Margarita

WINTER
ZURICH
2026

BAR MENU

MARGUITA'S FAVOURITES

SPARKLING

	10CL
Réserve Perpétuelle Brut, Philipponnat	21
Grand Siècle Itération 27, Brut, Laurent-Perrier	45
French Bloom "Blanc", 0,0 %	13

AUTUMNAL TONES

PUMPKIN SPICED ESPRESSO MARTINI 19

Rich espresso and pumpkin spice, shaken into silky perfection.

CHESTNUT OLD FASHIONED 19

A refined Old Fashioned with roasted chestnut
and a touch of chocolate.

AMARO LEMONADE 19

Citrus-forward and elegantly bittersweet, with Amaro Montenegro
at its heart.

NOLO, 'YES PLEASE'

GARDEN LEMONADE 19

Light, juicy, and wildly refreshing - berry sparkle meets apple
sweetness in one playful sip.

CRISP CUCUMBER 19

Cool cucumber wrapped in bright botanicals with a crisp,
sparkling finish.

CALL FOR CAVIAR

BAUR AU LAC CAVIAR

Blinis / Crème Fraîche

50G 240
125G 595
250G 1200

PETITS PLATES

CHICKPEA PANISSE ..... 3 PIECES / 16

Hummus / Saffron / Capers

WAGYU CROUSTILLANT ..... 2 PIECES / 38

Brioche / Wagyu / Caviar / Egg Yolk

ARANCINI ..... 3 PIECES / 24

Truffle / Manchego

SAN DANIELE 25

Olives / Grissini

LIGHT AND REFRESHING

GIARDINO

A lively blend of deep berry botanicals, fresh red apple sweetness, zesty lemon and a refreshing wild berry sparkle.

BERRY BREEZE

Think berry jam meets citrus fizz: intense homemade berry rum, bright lime, and a bubbly lemonade lift.

LAVENDER SPRITZ

Floral notes, irresistible colour, and an instant holiday feeling.

GARDEN SPRITZ 0,8 %

A delicate, floral spritz where the soft sweetness of elderflower meets the crisp, sparkling brightness of French Bloom Blanc.

PERLA 0,8 %

Sweet tropical fruit and citrus pop against soft vanilla botanicals, all wrapped in a bright, bubbly lift.

NEGRONIS

OUR TWIST ON A CLASSIC

WHITE NEGRONI 19

Aromatic and strucutred - gentian root, citrus peel, fresh botanicals, and a gentle acidity that bring tension and clarity to each sip.

CONTESSA NEGRONI 19

A clean blend of citrus bitterness, gin botanicals, ruby smooth vermouth.

FRENCH NEGRONI 19

Cognac builds the robust base of this delicacy.

TRUFFLE NEGRONI 30

An earthy, elegant balance of bitter, savory and slightly sweet.

NEGRONI SOUR 19

A neon burst of citrus and bitter spice, softened by a luxe, creamy texture.

NOLO, 'YES PLEASE'

LIGHT AND LOVELY

NOGRONI 19

Bitter, zesty, and beautifully grown up - everything you love about a Negroni, just without the buzz.

GARDEN LEMONADE 19

Light, juicy, and wildly rereshing - berry sparkle meets apple sweetness in one playful sip.

TROPICAL THUNDER 19

Bright, bubbly, and yuzu-fresh with a playful splash of sweetness.

VIOLA 19

Lavender-kissed bubbles - simple, refined, elegant.

CRISP CUCUMBER 19

Cool cucumber wrapped in bright botanicals with a crisp, sparkling finish.

APERITIFS, VERMOUTHS & LIQUEURS

ITALY

	4CL
Amaretto Adriatico	11
Antica Formula	11
Aperol	11
Averna	11
Campari	11
Caffè Borghetti	11
Cynar	11
Fernet-Branca	11
Italicus	11
Limoncello	11
Luxardo Maraschino	11
Punt E Mes	11
Ramazzotti	11
Sambuca Molinari	11
Vermouth Rosso, Domenico Ulrich	12
Vermouth Bianco, Domenico Ulrich	12

FRANCE

Chartreuse Jaune	16
Chartreuse Verte	16
Cointreau	11
Grand Marnier	11
Lillet Blanc	11
Noilly Prat	11
Pastis 51	11
St Germain	11
Suze	11

SPIRITS

GRAPPA

2CL	4CL	
18		Grappa Berta, Tre Soli Tre
12		Grappa di Brunello, La Gerla

CALVADOS

	38	Charles de Granville, 25 ans d'âge

GIN

	12	Citadelle
	16	Gardener
	15	Gin Mare
	19	Monkey 47

VODKA

	16	Belvedere
	16	Grey Goose
	12	Sidian Swiss Organic Vodka

SHERRY & PORT

	11	Fino, Gutiérrez Colosía
	11	Oloroso, Guitérrez Colosía
	11	Quinta de la Rosa White
	15	2019 Quinta de la Rosa Late Bottled Vintage
	19	Quinta de la Rosa Tawny Port 20 years
	11	Taylor's Tawny Port 10 years
	11	Tio Pepe

