

Baur's

Aperitivos

- Bavarian Spritz 18
Baur's G&T 18
Edigroni 19
Bellini 19


From The Counter

- Chef's beef tartar 22/36
Organic salmon, home smoked 21
Pata Negra dry-cured ham,
18 months from Vaumarcus 24
Prunier Prunier caviar 50g 82
Pork, duck liver & truffle rilette 15
Swiss aperitif platter 19

Small Plates


- Roasted calamari, Lomo, aioli 22
Grilled langoustines
3 pcs. 24
5 pcs. 40
Beetroot salad, goat cheese,
hazelnut vinaigrette 19
Duck liver terrine 26
Lobster bisque 22

Salads

- Lamb's lettuce, parsnip, walnuts, grapes 22
Cauliflower, lentils, pomegranate, coriander, Tahini 14/22 
Chef's salad 21
Green salad, avocado, tomato, egg, bacon,
croutons, Pommery mustard-vinaigrette



Pasta & Risotto

- Orecchiette, rabbit confit, Taggiascha olives 20/34
Ravioli, spinach, almond ricotta,
black truffle 22/38 *available* 
Saffron risotto, Lomo, scallops 28/46
Sepia linguine, lobster, Datterini tomato 38/62

Mains

- Duck breast, carrots, spring onion, orange sauce 49
Spring chicken "Under The Brick" 38
Lamb chops, herb crust, beans, onion, potato 48
Seabass, redwine cardoons, black truffle 54
Veal cutlet 300g 57

Grill

- Rib Eye 300g 66
Beef Tenderloin
150 g 54
200 g 68
Wagyu Tenderloin 200g 108
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 52
Sea food gratin thermidor 54
with lobster +28

Sauces


- Béarnaise
Herb butter
Red wine sauce
Chimichurri

Side Dishes

- Flower Sprouts 9
Parmesan papardelle 7
Spinach 7
Potato puree 7
Pilaf rice 7
Green salad, truffle vinaigrette 13

2-COURSE BUSINESS LUNCH
Starter & main or main & dessert 49

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: Switzerland, beef Tenderloin: Australia*
Beef Rib Eye: USA*, veal: Switzerland, pork: Switzerland,
Lomo: Spain, Pata Negra: Portugal, processed in Switzerland
Lamb: Scotland, rabbit: France, spring chicken: France
Duck liver: France, Wagyu burger: USA*,
Duck breast: France, 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: Ireland, sea bass: farmed Greece,
Sole: farmed Northeast Atlantic, lobster: Canada,
Pulpo: Mediterranean Sea, Langoustine: South Africa,
Scallop: Canada, caviar: farmed France,
Shrimps: farmed Vietnam

All our fish is wild caught if not otherwise specified.