

ZURICH'S AUTUMNAL CULINARY EXPERIENCES WITH THE BAUR AU LAC HOTEL



- Zurich celebrates **Food Zurich** festival 22nd October – 1st November and the opening of the **Lindt Home of Chocolate**
- Baur au Lac announces a **new Crossover-Dinner menu** across Baur's, Pavillon and Le Hall
- Baur au Lac's 2-star Pavillon restaurant reopens on 15th October with a **new 9-course vegetarian menu**. Local seasonal delights include vegetable minestrone with autumn truffle, sourced by truffle dogs from the outskirts of Zurich.
- Baur's reopens and celebrates its **one-year anniversary** with new menu additions
- **Nobu Matsuhisa's** legendary team returns to Baur's for his annual pop-up this November
- Le Hall welcomes back its legendary **Afternoon Tea** in October

October 2020 - This autumn, Zurich is home to exciting new culinary experiences with its grand dame hotel, [Baur au Lac](#), offering an array of gourmet delights, the opening of Switzerland's new chocolate museum, and the city hosting Food Zurich festival from the 22nd October to the 1st November.

Food Zurich Event

Food Zurich is an eleven-day festival celebrating all things food with 109 different events across 54 locations. With 2,900 restaurants, Zurich has one of the world's highest densities of restaurants, offering a concentrated mix of everything a food connoisseur could wish for. During the festival, track down the most beautiful cafés in Zurich, visit a cheese dairy in Goldingertal, learn the art of Swiss chocolate and how to bake the perfect Sunday Zopf. Shop at a local farmer's market, make your own Italian pizza with Swiss ingredients and let the experts show you how to produce your own Mutschli cheese. There really is a foodie experience for everyone at Food Zurich. Outside of the festival, autumn is a brilliant time to enjoy hiking around the lake and visit one of the local area's many wineries and vineyards during the harvest season.

Newly Opened Lindt Home of Chocolate

Lindt Home of Chocolate opened this September just a 15-minute drive from Zurich city centre. The interactive world of chocolate is home to the world's largest Lindt shop, a magical chocolate foundation, interactive tours to discover the Switzerland's chocolate heritage and fun chocolate-creating workshops.

New Crossover-Dinner Package at Baur au Lac

Combining new French cuisine from 2-Michelin star Pavillon, modern twists on brasserie classics from [Baur's](#) and [Le Hall's](#) indulgent comfort food, Baur au Lac introduces its new Crossover-Dinner package.

Enjoy the full culinary diversity of Baur au Lac in just one evening with an innovative 3-course surprise menu providing a creative selection of cuisine from across Baur au Lac's three celebrated restaurants. In addition to the menu, the special private-dining location of the dinner will also remain a surprise. Rest assured, couples looking for a romantic evening with a difference will not be disappointed!

The Baur au Lac Crossover-Dinner Package costs CHF 970 per room per night. Package price includes an overnight stay in a Deluxe Double Room, breakfast, a 3-course dinner menu including wine accompaniment.

New 9-Course Vegetarian Menu at Pavillon

Autumn brings the arrival of truffle and mushroom season in the forests surrounding Zurich. Porcini, puffball mushrooms, parasol mushrooms and various types of russula, as well as button and blusher mushrooms can be found close to the city. Go foraging for your own, or enjoy the local produce cooked for you in Baur au Lac's 2-Michelin star restaurant, [Pavillon](#), which is reopening on the 15th October. This autumn Pavillon welcomes seasonal truffle and mushroom-inspired delights in its brand-new 9-course vegetarian menu "Potager", which translates to "vegetable garden". Potager is the Pavillon kitchen's light and colourful alternative to its popular Chef's menu "Harmony". Artfully creating this menu, the Pavillon team acquired the help of some very skilled locals: truffle dogs combed Zurich's neighbouring woods in search of fine autumn truffles and mushrooms beneath the ground. Dish highlights including vegetable minestrone with autumn truffle and autumnal roasted, pickled and raw vegetables with truffle.

"Cooked autumn truffle tastes more aromatic than white truffle, so we decided to put a dish with this delicacy on our menu for the first time. There is a great demand for locally sourced ingredients among our guests, so we liaised with some of our personal contacts to find the best product to enhance our new dishes. We are very pleased that now get to offer our guests local autumn truffles of the best quality," says Pavillon Sous Chef Maximilian Müller. Last week, he and Head Chef Laurent Eperon joined the truffle hunt themselves

Reopening of Baur's and Nobu Matsuhisa November Pop-Up

Baur's, which has quickly become Zurich's hottest recent restaurant opening, is celebrating its first anniversary after opening its doors at the end of September 2019. To celebrate, Baur's was delighted to re-open in time for its anniversary weekend with a selection of new menu options including beef carpaccio with autumn truffle and vintage-style tinned sardines.

"Life is returning to Baur's," says Wilhelm Luxem, General Manager of Baur au Lac. *"Baur's has become a real meeting place, offering a sophisticated ambience throughout the day. The lively evening atmosphere that prevails in the brasserie unites us all and we are pleased that we can now share this unique dining experience and our personal service with our guests again"*

From the 16th- 28th November 2020, Baur's brasserie and bar will be transformed into a Nobu pop-up, featuring the pioneering Japanese-Peruvian cuisine of celebrated chef Nobuyuki "Nobu" Matsuhisa, for a limited-time only.

For the fourteenth consecutive year, a team of chefs from Nobu's world-renowned kitchen will visit Baur au Lac hotel, and for the second year running, the pop-up will be taking over 2019's newly opened Baur's brasserie and bar. Baur's will be replacing its contemporary European brasserie cuisine with

such Nobu specialties as Black Cod Miso, Yellowtail Sashimi with Jalapenos and Wagyu Fillet with Teriyaki Sauce.

Afternoon Tea at Le Hall

Le Hall is also delighted to welcome back its iconic Afternoon Tea from the 3rd October.

Baur au Lac has rooms available 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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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.

Notes to Editor

Baur au Lac's carefully- maintained heritage building, perched on the edge of Lake Zurich, has a legendary status as one of the most historic 5-star hotels in the world. A stone's throw from the Paradeplatz, Zurich's bustling financial district, the hotel is located within its own landscaped park and offers 119 rooms and suites individually decorated in styles such as Art Deco, French Louis XVI and English Regency. Baur au Lac is home to the 2-Michelin starred [Pavillon](#) with Head Sommelier Marc Almert, ASI Best Sommelier of the World 2019; [Le Hall](#), home to elaborate afternoon teas; and [Baur's](#) brasserie and bar, opened in September 2019 and designed by Martin Brudnizki whose famed UK establishments include Annabel's, Soho House and Sexy Fish. Baur au Lac was named Winner of 'The Best Hotel in the World' and 'The Best Hotel in Rest of Europe' in the *Condé Nast Traveler Readers' Choice Awards 2020*.