

BAUR AU LAC



Christmas markets, festive fondue and cosy chalets in Zurich with the Baur au Lac hotel

During the winter months, Zurich becomes a haven of festivity as vibrant Christmas markets fill the streets and glittering lights illuminate the city with a warm magical glow. The most enchanting of Zurich's Christmas Markets include Christkindlimarkt at Zurich Main Station, one of the largest indoor markets in Europe, featuring a 32ft tall Christmas tree adorned with sparkling Swarovski crystals. Located in the picturesque Old Town is Zurich's oldest Christmas market, The Dörfli, where rustic wooden stalls wind through the old alleyways offering an array of handmade crafts and artisan products. The spectacular Weihnachtsdorf (Swiss German for Christmas Village) is located in front of Zurich's magnificent Opera House, featuring over 100 market stalls displaying local designer's unique finds for festive gifts and Swiss speciality food trucks.

Families with children can enjoy a magical Christmas journey aboard the Märlitram, travelling through the city centre to view the spectacular festive illuminations that adorn the narrow, winding streets, accompanied by magical Christmas tales read by the angels on-board. Families can also visit Bürkliplatz to experience traditional candle-making; a festive art that has taken place since 1969.

With its grand charm and warm hospitality, the iconic [Baur au Lac hotel](#) is the best place to get in the festive spirit and the perfect base from which to explore Zurich at Christmas time, in walking distance of all Christmas markets and Bahnhofstrasse for the best festive shopping. The hotel is home to Zurich's largest Christmas tree and will be hosting its traditional Christmas Tree Lighting ceremony that is much beloved by locals on Friday 25th November, with all entry ticket proceeds being donated to the city's Children's Hospital.

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THE RETURN OF CHALET AU LAC

A highlight of the festive season, the magical “Chalet au Lac” will return this December; a warm and cosy Swiss mountain hut in the parkland of the hotel. The rustic chalet interior, soft sparkling lights and winter foliage create a cosy and inviting atmosphere, making for the perfect escape from the hustle and bustle of the city. Guests can enjoy a range of hearty Swiss sharing dishes including fondue and raclette, as well as mulled wine and other winter tipples. *A four-course menu starts from CHF 145 (approx. £128) per person.*

INTRODUCING “CHALET-OLÉ”

From 21st November to 18th December, fondue lovers and football enthusiasts can indulge in cheesy delights and cheer their team to victory at the brand-new World Cup Chalet, which will be streaming all the live action from the highly-anticipated football tournament. Packages include a 2-course menu, featuring Swiss specialities such as Apéro Plättli and creamy cheese fondue. *Private areas for 20 people start from CHF 3,100 (approx. £2,750) Multiple areas can be booked based on availability, with a maximum capacity of 60 people.*

AFTERNOON AT LE HALL

Christmas shoppers can rest their weary legs and indulge in one of the most traditional and elaborate Afternoon Tea’s in Zurich at Le Hall; the opulent and cosy centre point of the Baur au Lac. Enjoy a beautifully presented selection of lavish treats, including the finest tea blends, finger sandwiches, pastries and homemade scones with original clotted cream from England. During the Advent weekends, harpists from the College of Arts will provide musical accompaniment between 2-6pm. *Afternoon Tea prices start from CHF 76 per person (approx. £67).*

FESTIVE FINE-DINING AT BAUR AU LAC

On Christmas Eve, Christmas Day and Boxing Day, Baur au Lac’s 2-Michelin star Pavillon restaurant will be hosting a festive nine-course menu. The menu will include sea urchin from the Faroe Islands with Oscietre caviar; scallops with elderflower vinaigrette; sea bass from l’île d’Yeu with eucalyptus beurre blanc; Swiss veal shank with white truffle; and baba au rhum. *The nine-course festive menu costs CHF 420 (approx. £366) per person with coffee and water, and CHF 560 (approx. £489) per person with recommended wine accompaniment, coffee and water*

Enjoy the glitz and glamour of New Year’s Eve at the Baur au Lac with an evening of delicious fine food and champagne, with a choice of epicurean or casual celebrations. The hotel will host magnificent celebratory menus at Pavillon and Baur’s. 2-Michelin star Pavillon will offer a special nine-course menu including crab with Oscietre caviar and Chasselas sauce; white truffle with toasted brioche; European

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lobster with vin jaune; hare à la royale with gold leaf; and chocolate cake with white coffee ice cream. *The nine-course menu starts from CHF 920 (approx. £800) per person*

Baur's will also be hosting a tantalising five-course dinner including potato cake with poached quail egg and caviar; Carpaccio of Gambero Rosso with lime vinaigrette; salmorejo with sea bass and crispy Pata Negra; filet mignon with truffle sauce, braised lettuce and sauteed baby carrots; and tangerine with chocolate. *The five-course menu with wine pairing costs CHF 515 (approx. £448) per person, and CHF 425 (approx. £370) without.*

Le Hall will also offer an elegant setting to ring in the New Year, serving a champagne aperitif and 1 etagère with 9 exquisite canapes per person. *A table for two at Le Hall will cost CHF 345 (approx. £306) per person.*

Stay at the Baur au Lac from CHF 695 per night, based on two adults sharing a Deluxe Double room on a room-only basis. <https://www.bauraulac.ch/en/>

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ABOUT BAUR AU LAC

Zurich with its private park and views of Lake Zurich and the Alps is truly unique. The 119 rooms and suites at Baur au Lac showcase an exquisite, timeless design inspired by Art Deco and Louis XVI, skillfully blended with contemporary elements, modern art, and a touch of glamour, creating a refined eclectic style.

Baur au Lac's dining options are among the most exclusive in the city. Guests can indulge in a modern interpretation of haute cuisine at the Michelin-starred restaurant Pavillon, while the Brasserie and Bar "Baur's" celebrate European culinary classics. Whether you prefer cocktail classics or trendy highballs, elegant champagne or robust wines, sparkling aperitifs or warming digestifs, the diverse drink menu offers something special for every palate.

In October 2020, Baur au Lac was ranked #1 among the best 50 hotels worldwide and was named the best hotel in Europe for the third consecutive time at the Readers Choice Awards by the US travel magazine Condé Nast Traveler. For more information, visit www.bauraulac.ch.