

# Marguila

WINTER  
ZÜRICH  
2024

BAR MENU

## PUNCHES

### GREEN VELVET

French interpretation of the Martini, with green Chartreuse and Chocolate Bitters, icy cold and mouthwatering.

### VALENCIA VESPER

Rich and layered punch that combines the warming notes of brandy with the nutty complexity of Oloroso sherry.

### ORO VERDE

Olive oil washed Tequila meets vermouth and sundried tomatoes – the result is a savory Martini with an indulgent mouthfeel

ALL 19

### CHAMPAGNE PUNCH

This cognac based punch offers a perfect balance of natural sweetness, tartness, and a touch of warmth, making it an ideal choice for any celebratory occasion.

### DANIEL WEBSTER'S PUNCH

Daniel Webster was one of the more outspoken statesmen of the mid 19th century and tended to make his presence known. This recipe for a punch that bears his name will ensure your presence is remembered when you share it with friends.

ALL 25

## OUR FAVORITE OF ITALIAN COCKTAILS

### NEGRONI

The bittersweet classic.

### KULA NEGRONI

With strawberry infused bitter liqueur and white vermouth.

### WHITE NEGRONI

Bitter, strong, yet refreshing.

### PURPLE NEGRONI

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

### FRENCH NEGRONI

Cognac builds the robust base of this delicacy.

## LIGHT <sup>A<sup>N</sup>D</sup> LOVELY

### NOGRONI

Just as mouthwatering as the original.

### KASIMIR

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

### 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.

## APERITIFS, VERMOUTHS & LIQUEURS

ITALY	4 CL
Amaretto Adriatico	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
Lillet Blanc	11
Noilly Prat	11
Pastis 51	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

### VODKA

16 Grey Goose  
12 Sidian Swiss Organic Vodka

### 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

## 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
Monkey Shoulder	12
Glenkinchie 12	15
Glenlivet 18	32
Talisker 10	16
Lagavulin 16	26
Bulleit Rye	12
Woodford Reserve	14
Angel's Envy	22
Blanton's Single Barrel	40

## AGAVE

Clase Azul Añejo	110
Clase Azul Gold	93
Clase Azul Guerrero	93
Clase Azul Reposado	65

## 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 Original	33 CL / 10
Feldschlösschen Dunkel	33 CL / 10
Schneider Weisse	50 CL / 11
Heineken	33 CL / 10
Carlsberg	33 CL / 10
Feldschlösschen Non-Alcoholic	33 CL / 8



## 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

## 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

**BAR MANAGER:** Natascha Galus

**RESTAURANT MANAGER:** Aurélien Blanc



**SOMETHING**

**T<sup>o</sup>**

**TOAST & SIP**