

NORTH 北



SPRING ONION "PANCAKE" 葱油饼 10
Bing Bread, Spring Onions, Jalapeno, Butter,
Smoked Mozzarella V

WATER SPINACH & CALAMARI 熏鱿空心菜 24
Smoked Sepia, Confited Garlic, Oystersauce x (V)

DUCK SALAD 烤鸭沙拉 23
Hoisin Duck, Cherry Tomatoes, Smashed
Cucumber, Chicken Skin, Papadam - x (V)

THE BAOBAE 割包 25
Grilled Veal, Chili Crunch, Sauce Gribiche,
Pickled Onions - (2 pieces) - x V

ROASTED DUCK BREAST 烤鸭胸 29
Plum Hot Sauce, Sauteed Spitzkohl Cabbage

GRILLED PORK BELLY 火烤回锅肉 29
Double Cooked Pork Belly, Chili Jam, Fish
Sauce, Pickled Carrots, Lime

If you have any allergies or dietary restrictions, please inform our staff.

Declarations - Prices CHF inclusive of MWST

x- Alteration possible

V - Vegetarian, (V) - Vegan, GF - Gluten-Free Option

(Not Suitable for Celiac Disease)*

Beef - CH, Germany, Spain, Japan, United Kingdom / Shrimp - Vietnam

Pork - CH, Spain / Duck - Netherlands, China

Lamb - CH / Tuna - Philipines, Spain / Seabass - Vietnam

Chicken / Turkey - CH, France / Bread - CH / Netherlands

*Please note: While we offer gluten-free options, our kitchen is not a gluten-free environment. It is not suitable for individuals with celiac disease or severe gluten intolerance.

SOUTH 南



THE BAOBAE TASTING JOURNEY 98

Our chef-curated tasting menu: 10 courses
A playful progression through modern Chinese flavors.
+ Kagoshima Wagyu Entrecote 20g (+10)

MAMA SHU'S WAGYU RICE 魏大妈油饭 8
Wagyu lardo, Soy, MSG - x V
+ Kagoshima Wagyu Entrecote 40g (+21)

TYPHOON SHELTER VEGGIES 避风塘 19
Sicilian Aubergine, Crunchy Garlic Aonori (V)

BLUEFIN / YELLOWFIN 金枪鱼生 38
Bluefin Chutoro, Marinated Yellowfin
Akami, Fennel Salad, Dill Ponzu

WALNUT PRAWNS 核桃虾仁 26
Candied Walnuts, Prawn Tempura, Chili
Honey Aioli (5 Prawns)

PEANUT "RAMEN" 沙县拌面 18
Peanut Sauce, Roasted Onions, Lime, Fresh
Noods, Spanish Jamon - x (V) Served Dry

CHINESE CAPRESE 中式卡布里 18
Cherry Tomatoes, Yuzu Tofu, Shiso,
Puffed Grains (V)

BIG CHICKEN KATSU 夜市大鸡排 26
Taipei Chicken Schnitzel, 5Spice, Yuzu Kosho Aioli -
GF

STEAMED SEABASS 清蒸鲈鱼 29
Dashi Chawanmushi, Crunchy Beans,
Ginger Scallion Soy - x GF

WEST 老外



PRAWN TOAST 虾吐司 22
Lemon Prawns, Brioche, Mala Aioli, Ginger
Carrot Pickles (4 Pieces)

CHEESE BURGER DUMPLINGS 汉堡锅贴 22
B.Mac Sauce, Aged Cheddar, Pickled
Onions, Iceberg Lettuce - x V

CHIPOTLE BEEF HOTPOT 熏椒牛肉煲 35
28 Day Aged Luma Beef, Chipotle Mojo, Glass
Noodle, Onsen Egg

GENERAL SHU'S CHICKEN 左宗鸡 24
Chili Garlic Sauce, Rucola Salad - GF

BLACK PEPPER BEEF 黑椒牛排 32
Swiss Ribeye Carpaccio, Black Pepper
Sauce, Rösti, Fire - GF

DESSERTS 甜点

MOCHI BROWNIE 糯米布朗尼 16
White Chocolate, Weekly Gelato,
Candied Hazelnuts - GF

ASH'S HONEY 蜂蜜薯片 12

BUTTER CRISPS
Thiccc Homemade Chips, Honey Butter,
Vanilla Gelato - GF

MANGO TAPIOCA 杨枝甘露 14
Mango, Tapioca Pearls,
Coconut Sorbet - GF



NORDEN 北



SÜDEN 南



WESTEN 老外



SPRING ONION "PANCAKE" 葱油饼 10
Bingbrot, Frühlingszwiebeln, Jalapeno, Butter, geräucherter Mozzarella V

