

# WELCOME T° MARGUITA

CALL FOR CAVIAR

## BAUR AU LAC CAVIAR

Crème Fraîche / Vodka

PARSNIP WAFFLES / 10G CAVIAR .....68

CHIPS / 10G CAVIAR.....66

POMMES NATASCHA / 5G CAVIAR .....56

## PETITS PLATES

CHICKPEA PANISSE.....16

Saffron / Herbs

SAN DANIELE.....25

Olives / Grissini

ARANCINI .....3 PCS. / 24

Truffle / Manchego

WAGYU CROUSTILLANT .....2 PCS. / 38

Brioche / Wagyu / Caviar

## APPETIZERS

VICHYSOISE .....32

Potato / Leek / Crème Fraîche

ADD 5G CAVIAR +32

RATATOUILLE TARTE.....28

Puff Pastry / Tomato

BEEF TARTAR.....38 / 49

Horseradish / Anchovy Crumble

ADD 5G CAVIAR +32

PREPARED AT THE TABLE

VITELLO TONNATO.....38

Tuna Tataki / Capers / Gremolata

BEETROOT CARPACCIO .....28

Walnut / Meringue

LOBSTER BISQUE .....46

Crème Double / Cognac

KING CRAB ROSSINI .....68

Confit / Foie Gras / Truffle Cream

NICOISE .....35

Tuna / Beans / Egg

MIXED SALAD .....16

Leafs / Vegetables

DAILY FROM

12.00 — 13.45 / 19.00 — 21.45

RESTAURANT MANAGER: Aurélien Blanc

CHEF DE CUISINE: Maximilian Müller



PEARLS OF THE OCEAN

GILLARDEAU NR.2 OYSTERS ..... 3 FOR 33

Natural

GILLARDEAU NR.2 OYSTERS ..... 3 FOR 45

Dressed | Choose from:

'Rockefeller'-Style / Spinach / Hollandaise

Pickled Onion / Oyster Leaves / Salicorn

Apple / Cucumber / Ginger

PASTA

CARE TO SHARE? JUST ASK!

CALAMARATA ..... 26 / 38

Salsiccia / Tomato / Ricotta

MAFALDINE ..... 43 / 69

Crab / Caviar

RAVIOLI ..... 38 / 46

Brasato / Onion Confit / Jus

ORECCHIETTE ..... 24 / 34

Stracciatella / Tomato / Pistachio

GNOCCHI ..... 29 / 42

Cream Spinach / Truffle Cream / Pecorino

RISOTTO ..... 27 / 36

Seasonal Mushrooms

GLUTEN FREE PASTA AVAILABLE UPON REQUEST.

ORIGIN OF MEAT:

Veal / Pork / Salsiccia / Beef: Switzerland

Poultry: Switzerland / France, San Daniele: Italy, Wagyu: Spain / Japan, Duck Liver: France

ORIGIN OF FISH:

Oysters / Baur au Lac Caviar Selection: Farmed France, Crab: France / Canada

Sea Bass: Wild - France, Clams: Italy, Gambero Rosso: Italy / Portugal

Skrei: Norway / Iceland, King Crab: Norway, Mussels: Netherlands / Italy, Rock Fish: Portugal / Italy

Tuna: Portugal / Philippines, Turbot: Farmed - France, Lobster: France / Canada / USA

ORIGIN OF BREAD:

Bread & Bakery Products: Switzerland

SEA

LOBSTER THERMIDOR ..... 72

Bisque / Spinach / White Wine Risotto

BOUILLABAISSE ..... 68

Rock Fish / Mussels / Fennel

POACHED SKREI ..... 49

Champagne Sauce / White Cabbage / Capers

GRILLED TURBOT ..... 78

Beurre Blanc / Fregola Sarda / Artichoke

ADD 5G CAVIAR +32

SEA BASS IN SALT DOUGH ..... FOR TWO / 185

Sauces: Beurre Blanc / Tomato Vinaigrette

Sides: White Wine Risotto / Cream Spinach

PREPARATION TIME APPROX. 50 MIN.

LAND

BRAISED VEAL CHEEKS ..... 56

Noir de Bigorre / Spinach / Celeriac

WAGYU ..... 122

Tagliata / Venere Risotto / Swiss Chard

CHICKEN BREAST ..... 38

Sauce Suprême / Potato Mousseline / Mushrooms

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

All prices in CHF, including 8.1% VAT.