

Marguila

SUMMER
ZÜRICH
2024

BAR MENU

LIGHT

A^ND

REFRESHING

BICICLETTA

Named after elder people wobbling home on their bikes after an evening with friends.

GARDEN SPRITZ

With a distinct, yet natural elderflower taste.

LAVENDER SPRITZ

Flowery taste, irresistible color
and instant holiday feeling.

BERRY BREEZE

Imagine picking berries from your grandparents' shrubbery – this is what our homemade berry rum with lemonade tastes like.

PAPRIKA SPRITZ

A Spritz inspired by the Provence cuisine,
with bell pepper and thyme.

OUR TWIST ON A CLASSIC

WHITE NEGRONI

Bitter, strong, yet refreshing.

KULA NEGRONI

With strawberry-infused bitter liqueur and white vermouth.

SBAGLIATO

A Negroni. Sbagliato. With prosecco in it.

PURPLE NEGRONI

With the irresistible flavor of lavender – takes you straight to Provence.

FRENCH NEGRONI

Cognac builds the robust base of this delicacy.

A DRINK

T^o

DELIGHT

SGROPPINO

A refreshing daytime treat made with
homemade lemon sorbet and prosecco.

YELLOW SMASH

The perfect food pairing doesn't exist – wait! No doubt, the
answer is Chartreuse jaune, arugula and maraschino cherry!

SUNBURST

Perfectly refreshing, with Italian bergamot
liqueur and grapefruit soda.

L'HERAUD À L'EAU

Fruity notes of young cognac blend with verjus
and soda for a light long drink that has it all.

DONKEY'S NECK

Long drink with homemade orange herb
cognac, topped up with ginger ale.

LIGHT _A^{N^D} LOVELY

NOGRONI

Just as mouthwatering as the original.

KASIMIR

Non-alcoholic 'Champagne' and cassis, distinctively fruity.

PAPRIKA LEMONADE

Colorful and surprising, just like the Riviera.

FLOREALE

Bubbly, slightly bitter and refreshing drink with non alcoholic 'vermouth' and tonic water.

CRISP CUCUMBER

Non-alcoholic gin blends with homemade cucumber cordial – ice cold, bubbly and not too sweet.

WINE BY THE GLASS

CHAMPAGNE

10CL

Royale Réserve Brut, Philipponnat	21
Grand Siècle Itération 26, Brut, Laurent-Perrier	45
Brut Rosé, André Clouet	28
Blanc de Blancs, Abelé 1757	26

WHITE WINE

2022	Viognier, Guillaume Aurèle, Alma Cersius, Languedoc	10
2021	Les Vaudevey, Chablis Premier Cru, Julien Brocard, Bourgogne	19
2023	Domaine de l'Île blanc, Domaine de l'Île, Côtes de Provence	14
2019	San Paolo, Castelli di Jesi Verdicchio Riserva Classico, Pievalta	12
2021	Karolina, Sauvignon Blanc, Nicolussi Leck, Alto Adige	13
2020	As Sortes, Godello, Rafael Palacios, Val do Bibei, Valdeorras, Galicia	22
2019	Viñas de Gain, Artadi, Álava, Rioja	16

ROSÉ WINE

2023	Artazuri, Garnacha Rosado, Navarra	12
2022	Grande Cuvée, Château Les Valentines, Côtes de Provence	18

RED WINE

2022	Juliéas, Vignes Centenaires, Laurent Perrachon, Beaujolais	11
2012	Château Ferrière, Troisième Grand Cru Classé, Margaux, Bordeaux	26
2020	Alfiera, Barbera d'Asti Superiore, Marchesi Alfieri, Piemonte	19
2021	PSI by Pingus, Bodegas y Viñedos Alnardo, Ribera del Duero	17
2020	Sió, Bodega Ribas, Mallorca	13

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
Ramazotti	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