WASSERSPINAT & CALAMARI 熏鱿空心菜 24
Geflämmt Sepia, Kontierter Knoblauch, Austernsosse x (V)

DUCK SALAD 烤鸭沙拉 23
Hoisin-Ente, Kirschtomaten, zerdrückte Gurke, Hühnerhaut, Papadam - x (V)

THE BAOBAE 割包 25
Chili Crunch, gegrilltes Kalbfleisch, Sauce Gribiche, eingelegte Zwiebeln - (2 Stück) - x V

GERÖSTETE ENTENBRUST 烤鸭胸 29
Pflaumen-Chilisauce, sautierter Spitzkohl

SCHWEINEBAUCH 火烤回锅肉 29
Gegrillter Schweinebauch, Chili Marmelade, Fischsosse, eingelegte Karotte, Limette

Wenn Sie Allergien oder Unverträglichkeiten haben, informieren Sie bitte unser Personal.

DEKLARATIONEN - PREISE CHF INKL. MWST

x- Änderung möglich

V - Vegetarisch, (V) - Vegan, GF - Glutenfreie Option (nicht geeignet für Personen mit Zöliakie)*

Rindfleisch - CH, Deutschland, Spanien, Japan, Vereinigtes Königreich
Shrimps - Vietnam / Schweinefleisch - CH, Spanien / Ente - Niederlande, China
Lamm - CH / Thunfisch - Philippinen, Spanien / Wolfsbarsch - Vietnam
Poulet / Truthahn - CH, Frankreich / Brot - CH / Niederlande

DIE BAOBAE DEGUSTATIONSREISE 98

Degustationsmenü des Küchenchefs: 10 Gerichte
Eine verspielte Reise durch die modernen Aromen Chinas.
+ Kagoshima Wagyu Entrecote 20g (+10)

MAMA SHU'S WAGYU RICE 魏大妈油饭 8
Wagyu lardo, Soja, MNG - x V
+ Kagoshima Wagyu Entrecote 40g (+21)

TYPHOON SHELTER VEGGIES 避风塘 19
Sizilianische Aubergine, knusprige Knoblauch-Aonori (V)

BLUEFIN / YELLOWFIN 金枪鱼生 38
Bluefin Chutoro, marinierter Gelbflossen-Akami, Fenchelsalat, Dill-Ponzu

WALNUT PRAWNS 核桃虾仁 26
Kandierte Walnüsse, Garnelen-Tempura, Chili-Honig-Aioli (5 Garnelen)

PEANUT "RAMEN" 沙县拌面 18
Erdnussauce, geröstete Zwiebeln, Limette, frische Nudeln, Spanischer Jamón - x (V) Trocken serviert

CHINESE CAPRESE 中式卡布里 18
Kirschtomaten, Yuzu-Tofu, Shiso, gepuffte Körner (V)

BIG CHICKEN KATSU 夜市大鸡排 26
Taipeh-Pouletschnitzel, 5Gewürze, Yuzu Kosho Aioli - GF

STEAMED SEABASS 清蒸鲈鱼 29
Dashi Chawanmushi, Knusprige Bohnen, Ingwer-Schalotten-Soja - x GF

PRAWN TOAST 虾吐司 22
Zitronengarnelen, Brioche, Mala Aioli, Ingwer-Karotten-Gurken (4 Stück)

CHEESE BURGER DUMPLINGS 汉堡锅贴 22
B.Mac Sauce, gereifter Cheddar, eingelegte Zwiebeln, Eisbergsalat - x V

CHIPOTLE BEEF HOTPOT 熏椒牛肉煲 35
28 Tage gereiftes Luma-Rindfleisch, Chipotle-Mojo, Glasnudeln, Onsen-Ei

GENERAL SHU'S CHICKEN 左宗棠鸡 24
Chili-Knoblauch-Sosse, Rucola-Salat - GF

BLACK PEPPER BEEF 黑椒牛排 32
LUMA Iberico Entrecote, Schwarze Pfeffersosse, Rösti, Feuer - GF

DESSERTS 甜点

MOCHI BROWNIE 糯米布朗尼 16
Weisse Schokolade, wöchentliches Gelato, kandierte Haselnüsse - GF

ASH'S HONEY 蜂蜜薯片 12
BUTTER CRISPS
Krasse Hausgemachte Chips, Honigbutter, Vanille-Gelato - GF

MANGO TAPIOCA 杨枝甘露 14
Mango, Tapioka-Perlen, Kokosnuss-Sorbet - GF

