

# BAUR AU LAC



## *Baur au Lac's* Terrace restaurant opens for the summer with a stylish new design and menu

Unveiling a brand-new redesigned space and revamped menu, the Baur au Lac Terrace reopened on **May 12**, providing a first taste of the many grand refurbishments that have been underway at the hotel since October 2021. Set in a beautiful green oasis in the heart of the vibrant city, the Baur au Lac Terrace boasts unrivalled views, sophisticated design and a relaxed Riviera ambiance, where both locals and international travellers can unwind and soak up the summer sunshine with light and seasonal dishes, refreshing cocktails and a glass of ice-cold champagne.

### WHAT'S NEW?

#### DESIGN

Re-designed by renowned Parisian interior designer, Pierre-Yvès Rochon, new additions to the terrace include a large 12m wide parasol, equipped with integrated heaters and embellished with royal blue fabric to create a cosy, snug atmosphere for the chillier mornings and evenings. Providing the perfect protection from both sun and rain, additions of soft lighting and high-quality speakers enhance the laid-back, relaxed atmosphere. Beautifully patterned cushions decorate the benches and sofas to bring a colourful yet elegant theme to the terrace interior, contrasting with an impressive new mosaic floor. To create more privacy, numerous plant installations also adorn the outdoor space, including vibrant blue hydrangeas which have been placed between the various seating areas. Four, large Château de Versailles-style potted olive trees from the renowned French manufacturer "Jardin du Roi Soleil" bring a touch of Mediterranean flair to the terrace, whilst beautiful florals create a magical, intimate oasis for guests. Whether a morning coffee, relaxed lunch date, five o'clock tea or sunset aperitif, the terrace is the perfect oasis to escape to at any time of the day.

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## BRAND-NEW CULINARY DELIGHTS

A range of delicious, small sharing plates now characterise the terrace menu, including octopus croquettes and tataki variations. Another delectable new highlight on the menu this season are two bespoke dumpling varieties, created exclusively for the terrace by the hotel's Michelin-starred restaurant Pavillon team in collaboration with a local Swiss dumpling producer, [Madam Sum](#). Bursting with new and creative flavours, pulled duck, fine foie gras, shiitake mushroom and Szechuan pepper can be found in the orange dumpling; with chard and black truffle in the red dumpling. In addition to these sharing delicacies, the terrace also offers garden-fresh salads, fruity gazpacho and hearty main dishes to choose from, including the classic Baur au Lac Wagyu Burger, seared sea bass fillet in lemon sauce and spaghetti alle vongole. For those with a sweet tooth, guests can also indulge in a traditional selection of fine French patisseries made in-house, homemade ice creams or refreshing sorbets - the perfect treat for a hot summer's day.

## THE SOUND OF SUMMER

A brand-new playlist, curated by "Music Concierge" from London, provides the perfect soundtrack for an idyllic evening on the terrace or relaxing night in at home. Cool, contemporary groove elements enhance the relaxed yet vibrant atmosphere, creating the perfect summer setting. The unique environment surrounding the Baur au Lac terrace served as inspiration for the soundtrack: classic architecture, picturesque views and a breathtaking mountain landscape on the horizon. The playlist can be found here: [Spotify – The Sound of Terrasse](#)

## BAUR AU LAC RELOADING

Baur au Lac is currently undergoing a spectacular transformation process, regularly documented on their newly established "[Baur au Lac Reloading](#)" blog, with the terrace being the first of the grand renovations to have been completed. The remaining renovations are expected to continue until midJuly 2022, and will reveal a new look to the hotel forecourt, entrance and lobby area.

*Baur au Lac has rooms available from CHF 695 (approx. £545) per night, based on two adults sharing a Deluxe Double room on a room-only basis. <https://www.bauraulac.ch/en/>*

*For Media enquiries, please contact Clare Jackson and Alicia Swanson-Zajac at Mason Rose: [clare@masonrose.com](mailto:clare@masonrose.com) / [alicia@masonrose.com](mailto:alicia@masonrose.com)*

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## GENERAL INFORMATION ON BAUR AU LAC

Since its opening in 1844, Baur au Lac has been run by the Baur-Kracht family, now in its sixth generation. Johannes Baur founded the hotel in 1844, providing Europe's nobility and aristocracy with a new "home" in Zurich. Some of the most powerful people in the world considered the Baur au Lac the leading address in Switzerland. In addition to King Ludwig I of Bavaria, King Carl XVI of Sweden, Queen Sonja of Norway, Emperor I. Haile Selassie of Ethiopia and Empress Elisabeth of Austria, were just a few regular guests. Before long, they were joined by the rich and the famous. In October 1856, Richard Wagner celebrated the world premiere of the first act of his Valkyrie opera at the Baur au Lac. Artists such as Marc Chagall and Henry Moore stayed, and Thomas Mann and Alfred Hitchcock were also among regular guests. It was at the Baur au Lac in 1892 that Bertha von Suttner convinced the Swedish industrialist, Alfred Nobel, of the need for a Nobel Peace Prize. Sophia Loren, Gina Lollobrigida, Audrey Hepburn, Jayne Mansfield and Brigitte Bardot personified the glamour of European cinema in the 1960s and 70s, and today, the hotel plays regular host to Hollywood stars, presidents and CEOs.

## 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](http://www.bauraulac.ch).