
Bloody Mary 18  
Mimosa 19


## Smoothies & Shots

Berry Love 14  
Raspberry, blueberry, banana,  
orange, yoghurt  
Morning Booster 12  
Avocado, spinach, apple, ginger, lemon  
Ginger lemon shot 9



## Bubbles

Philipponnat brut 21  
André Clouet Rosé brut 28  
Dom Pérignon, Moët & Chandon, 2012 49

## Bagels & Bread

Salmon Bagel 28  
Scrambled Eggs Bagel 21  
Bacon, cheddar  
Avocado Toast 23   
Tomatoes, chili flakes

## Bowls

Cauliflower 22   
Quinoa, tahina, pomegranate,  
avocado, cucumber  
Chia 24   
Oat milk, mango puree,  
pineapple, kiwi  
Birchermüesli 16


## Viennoiserie

Croissant 4  
Chocolate Croissant 6  
Almond Croissant 5


## Starters

Chef's beef tartar 34/48  
*with 5gr caviar +8*  
Burrata 24  
Rocket salad, tomato  
Chef's salad 19/26  
Green leaf salad, avocado,  
Datterini tomatoes, egg, bacon,  
Pommery mustard-vinaigrette

## Classics

Wagyu Burger 43  
Truffle mayonnaise, french fries  
*with duck liver +10*  
Sliced veal Zurich style 58  
*Kidneys upon request*  
Wiener Schnitzel 49  
Sole Meunière 56  
Ravioli, spinach, ricotta,  
black truffle 22/38  
*available* 

## Sides

Seasonal vegetable variation 16  
Thin noodles 8  
Spinach 8  
Potato puree 8  
*with truffle +5*  
Baba au Rhum, vanilla-cream 16  
Lemon tart, sour cream ice cream 14  
Chocolate mousse 14  
Classic 1844 *available* 

## Desserts

## White Alba Truffle

White wine risotto 19/32  
Thin noodles 18/31  
served with white Alba truffle  
per gram 18

## Eggs

Eggs Benedict 18/31  
Pata Negra  
Eggs Royal 16/27  
Organic salmon  
Eggs Florentine 14/23  
Spinach

## Rösti

Wild Broccoli 21  
Poached egg, hollandaise  
Organic Salmon 26  
Sour cream, rocket salad

## Sweets

Pancakes 22  
Banana, chocolate, pecan nuts  
Pancakes 22  
Caramelized apple, caramel sauce  
French Toast 21  
Zopf bread, maple syrup

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

Origin of meat:  
Beef tartar: Switzerland, veal: Switzerland, pork: Switzerland  
Pata Negra: Spain

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

Origin of fish:  
Salmon: Ireland, Sole: Northeast Atlantic  
All our fish is wild caught if not otherwise specified.

\*May contain antibiotics and / or hormones.

 Plant based

CHF/ incl. 7.7% VAT