

WELCOME T° MARGUITA

PETITS PLATES

CHICKPEA PANISSE.....	16
Saffron / Herbs	
SAN DANIELE.....	25
Olives / Grissini	
ARANCINI.....	3 PCS. / 24
Truffle / Manchego	
WAGYU CROUSTILLANT.....	2 PCS. / 38
Brioche / Wagyu / Caviar	

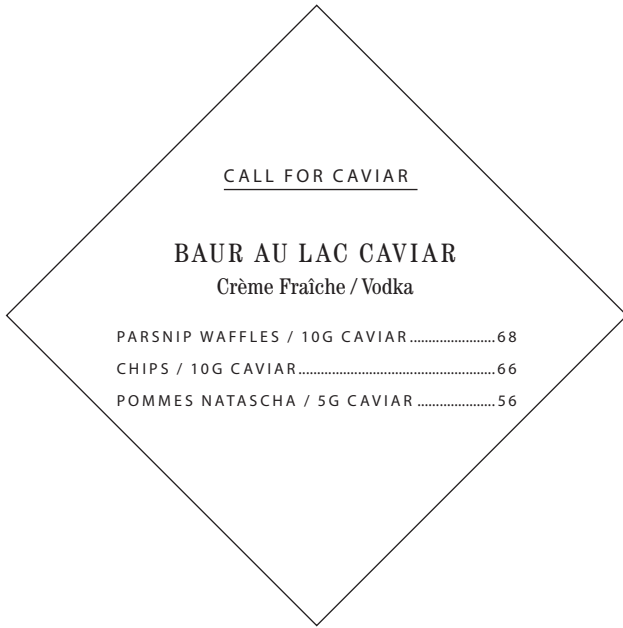
APPETIZERS

VICHYSOISE.....	32
Potato / Leek / Crème Fraîche	
ADD 5G CAVIAR +32	
RATATOUILLE TARTE.....	28
Puff Pastry / Tomato	
BEEF TARTAR.....	38 / 49
Horseradish / Anchovy Crumble	
ADD 5G CAVIAR +32	
PREPARED AT THE TABLE	
VITELLO TONNATO.....	38
Tuna Tataki / Capers / Gremolata	
BEETROOT CARPACCIO.....	28
Walnut / Meringue	
LOBSTER BISQUE.....	46
Crème Double / Cognac	
KING CRAB ROSSINI.....	68
Confit / Foie Gras / Truffle Cream	
NICOISE.....	35
Tuna / Beans / Egg	
MIXED SALAD.....	16
Leafs / Vegetables	

DAILY FROM

12.00 — 13.45 / 19.00 — 21.45

RESTAURANT MANAGER: Aurélien Blanc
CHEF DE CUISINE: Maximilian Müller



PASTA

CARE TO SHARE? JUST ASK!

CALAMARATA 26 / 38

Salsiccia / Tomato / Ricotta

MAFALDINE 43 / 69

Crab / Caviar

RAVIOLI 38 / 46

Brasato / Onion Confit / Jus

ORECCHIETTE 24 / 34

Stracciatella / Tomato / Pistachio

GNOCCHI 29 / 42

Cream Spinach / Truffle Cream / Pecorino

RISOTTO 27 / 36

Seasonal Mushrooms

GLUTEN FREE PASTA AVAILABLE UPON REQUEST.

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: France / Canada
 Sea Bass: Wild - France, Clams: Italy, Gambero Rosso: Italy / Portugal
 Skrei: Norway / Iceland, King Crab: Norway, Mussels: Netherlands / Italy, Rock Fish: Portugal / Italy
 Tuna: Portugal / Philippines, Turbot: Farmed - France, Lobster: France / Canada / USA

ORIGIN OF BREAD:

Bread & Bakery Products: Switzerland

PEARLS OF THE OCEAN

GILLARDEAU NR.2 OYSTERS 3 FOR 33

Natural

GILLARDEAU NR.2 OYSTERS 3 FOR 45

Dressed | Choose from:

'Rockefeller'-Style / Spinach / Hollandaise
 Pickled Onion / Oyster Leaves / Salicorn
 Apple / Cucumber / Ginger

SEA

LOBSTER THERMIDOR 72

Bisque / Spinach / White Wine Risotto

BOUILLABAISSE 68

Rock Fish / Mussels / Fennel

POACHED SKREI 49

Champagne Sauce / White Cabbage / Capers

GRILLED TURBOT 78

Beurre Blanc / Fregola Sarda / Artichoke

ADD 5G CAVIAR +32

SEA BASS IN SALT DOUGH FOR TWO / 185

Sauces: Beurre Blanc / Tomato Vinaigrette

Sides: White Wine Risotto / Cream Spinach

PREPARATION TIME APPROX. 50 MIN.

LAND

BRAISED VEAL CHEEKS 56

Noir de Bigorre / Spinach / Celeriac

WAGYU 122

Tagliata / Venere Risotto / Swiss Chard

CHICKEN BREAST 38

Sauce Suprême / Potato Mousseline / Mushrooms

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