



# *Drinks*



# *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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# Global Aperitifs

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.*

PISCOPAM (Chile) 22

*Grapefruit and cranberry enhance the refreshing tartness of the classic pisco sour.*

TRÜFFEL NEGRONI 30

*An earthy, elegant balance of bitter, savory and slightly sweet.*

THE SCOTSMAN  26

*Johnny Walker Black Label, Philipponnat Champagne, raspberries, blueberries  
Baur au Lac Honey.*

THE ICEMAN  20

*Koskenkorva Vodka, Noilly Prat, in-house made bitters.*



# Highballs

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*Although the popular conception is that classic cocktails are usually served bracingly strong and short in an iconic martini glass or in a big whisky tumbler, the fact remains that throughout the centuries, long refreshing mixed drinks have ruled the roost. 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 correct glass (we import ours from Japan), and simple garnishes that compliment the drink when necessary – they are a thing of beauty.*

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# Highballs

- HORSE'S NECK 19  
*Light, crisp, and refreshing whisky based longdrink.*
- BAUR'S G&T 22  
*After days of research and testing, we have come up with what we believe to be the perfect 100% Swiss gin and tonic, with an award-winning 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“.*
- TROPICAL TEMPEST 19  
*The sweet tanginess of pineapple with a zesty kick of lime and the spicy warmth of ginger ale.*
- 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.*

## NOCTURNE

19

*Sophisticated and rich whisky based drink with vermouth and blackberry liqueur - not for the faint hearted.*

## BANKER'S PUNCH

22

*A complex after dinner delight with spirits from around the world: Irish whisky, Saison Rum Sherry Cask and Port are perfectly balanced with raspberry and lime.*

# *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>Twist on the whisky sour with invigorating ginger and subtle smokiness.</i>	
JOLI	19
<i>Well-balanced, gin-based drink with a burst of fruity freshness and a hint of sweetness, perfect for enjoying on a warm summer evening.</i>	
DON LOCKWOOD	19
<i>Luxurious, dessert-like cocktail with smoky, chocolaty and slightly sweet flavors.</i>	
ORO VERDE	19
<i>Olive oil washed Tequila meets vermouth and sundried tomatoes – the result is a savory Martini with an indulgent mouthfeel.</i>	

# Non Alcoholic

CRISP CUCUMBER	16
<i>Delicate dance of non-alcoholic gin and cucumber, fresh and invigorating.</i>	
KASIMIR	16
<i>Non alcoholic sparkling Chardonnay creates a crisp base for this delightful drink with blackcurrants and a touch of elegance.</i>	
WATERMELON SUGAR HIGH	16
<i>Bright fusion of juicy watermelon and zesty yuzu, balanced with the natural sweetness of honey.</i>	

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## Bar Snacks

Organic salmon, smoked in-house	26
Pata Negra Blázquez, 24 months aged	28
Swiss aperitif platter	23
Chef's salad, <i>Green leaf salad, avocado, Datterini tomatoes, eggs, bacon, croutons, Pommery mustard vinaigrette</i>	29
Caesar salad / +chicken / +king prawns	25 / 39 / 42
Club Sandwich, french fries or salad	38
Chef's Beef Tartar	36 / 49
Prunier Prunier caviar 50g, <i>with blinis and sourcream</i>	89
Baur au Lac Selection Kaviar 50g, <i>and a variety of side dishes</i>	240
Wagyu Burger, truffle mayonnaise, french fries	45
<i>Pimp your Burger with duck liver +11</i>	
3 Mini Wagyu Burger, truffle mayonnaise	39
<i>additional mini burger per piece +12</i>	
3 Pata Negra croquettes	17
<i>additional croquette per piece +5</i>	
Chocolate mousse classic 1844 - vegan available	16
Baba au Rhum, vanilla cream	18
Lemon tart, sour cream sorbet	19
Macarons 3 pcs / Champagne truffes 3 pcs	13
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  
\*May contain antibiotics and / or hormones  
Bread & bakery products: Switzerland


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



# *Wines By The Glass*

		10 cl	75 cl
	Philipponnat, Royale Réserve Brut, Champagne	21	140
2008	Brut Millésime, Abelé 1757, Champagne 150cl	27	395
	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
2022	Bianco, Castello di Morcote, Ticino	16	110
2023	Les Panseillots, Sancerre, Fargette & Guillerault, Loire	14	98
2022	Les Vaudevey, Chablis Premier Cru, Julien Brocard, Bourgogne	19	135
2022	Arneis delle Langhe, Rocche Costamagna, Piemonte	10	70
2018	Neuburger, Ried Golden Erd, Erwin Tinhof, Burgenland	21	145
2023	Le Grand Huit Rosé, Château Les Valentines, Côtes de Provence	14	98
2022	Syrah, Tradition, Bonvin, Valais	12	79
2014	Château Malescot St-Exupéry, Troisième Grand Cru Classé, Bordeaux	28	195
2022	Marsannay, Les Echézeaux, Remoissenet, Bourgogne	19	130
2021	Rosso di Montalcino, La Gerla, Toscana	11	79
2021	Benmarco Malbec, Dominio del Plata, Mendoza	13	85
2020	Viñas del Gain, Artadi, Rioja	17	120
2020	Riesling Kabinett, Karthäuserhof, Ruwer	11	80

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

Plant based 

All wines contain sulfites.

# *Spirits*

## *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
Jsotta Rosso	11
Lillet Blanc	11
Noilly Prat	11
Pimms No 1	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
Gran Patrón Platinum	60
Incorrupto Anejo	38
Incorrupto Plata	25
Incorrupto Reposado	30

# *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
Mr Gaston	14
Roku	12
Tanqueray	12
Tanqueray No. Ten	12
The Botanist	15
The London No. 1	15
Turicum	15

## *Vodka*

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

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## *Rum*

	4 cl
Bacardi Carta Blanca	12
El Dorado 15 years Demerara Rum	19
Gosling's Black Seal	17
Havana Club 3 Años	14
Havana Club 7 Años	17
Plantation Original Dark Pineapple	12
Ron Zacapa XO	40
Saison Rum Sherry Cask - Baur au Lac Selection	18

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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
The Glenlivet 18 years	32
Glenmorangie 10 years The Original	12
Glenmorangie Quinta Ruban 14 years Port Cask Finish	18
Talisker 10 years	16
Laphroaig 10	20
Lagavulin 16 years	26
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 Whiskey*

	4 cl
Angel's Envy	22
Bib & Tucker	22
Blanton's Single Barrel	40
Bulleit Rye	12
Jack Daniels Old No. 7	12
Pikesville Rye	28
Willet Pot Still	22
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
Jameson	12
Johnnie Walker Black Label	12
Johnnie Walker Blue Label	52
Monkey Shoulder	12
Nikka from The Barrel	20
Hibiki Harmony	55

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## *Cognac & Armagnac*

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

## Grappa

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

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## Port

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

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

## Soft Drinks

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

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## Coffee

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

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

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## Länggass Tee

White Needle	15
Sencha Yamato	16
Rooibos	12
Spiced Tea	14
English Breakfast	12
Fancy Oolong	13

*Our tea is organically grown.*

CHF/ inkl. 8.1% MwSt. – CHF/ incl. 8.1% VAT