RUM

4CL

Diplomatico Ambassador	60
Gosling's Black Seal	17
Hampden 8	18
Havana Club 3 Años	14
Ron Zacapa XO	40

WHISKY

Angel's Envy	22
Blanton's Single Barrel	40
Bulleit Rye	12
Glenfiddich 12	12
Glenlivet 18	32
Glenmorangie 10	12
Johnnie Walker Black Label	12
Johnnie Walker Blue Label	52
Macallan Sherry Oak Cask 18	90
Talisker 10	16
Woodford Reserve	14
Glenkinchie	15

AGAVE

	110
Clase Azul Añejo	93
Clase Azul Gold	93
Clase Azul Guerrero	65
Clase Azul Reposado	45
Don Julio 1942	42
José Cuervo Reserva de la Familia	

COGNAC

	2CL	4CL
Rémy Martin VSOP		18
Rémy Martin XO	22	42
L'Heraud VSOP	9	17
Hennessy XO	30	58
Park XO	28	54
Rémy Martin Louis XIII	150	280

BEER

Feldschlösschen Originall	33CL / 9
Schneider Weisse	50CL / 11
Heineken	33CL / 10
Carlsberg	33CL / 9
Feldschlösschen Non-Alcoholic	33CL / 8

SOFT DRINKS

Arkina, Rhäzünser, MINERAL WATER SOURCE, RHÄZÜNS, CH	80CL / 13
Homemade Iced Tea	35CL / 10
Sanbitter	10CL / 8
Coca Cola, Coca Cola Zero	33CL / 8
Schweppes Wild Berry	20CL / 9
SWISS MOUNTAIN SPRING:	20CL / 9
Tonic Water, Zero	20CL / 9
Ginger Ale, Ginger Beer, Bitter Lemon	20CL / 9
Soda, Salty Grapefruit	
	33CL / 8
Ramseier Süssmost, Ramseier Sparkling Apple Juice	33CL / 8
Rivella Rot, Blau	

COFFEE

Espresso	6
Double Espresso	9
Coffee	8
Latte Macchiato	9
Frozen Blended Coffee	12

OUR COFFEE IS SUPPLIED BY A B CORP-CERTIFIED COMPANY..

TEA

White Needle	15
Sencha Yamato	16
Rooibos	12
English Breakfast	12
Fancy Oolong	13
Matcha hot / cold	12

OUR TEA IS SOURCED FROM A SWISS, FAMILY-RUN COMPANY THAT HAS ESTABLISHED LONG-TERM PARTNERSHIPS WITH TEA PRODUCERS.

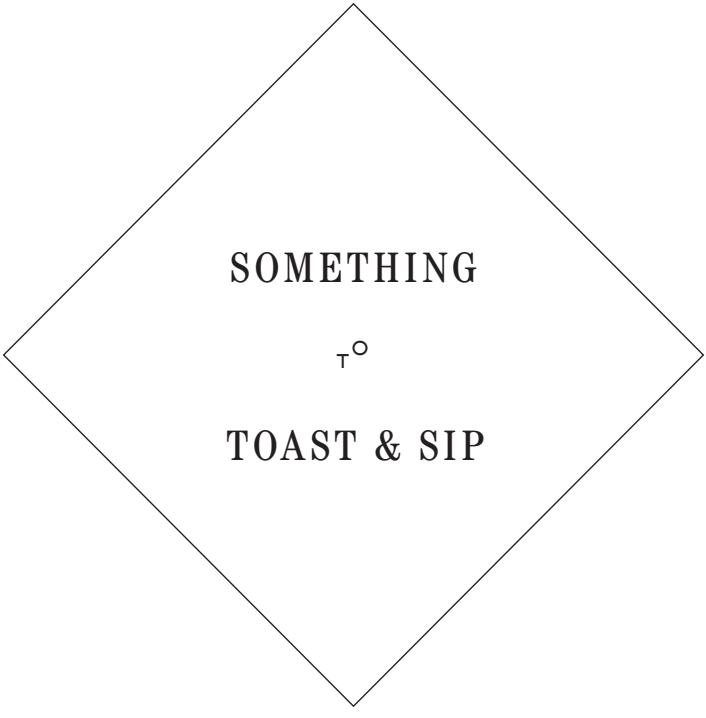
BAR MANAGER: Natascha Galus
RESTAURANT MANAGER: Aurélien Blanc
CHEF DE CUISINE: Maximilian Müller

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 / Gluten-Free toast: EU

ORIGIN OF MEAT: San Daniele: Italy, Wagyu: Spain / Japan

ORIGIN OF FISH: Baur au Lac Caviar Selection: Farmed Germany


SOMETHING
TO
TOAST & SIP