# WELCOME TO MARGUITA

## TEMPO DI TARTUFO

**JERUSALEM ARTICHOKE SOUP** ..... 32

Black Truffle

ADD SCALLOP +12

**RAVIOLI** ..... 27 / 38

Brasato / Onion Confit / Black Truffle

**TAGLIOLINI** ..... 26 / 41

White Truffle Sauce

FRESHLY SHAVED, NEVER HIDDEN.

TRUFFLE IS ADDED AT YOUR TABLE - AT THE DAY'S MARKET PRICE

## PETITS PLATES

**CHICKPEA PANISSE** ..... 3 PIECES / 18

Hummus / Saffron / Capers

**ARANCINI** ..... 3 PIECES / 24

Truffle / Manchego

**SAN DANIELE** ..... 25

Olives / Grissini

**WAGYU CROUSTILLANT** ..... 2 PIECES / 38

Brioche / Wagyu / Caviar / Egg Yolk

## APPETIZERS

**RATATOUILLE TARTE** ..... 28

Puff Pastry / Tomato Jam

**BEEF TARTAR** ..... 38 / 49

Horseradish / Anchovy Crumble

ADD 5G CAVIAR +32

PREPARED AT THE TABLE

**VITELLO TONNATO** ..... 38

Grilled Tuna / Capers / Gremolata

**BEEF CARPACCIO** ..... 42

Sauce Cipriani / Truffle

**KING CRAB ROSSINI** ..... 68

Confit / Foie Gras / Truffle

**NICOISE** ..... 35

Grilled Tuna / Beans / Egg

**MIXED SALAD** ..... 18

Leafs / Vegetables

DAILY FROM

12:00 — 13:45 / 19:00 — 21:45

RESTAURANT MANAGER: Aurélien Blanc

CHEF DE CUISINE: Maximilian Müller

## CALL FOR CAVIAR

### BAUR AU LAC CAVIAR

Blinis / Crème Fraîche

50G ..... 240
125G ..... 595
250G ..... 1200

## PEARLS OF THE OCEAN

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

Natural

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

Dressed | Choose from:
Pickled Onion / Oyster Leaves / Salicorn
Apple / Cucumber / Ginger

## PASTA

CARE TO SHARE? JUST ASK!

SPAGHETTI ALLA CHITARRA ..... 42 / 66

Bisque / Lobster Medaillon

MAFALDINE ..... 43 / 69

Crab / Caviar

CALAMARATA ..... 26 / 38

Salsiccia / Tomato / Ricotta

LINGUINE VONGOLE ..... 31 / 42

Fresh Clams / Garlic / Pepperoncini

RISOTTO ..... 27 / 38

Seasonal Mushrooms

GLUTEN FREE PASTA AVAILABLE UPON REQUEST.

## SEA

BOUILLABAISSE ..... 68

Sauce Rouille / Rock Fish / Mussels

SEARED MEAGRE FILLET ..... 52

Fennel / Olives / Calamaretti

GRILLED ST PIERRE ..... 78

Beurre Blanc / Fregola Sarda
ADD 5G CAVIAR +32

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

LINE-CAUGHT WILD SEA BASS

Sauces: Beurre Blanc / Tomato Vinaigrette
Sides: Risotto al Limone / Spinach

PREPARATION TIME APPROX. 50 MIN.

## LAND

VEAL CHEEKS ..... 72

Celeriac / Spinach / Barolo Jus

SURF & TURF ..... 122

Wagyu / Lobster / Sauce Béarnaise

CHICKEN BREAST ..... 52

Sauce Suprême / Potato Mousseline / Mushrooms

ORIGIN OF MEAT:
Veal / Pork / Salsiccia / Beef: Switzerland
Poultry: Switzerland / France, San Daniele: Italy, Wagyu: Spain / Japan, Duck Liver: France

ORIGIN OF FISH:
Oysters Farmed France, Baur au Lac Caviar Selection: Farmed Germany, Crab: France / Canada, Scallop: Norway / Japan, Sea Bass: Wild - France, Clams: Italy, King Crab: Norway, Mussels: Netherlands / Italy, Rock Fish: Portugal, Lobster: France / Canada / USA
Meagre: Farmed - France, Tuna: Farmed - Spain / Portugal / Philippines, St Pierre: Wild - Portugal

ORIGIN OF BREAD:
Bread & Bakery Products: Switzerland / Gluten-Free toast: EU

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

All prices in CHF, including 8.1% VAT.