

LIFE IS SHORT

TASTE

L^A

DOLCE VITA

AT MARGUITA

DOLCE

DOLCE

MARGUITA 'PEARL' 24

Berries / Sour Cream

AMALFI LEMON 19

Granité / Limoncello

PISTACHIO 21

Fior di Latte / Orange Blossom

CHOCOLATE 18

Vanilla / Cocoa

VANILLA AND CHOCOLATE SOUFFLÉ FOR TWO / 36

Hazelnut Ice Cream / Vanilla Sauce

PREPARATION TIME APPROX. 35 MIN.

TIRAMISU 21

Classic

GLACÉ 7

SORBETS 7

DIGESTIFS

2 CL

4 CL

GRAPPA BERTA, TRE SOLI TRE

18

HENNESSY XO

30

58

PASTIS 51

11

AVERNA

11

LIMONCELLO

11

QUINTA DE LA ROSA TAWNY PORT 20 YEARS

19

DIDN'T FIND YOUR FAVORITE DRINK?

ASK THE TEAM!

RESTAURANT MANAGER : Aurélien Blanc

CHEF DE CUISINE : Maximilian Müller

CHEF PATISSIER : David Potier

For information concerning allergies or intolerances, please do not hesitate to ask us.

All prices in CHF, including 8.1% VAT.

ORIGIN OF BREAD : Bread & Bakery Products: Switzerland