

Baur's















Aperitif

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














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
- Rilette 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
- Chilled melon tomato soup 16   
- Vintage sardines 27 
„Selection Baur au Lac“

Salads




- Summer salad 19 
- Goat cheese from Freiburg, watermelon, purslane, pistachio
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









Pasta & Risotto

- Orecchiette 24/38
- Rabbit confit, Taggiasche olives
- Ravioli 25/44
- Spinach, almond ricotta, black truffle
available 
- 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

Mains

- Spring chicken "Under The Brick" 45 
- Lamb chops, sugar snap peas, shallots 58  
- Sea bass, Salmorejo, Pata Negra Blázquez 59  
- Roasted veal steak 64 
artichokes, chanterelles

Classics

- Sliced veal Zurich style 59 
regional veal
kidneys upon request
- Wiener Schnitzel 51 
- Sole Meunière 68



For Two

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






Wellington Wednesday

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






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 
- Fine noodles 8
- 2-COURSE BUSINESS LUNCH 49
- Starter & main course

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 *available*  
- Macarons 3 pieces 13 / Champagne truffles 3 pieces 13 

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

Origin of meat:
Beef tartar & carpaccio: Switzerland, Beef Tenderloin: Australia/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

Allergenes:
For information concerning allergies or intolerances,
please do not hesitate to ask our service personnel.
Legend: vegan  gluten-free  lactose-free 
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.

*May contain antibiotics and / or hormones

Quickly prepared - Recommended for theater goers 
CHF/ incl. 8.1% VAT

Origin of bread:
Bread & bakery products: Switzerland