

Baur's

Aperitif

- Baur's G&T 22
- Edigroni 21
- Bellini 20
- Tropico 19

Salads

- Lamb's lettuce 21
- Goat cheese from Freiburg, pickled porcini
Avocado & tomato 19
- Cauliflower, lentils, pomegranate, coriander, Tahini 17/25
Mozzarella, rocket salad, tomatoes 27
- Chef's salad 19/29
- Green leaf salad, avocado, Datterini tomatoes, eggs, bacon
croutons, Pommery mustard vinaigrette
- Superfood Bowl 🍴 50 / 58 / 57
Choose between tofu, chicken or salmon
- Wild broccoli, beetroot, cucumber, quinoa, pomegranate, egg
tomato with avocado filling, Vinaigrette

Mains

- Spring chicken "Under The Brick" 45
- Lamb chops, sugar snap peas, shallots 58
- Sea bass, Jerusalem artichoke, black truffle 59
Venison entrecôte, 64
Black salsify, Brussels sprouts

For Two

- Chateaubriand 450g
Béarnaise sauce
Seasonal vegetables, french fries
170

Sauces

- Béarnaise
- Herb butter
- Red wine sauce
- Chimichurri

Side Dishes

- Wild broccoli 9
- Seasonal vegetable variation 17
- Spinach 8
- Potato purée 8 *with truffle +7*
- Lettuce, truffle vinaigrette 14
- Spaetzle 8
- Red cabbage with chestnuts 13

2-COURSE BUSINESS LUNCH 49

From The Counter

- Chef's beef tartar with rum 36/49
with 5g caviar +8
- Organic salmon, smoked in-house 26
- Pata Negra Blázquez 28
24 months aged
- Prunier caviar 50g 89
with blinis and sourcream
- Baur au Lac Selection caviar 50g 240
and a variety of side dishes
- Rillettes of duck liver & truffle 27
- Swiss aperitif platter 23
- Cheese selection 19/29



Small Plates

- Roasted calamari, Lomo Ibérico, aioli 27
- Grilled langoustines 10
*price per piece
minimum order 3 pieces*
- Baur's Prawn Cocktail 39
- Beef carpaccio, black truffle 27/46
truffle mayonnaise
- Consommé 17
refined with sherry upon request
- Pumpkin cream soup 16
- Vintage sardines 27
„Selection Baur au Lac“

Pasta & Risotto

- Orecchiette 24/38
- Rabbit confit, Taggiasche olives
- Ravioli 25/44
- Spinach, almond ricotta, black truffle
- Saffron risotto 29/48
- Lomo Ibérico, scallops
- Sepia linguine 46/78
- Lobster, Datterini tomatoes

Grill

- Beef Rib Eye 400g 79
- Beef Tenderloin
150g 57
200g 71
- Wagyu Tenderloin 200g 118
- Wagyu Burger, truffle mayonnaise, french fries 45
with duck liver +11

Classics

- Sliced veal Zurich style 59
regional veal
kidneys upon request
- Wiener Schnitzel 51
- Sole Meunière 68
- Venison stew, red cabbage, chestnuts, spaetzle 54

Wellington Wednesday

- Beef Fillet Wellington 79
- Truffle sauce, Market vegetables
*Available every Wednesday from 7 pm.
"s'hät solangs hät"*

Desserts

- Baur's coffee ice cream, cream 18
- Baba au Rhum, vanilla cream 18
- Apple tart, vanilla ice cream 18
- Lemon tart, sour cream sorbet 19
- Profiteroles, vanilla ice cream, chocolate sauce 18
- Chocolate mousse classic 1844 16
- Macarons 3 pieces 13 / Champagne truffles 3 pieces 13

Restaurant Manager: Rachele Jaton - Chef de cuisine: Olivier Rais

Origin of meat:
Beef tartar & carpaccio: Switzerland, Beef Tenderloin: Ireland,
Beef Rib Eye: Spain, Veal: Switzerland/Italy, Pork: Switzerland,
Pata Negra: Spain, Spring Chicken: Switzerland,
Duck liver: Hungary/ France, Wagyu Burger: USA*,
Wagyu Tenderloin: Spain/Australia, Lomo Ibérico: Spain,
Lamb: Ireland, Rabbit: France/Hungary
Venison: Austria, Cured meats: Switzerland

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

TRAVEL FIT by Mark Arnall 🍴

Origin of fish:
Salmon: farmed Ireland, Sea bass: farmed Greece, Sole: Northeast Atlantic,
Lobster: farmed Canada, Calamari: Mediterranean Sea,
Langoustine: South Africa, Scallop: Canada, Caviar: farmed France,
Sardines: Northeast Atlantic, Prawn: farmed Vietnam
All our fish is wild caught if not otherwise specified.

Origin of bread:
Bread & bakery products: Switzerland

*May contain antibiotics and / or hormones

CHF/ incl. 8.1% VAT