

# WELCOME TO MARGUITA

## PETITS PLATES

### LOBSTER LOVE

CRUSTARDES ..... 3 PIECES / 29

Tatar / Tarragon / Piment d'Espelette

LOBSTER ROLL ..... 37

Bun / Tatar / Granny Smith

SPAGHETTI ALLA CHITARRA ..... 42 / 66

Bisque / Lobster Medaillon

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

CHILLED YELLOW DATTERINI SOUP ..... 24

Grissini / San Daniele / Rosemary Oil

MOZZARELLA ..... 28

Farmer's Market Tomatoes / Basil

BEEF TATAR ..... 38 / 49

Horseradish / Anchovy Crumble

ADD 5G CAVIAR + 32

VITELLO TONNATO ..... 38

Grilled Tuna / Capers / Gremolata

FLAMED SCALLOP CARPACCIO ..... 38

Jalapeño / Lemon 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!

CALAMARATA ..... 26 / 38

Salsiccia / Tomato / Ricotta

TROFIE ..... 24 / 34

Pesto / Dried Tomato / Pinenuts

RISOTTO ..... 29 / 38

Gambero Crudo / Lemon / Basil

LINGUINE VONGOLE ..... 31 / 42

Fresh Clams / Garlic / Pepperoncini

GLUTEN FREE PASTA AVAILABLE UPON REQUEST.

SEA

FRITTO MISTO ..... 28 / 38

Aioli

GRILLED PULPO ..... 49

Salsa Verde / Bimi Broccoli

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

GRILLED PAILLARD DE VEAU ..... 48

Ruccola / Parmesan / Dried Tomato

WAGYU TAGLIATA ..... 122

Venere Risotto / Mangold / Jus

CHICKEN BREAST ..... 42

Sauce Suprême / Potato Mouseline / 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

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

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

All prices in CHF, including 8.1% VAT.