WELCOME TO MARGUITA

LOBSTER LOVE

CRUSTARDES ..... 3 PIECES / 29
Tatar / Tarragon / Piment d'Espelette

LOBSTER ROLL 37
Bun / Tatar / Granny Smith

BISQUE 46
Lobster / Cognac

SPAGHETTI ALLA CHITARRA ..... 42 / 66
Bisque / Lobster Medaillon

LOBSTER THERMIDOR 78
Gratinated / Spinach / Lemon Risotto

FEATURING BRITTANY LOBSTER - AND NOTHING ELSE.

PETITS PLATES

CHICKPEA PANISSE ..... 3 PIECES / 16
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

SCALLOPS 46
Pan-Fried / Chicory / Champagne Sauce

RATATOUILLE TARTE 28
Puff Pastry / Tomato

BEEF TARTAR ..... 38 / 49
Horseradish / Anchovy Crumble
ADD 5G CAVIAR +32
PREPARED AT THE TABLE

VITELLO TONNATO 38
Grilled Tuna / Capers / Gremolata

BEETROOT 28
Goat Cheese / Hazelnuts / PX Vinaigrette

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 / 18:00 — 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!

MAFALDINE ..... 43 / 69

Crab / Caviar

CALAMARATA ..... 26 / 38

Salsiccia / Tomato / Ricotta

LINGUINE VONGOLE ..... 31 / 42

Fresh Clams / Garlic / Pepperoncini

RISOTTO ..... 27 / 36

Seasonal Mushrooms

GLUTEN FREE PASTA AVAILABLE UPON REQUEST.

SEA

BOUILLABAISSE 68

Sauce Rouille / Rock Fish / Mussels

SEARED MEAGRE FILLET 49

Fennel / Olives / Calamaretti

GRILLED TURBOT 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

WAGYU TAGLIATA 122

Venere Risotto / Mangold / Truffle

CHICKEN BREAST 42

Sauce Suprème / 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
Sea Bass: Wild - France, Fritto Misto / Clams: Italy, Gambero Rosso: Italy / Portugal
King Crab: Norway, Mussels: Netherlands / Italy, Rock Fish: Portugal, Lobster: France / Canada / USA
Meagre: Farmed - France, Tuna: Farmed - Spain / Portugal / Philippines, Turbot: Farmed - France

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.