GRAPPA

12 Grappa di Brunello, La Gerla
18 Grappa Berta, Tre Soli Tre

CALVADOS

38 Charles de Granville, 25 ans d'âge

GIN

23 Il Gin del Professore Crocodile
15 Citadelle
21 Gardener
14 Mr Gaston

VODKA

16 Grey Goose
12 Xellent Swiss Vodka
40 Beluga Gold

SHERRY & PORT

11 Fino, Gutiérrez Colosía
11 Oloroso, Gutiérrez Colosía
15 Quinta de la Rosa Late Bottled Vintage 2016
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

Bacardi Carta Blanca	12
El Dorado 15 Years	19
Gosling's Black Seal	12
Havana Club 3 Años	14
Havana Club 7 Años	15
Ron Zacapa XO	40

WHISKY

Johnnie Walker Black Label	12
Johnnie Walker Blue Label	52
Blanton's Single Barrel	40
Bulleit Rye	12
Angel's Envy	22
Glenfiddich 12	12
Glenlivet 18	32
Glenmorangie 10	12
Monkey Shoulder	12
Talisker 10	16
Woodford Reserve	14

AGAVE

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

COGNAC

	2 CL	4 CL
Rémy Martin VSOP	18	30
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 / 10
Feldschlösschen Non-Alcoholic	33 CL / 8
P I C O N & B I È R E :	
A beer infused with french orange liqueur.	33 CL / 12

SOFT DRINKS

Arkina, Rhäzünser	80CL / 13
MINERAL WATER SOURCE, RHÄZÜNS, CH	
Homemade Iced Tea	50CL / 10
Sanbitter	10CL / 8
Coca Cola, Coca Cola Zero	33CL / 8
SWISS MOUNTAIN SPRING:	
Tonic Water, Zero	20CL / 9
Ginger Ale, Ginger Beer, Bitter Lemon	20CL / 9
Soda, Red Berry, Salty Grapefruit	20CL / 9
Ramseier Süssmost, Ramseier Sparkling Apple Juice	33CL / 8
Rivella Rot, Blau	33CL / 8
Cucumis	33CL / 9

COFFEE

Espresso	6
Double Espresso	9
Coffee	8
Iced Cappuccino	8
Latte Macchiato	8

OUR COFFEE IS ORGANICALLY GROWN
AND FAIRTRADE-CERTIFIED.

TEA

White Needle	15
Sencha Yamato	16
Rooibos	12
English Breakfast	12
Fancy Oolong	13

CAVIAR & WAFFLES

BAUR AU LAC CAVIAR

Parsnip Waffles / Crème Fraîche

50G 240

125G 595

250G 1200

APPETIZERS

GAZPACHO VE 22

Crostini / Vegetable Granité

MOZZARELLA VG 28

Tomato / Basil / Pine Nuts

BEEF TARTAR 38 / 49

Horseradish / Anchovy Crumble

ADD 5G CAVIAR +32

FRITTO MISTO 28 / 38

Aioli / Lemon

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

PASTA

CALAMARATA 26 / 38

Salsiccia / Tomato / Ricotta

LINGUINE VONGOLE LF 31 / 42

Clams / Garlic / Pepperoncini

GLUTEN FREE PASTA AVAILABLE UPON REQUEST.

LIKE TO SHARE? JUST ASK!

FOOD MENU

DAILY FROM 12:00 — 22:15

DOLCE

PEACH..... 19

Lavender / Champagne

CHOCOLATE..... 18

Vanilla / Cocoa

TIRAMISU..... 21

Classic

WHIPPED COFFEE GF..... 17

Vanilla Ice Cream / Ristretto

GLACÉ GF..... 7

SORBETS VE, GF..... 7

DESSERT MENU

DAILY FROM 12:00 — 22:15

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

V G : 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.

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 / 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

CIGARS

CUBA

Partagas Petit Corona	17
Partagas Serie D No. 5	34
Romeo y Julieta No. 2	18
Montecristo No. 5	20
Trinidad Vigia	65

DOMENICAN REPUBLIC

Davidoff Signature 2000	24
Baur's Davidoff 1844	35

NICARAGUA

Davidoff Nicaragua Robusto	33
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CIGARILLOS

Zino Cellos	6
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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.