

Marguila

SUMMER
ZÜRICH
2026

BAR MENU

LIGHT

A^ND

REFRESHING

GIARDINO

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

GARDEN SPRITZ 0,8%

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

LAVENDER SPRITZ

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

BERRY BREEZE

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

PERLA 0,8%

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

OUR TWIST ^{o^N} A CLASSIC

WHITE NEGRONI

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

CONTESSA

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

SBAGLIATO

Negroni flavour—lighter, brighter, and beautifully bubbly.

PURPLE NEGRONI

Delicate lavender and crisp botanicals with a subtly sweet vermouth finish.

NEGRONI SOUR

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

A DRINK

T^o

DELIGHT

SGROPPINO

Silky lemon sorbet whipped into a bright, bubbly, all day refresher.

RUBY PALOMA

Zesty and refreshing with a juicy raspberry pop layered over classic Paloma citrus.

HUG BY THE LAKE

A smooth mix of sunny tropical fruit and ripe peach,
lifted by a bright, airy cranberry foam
- refreshing from the first sip to the last.

TARRY PUNCH

A deep, smoky cocktail with rich warmth and bright citrus
tension - intense, aromatic, and unmistakably bold.

CHÉRIE

Short, punchy, and tequila-driven with lush
red fruit intensity.

LIGHT ^A_A^N_N^D_D LOVELY

NOGRONI

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

GARDEN LEMONADE

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

TROPICAL THUNDER

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

VIOLA

Lavender-kissed bubbles - simple, refined, elegant

CRISP CUCUMBER

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

WINE BY THE GLASS

CHAMPAGNE

IOCL

Royale Réserve Brut, Philipponnat, Champagne	23
Grand Siècle Itération 26, Brut, Laurent-Perrier, Champagne	45
Brut Rosé, André Clouet, Champagne	28
Franciacorta Brut Gran Cuvée, Bonomi, Lombardia	16
French Bloom "Blanc", 0,0%	13

WHITE WINE

2023	Domaine de l'Île blanc, Domaine de l'Île, Côtes de Provence	14
2022	Les Vaudevey, Chablis Premier Cru, Julien Brocard, Bourgogne	19
2023	Sauvignon Blanc, Rosa Bosco, Friuli	16
2023	Plácet de Valtomelloso, Palacios Remondo, Rioja	13
2024	White reserva, Quinta de la Rosa, Douro	10
2024	Bianco, Castello di Morcote, Ticino	17

ROSÉ WINE

2024	Grande Cuvée, Château Les Valentines, Côtes de Provence	18
2025	Roselito, Antídoto, Ribera del Duero	14

RED WINE

2022	Gigondas, Cabasse, Côtes du Rhône	14
2021	Vinas Viejas, Figuero, Ribera del Duero	18
2024	Sostegno, Marchesi Alfieri, Piemonte	10
2015	Château Boyd Cantenac, 3ième Grand Cru Classé, Margaux, Bordeaux	25

APERITIFS, VERMOUTHS & LIQUEURS

ITALY	4 CL
Amaretto Adriatico	11
Amaro Montenegro	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

2 CL 4 CL

18

12

GRAPPA

Grappa Berta, Tre Soli Tre

Grappa di Brunello, La Gerla

GIN

12

Citadelle

16

Gardener

15

Gin Mare

12

Hendrick's

19

Monkey 47

12

Tanqueray

VODKA

16

Belvedere

16

Grey Goose

12

Ketel One

14

Tito's

SHERRY & PORT

11

Fino, Gutiérrez Colosía

11

Oloroso, Gutiérrez Colosía

11

Quinta de la Rosa White

19

Quinta de la Rosa Tawny Port 20 years

11

Taylor's Tawny Port 10 years

11

Tio Pepe

RUM	4 CL
Diplomatico Ambassador	60
Hampten 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

AGAVE

Clase Azul Añejo	110
Clase Azul Gold	93
Clase Azul Guerrero	93
Clase Azul Reposado	65
Don Julio 1942	45
Incorrupto Plata	25
Incorrupto Reposado	30
Incorrupto Añejo	38
José Cuervo Reserva de la Familia	42

COGNAC

	2 CL	4 CL
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

B E E R

Feldschlösschen Hopfenperle (on tap)	33 CL / 9
Feldschlösschen Dunkel	33 CL / 10
Schneider Weisse	50 CL / 11
Heineken	33 CL / 10
Carlsberg	33 CL / 9
Feldschlösschen Non-Alcoholic	33 CL / 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:	
Tonic Water, Zero	20CL / 9
Ginger Ale, Ginger Beer, Bitter Lemon	20CL / 9
Soda, Salty Grapefruit	20CL / 9
Ramseier Süssmost, Ramseier Sparkling Apple Juice	33CL / 8
Rivella Rot, Blau	33CL / 8

COFFEE

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

TEA

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

OUR COFFEE IS ORGANICALLY GROWN
AND FAIRTRADE-CERTIFIED.

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

ARANCINI 3 PIECES / 24

Truffle / Manchego

LOBSTER ROLL 37

Bun / Tatar / Granny Smith

SAN DANIELE 25

Olives / Grissini

APPETIZERS

CHILLED YELLOW DATTERINI SOUP 24

Grissini / San Daniele / Rosemary Oil

MOZZARELLA 28

Farmer's Market Tomatoes / Basil

BEEF TARTAR 38 / 49

Horseradish / Anchovy Crumble

ADD 5G CAVIAR +32

PASTA

CALAMARATA 26 / 38

Salsiccia / Tomato / Ricotta

TROFIE 24 / 34

Pesto / Dried Tomato / Pinenuts

GLUTEN FREE PASTA AVAILABLE UPON REQUEST

LAND

GRILLED PAILLARD DE VEAU 48

Ruccola / Parmesan / Dried Tomato

FOOD MENU: DAILY FROM 13:45 — 18:00

DOLCE

CHOCOLATE..... 21

Torta Caprese / Stracciatella Ice Cream

ROSÉ CHAMPAGNE SORBET..... 23

Fruits / Sabayon

TIRAMISU..... 21

Classic

WHIPPED COFFEE..... 17

Vanilla Ice Cream / Ristretto

GLACÉ..... 7

SERVED STRAIGHT FROM OUR ICE CREAM CART.

SORBETS..... 7

SERVED STRAIGHT FROM OUR ICE CREAM CART.

DESSERT MENU

DAILY FROM 12:00 — 18:00

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

For information concerning allergies or intolerances, please do not hesitate to ask us.
All prices in CHF, including 8.1% VAT.

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
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
Pulpo: Spain, Scallop: France

ORIGIN OF BREAD:

Bread & Bakery Products: Switzerland

CIGARS

CUBA

Cohiba Siglo VI	160
Montecristo No 4	24
Montecristo No 5	20
Partagas No. 4	34
Partagas No. 5	35
Trinidad Vigia	80
Trinidad La Trova	130

DOMENICAN REPUBLIC

Davidoff Signature 2000	24
Baur's Davidoff 1844	35

NICARAGUA

Davidoff Nicaragua Robusto	38
----------------------------	----

TO MAINTAIN A SERENE AND PLEASANT ATMOSPHERE FOR ALL, WE KINDLY
REQUEST THAT CIGAR SMOKING BE REFRAINED FROM BETWEEN THE HOURS OF
12.00 - 14.00 AND 18.00 - 21.00.