

WELCOME TO MARGUITA

PETITS PLATES

CHICKPEA PANISSE VE, GF 16

Hummus / Pomegranate

SAN DANIELE 25

Olives / Grissini

ARANCINI VG 3 PIECES / 24

Truffle / Manchego

CRUDITÉS VG 19

Herb Cream / Pane Carasau

WAGYU CROUSTILLANT 38

Brioche / Wagyu / Caviar / Egg Yolk

APPETIZERS

GAZPACHO VE 22

Crostini / Vegetable Granité

MOZZARELLA VG 28

Tomato / Basil / Pine Nuts

RATATOUILLE TARTE VG, LF 24

Puff Pastry / Tomato

BEEF TARTAR 38 / 49

Horseradish / Anchovy Crumble

ADD 5G CAVIAR + 32

VITELLO TONNATO GF 38

Tuna Tataki / Capers / Gremolata

SICILIAN GAMBERO CARPACCIO GF, LF 38

Salsa Verde / Lemon Confit

SEAFOOD SALAD GF, LF 48

Black Garlic / Salicorne

KING CRAB ROSSINI GF 68

Confit / Foie Gras / Truffle

NICOISE 35

Tuna / Beans / Egg

MIXED SALAD VE, GF 16

Leafs / Vegetables

DAILY FROM

12.00 — 13.45 / 18.00 — 21.45

RESTAURANT MANAGER: Aurélien Blanc

CHEF DE CUISINE: Maximilian Müller

CAVIAR & WAFFLES

BAUR AU LAC CAVIAR

Parsnip Waffles / Crème Fraîche

50 G 240

125 G 595

250 G 1200

PASTA

CARE TO SHARE? JUST ASK!

CALAMARATA 26 / 38

Salsiccia / Tomato / Ricotta

MAFALDINE 43 / 69

Crab / Bottarga / Caviar

LINGUINE VONGOLE LF 31 / 42

Clams / Garlic / Pepperoncini

ORECCHIETTE VG 24 / 34

Stracciatella / Tomato / Pistachio

GNOCCHI VG 29 / 42

Creamed Spinach / Truffle / Pecorino

RISOTTO AL LIMONE VG, GF 27 / 36

Salted Lemon / Salicorn

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, Sword Mussels: France,

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

Cod: Norway / Island, King Crab: Norway, Mussels: Netherlands / Italy, Rock Fish: Portugal

Tuna: Portugal / Philippines, Turbot: Farmed - France

ORIGIN OF BREAD:

Bread & Bakery Products: Switzerland

PEARLS OF THE OCEAN

GILLARDEAU NR.2 OYSTERS GF, LF 3 FOR 33

Natural

GILLARDEAU NR.2 OYSTERS GF, LF...3 FOR 45

Dressed | Choose from:

'Rockefeller'-Style / Spinach / Hollandaise

Pickled Onion / Oyster Leaves / Salicorn

Apple / Cucumber / Ginger

SEA

FRITTO MISTO 28 / 38

Aioli / Lemon

BOUILLABAISSE LF 68

Sauce Rouille / Rock Fish / Mussels / Fennel

POACHED COD 49

Saffron Sauce / Vegetable Cassoulet

GRILLED TURBOT 78

Beurre Blanc / Fregola Sarda / Artichoke

ADD 5G CAVIAR + 32

SEA BASS IN SALT DOUGH FOR TWO / 185

Sauces: Beurre Blanc with Caviar / Tomato Vinaigrette

Sides: Risotto al Limone / Spinach

PREPARATION TIME APPROX. 50 MIN.

LAND

GRILLED PAILLARD DE VEAU 46

Ruccola / Parmesan

WAGYU GF 122

Tagliata / Venere Risotto / Mangold / Spinach Salad

CHICKEN BREAST GF 36

Sauce Suprême / Potato Mousseline / Mushrooms

VG: Vegetarian VE: Vegan GF: Gluten Free LF: Lactose Free

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

All prices in CHF, including 8.1% VAT.