



THE BALIK KITCHEN BRASSERIE



BREAKFAST

from 07.00 am to 11.00 am

Mon-Fri	
Birchermuesli	9.50
Croissant (Manufactory "eigenbrötler")	3.50
Pain au chocolat (Manufactory "eigenbrötler")	4.00
Sweet Blini with caramel sauce & fruits	15.00
Mixed bread basket with butter & jam	9.50
Sat-Sun from 09.00 am (extended offer)	
Egg Benedict (2 free-range eggs) Brioche, Hollandaise sauce	21.50
• with Prunier caviar oscietra 10 g	36.50
Egg dishes (2 free-range eggs) Fried or scrambled eggs	9.50
• with BALIK overture gravlax	24.50

DISHES

all day

Seasonal salad bowl home made dressing or vinaigrette	15.00
• with BALIK overture or smoked cubes	30.00
BALIK salmon variation BALIK fillet Tsar Nikolaj, Overture gravlax & tartar classic, BALIK souerdough rye bread & BALIK mustard-dill sauce	small 39.00 large 55.00
Hand-cut beef tatare with brioche Quail egg, capers, pearl onion, cognac	32.00 42.00
• with Prunier caviar baeri 20 g	62.00 72.00
Burrata with seasonal tomatoes & olive oil	24.00
• with Prunier caviar oscietra 20 g	54.00
Shrimp cocktail Black tiger prawns with baby lettuce & cocktail sauce	26.00
3 pcs. Oysters Gillardeau No. 2 each additional oyster	36.00 12.00



Oyster Special Gillardeau No. 2 49.00
1 Glas Caviar House Champagner Brut with 3 oysters

CAVIAR

Served with blinis & crème fraîche.

Caviar	PRUNIER PARIS	30 g	50 g	125 g	250 g
PRUNIER CAVIAR BAERI					
TRADITION		83.00	138.00	325.00	650.00
SAINT-JAMES		124.00	207.00	488.00	975.00
PARIS		147.00	244.00	575.00	1'150.00
PRUNIER CAVIAR OSCIETRA					
SUPERIOR		147.00	244.00	575.00	1'150.00
HERITAGE (according to availability)		261.00	435.00	1'025.00	2'050.00
Caviar	CAVIAR HOUSE PARIS Since 1950	30 g	50 g	125 g	250 g
OSCIETRA		138.00	230.00	575.00	1'150.00
IMPERIAL (according to availability)		242.00	403.00	950.00	1'900.00
BELUGA (according to availability)		261.00	435.00	1'025.00	2'050.00

Canapés on baguette with	
• Babaganoush	8.00
• BALIK salmon Overture	10.00
• Beef tartare	10.00
Flat bread with crème fraîche & chives with	
• figs and goat cheese	26.00
• BALIK sashimi	39.00
• fresh Périgord truffle 10 g	59.00
• Prunier caviar baeri 30 g	59.00
Sashimi BALIK sashimi style with yuzu vinaigrette (a recipe by Max Müller, Baur au Lac, Zurich)	35.00
Tsarina BALIK salmon on a large blini with crème fraîche & Prunier caviar baeri 10 g	39.00
Caviar Experience with Blinis, Crème fraîche & je 20 g Prunier Caviar Tradition Prunier Caviar Paris Caviar House caviar oscietra	119.00
BALIK sushi selection	28.00

DESSERTS

Café Gourmand Coffee of your choice & friandises	12.00
Cake	10.00
Lemon sorbet (RICHICE) • with caviar & vodka	9.00 18.00
Tiramisu ice cream (RICHICE)	9.00

Caviar Shot 39.00
1 Glass Caviar House Champagner Brut
with 20 g Prunier caviar baeri



THE BALIK KITCHEN BRASSERIE

DISHES

from 11.30 am to 1.30 pm & from 5.30 pm - 9.30 pm



BUSINESS LUNCH Mon-Fri

Salad or soup of the day

Main course:	fish or meat	39.00
	vegi	32.00

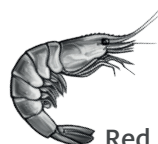
DISHES



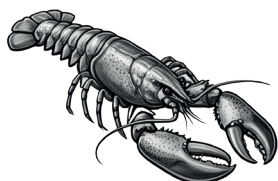
Seasonal salad bowl	15.00
home made dressing or vinaigrette	
• with BALIK overture or smoked cubes	30.00
Mussels	34.00
White wine stock	
Lobster bisque	28.00
Shallots, chives, brunoise	

SIDE DISHES

Seasonal vegetables	12.00
Sweet potato cream	12.00
Champagne risotto	13.00
French fries	12.00
Truffle fries	27.00
Truffle, truffle mayonnaise, parmigiano cheese, chives	



Red prawn carpaccio	45.00
Vinaigrette, grapefruit fillet, lime zest	
Steamed artichoke	32.00
Aioli, yuzu herb mayonnaise, egg and chive vinaigrette	
Hand-cut beef tatare with brioche,	
Quail egg, capers, pearl onion, cognac	
• with Prunier caviar baeri 20 g	
	small large
	32.00 42.00
	62.00 72.00
Tagliolini	33.00
dried tomatoes, spring onion	
• with Lobster	48.00
Wagyu Swiss Beef	85.00
Wagyu fillet, wild broccoli, jus	



Seafood tavolata from 2 persons 85.00 / per person
BALIK, oysters, tuna, shrimps, king crab

DESSERTS

Cheesecake	9.00
Espuma, crumble	
Blanc Manger	12.00
Almond pulp, fresh fruits, raspberry pulp, lemon balm	
Brownie Gateau	15.00
White chocolate mousse, sea buckthorn jelly	

Declaration of origin:

Salmon - Norway | Prunier Caviar - France | Caviar House Oscietra, Imperial & Beluga - China | Black tiger prawns - Vietnam | Mussels - Netherlands, France | Oysters - France | Lobster - South East Atlantic and North West Atlantic, USA and Canada | Red Prawns - Mediterranean and Black Sea, Italy | Tuna - Mediterranean and Black Sea, Spain | King crabs - North East Atlantic, Norway | Chicken - Switzerland | Meat - Switzerland | Bread - Switzerland