

WELCOME TO THE RESTAURANT LA RÔTISSERIE - WHAT YOU CAN EXPECT...



Chef Stefan Jäckel, Restaurant Manager Elia Maropoulos and their team are happy to treat you to an exceptional dining experience.

BUSINESS LUNCH

October 12th to October 16th 2026

TOM YUM

Pak Choi | Calamaretti | Shiitake

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TUBETTI RIGAT

alla Carbonara

with 2 g White Alba Truffle + 30

—

TEMPURA SALMON

Sushi Rice | Shiso | Crispy Chili

or

“KÖNIGSBERGER MEATBALLS”

Capers | Beetroot | Mashed Potatoes

with 10 g Oscietra Caviar + 30

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FIG

Fir | Yogurt

or

AFFOGATO

Chocolate crumble | Milk foam

Espresso shot or cold brew espresso

4-Course Menu: Both Starters, Main Course & Dessert

97

3-Course Menu: Starter, Main Course & Dessert

80

2-Course Menu: Starter & Main Course

67

STEFAN JÄCKEL'S SIGNATURE MENU

BALFEGÓ TUNA

Gillardeau Oyster | Imperial Caviar | Wasabi

—

BRETON LOBSTER

Baby Gem Lettuce | Salicornia | Peach

—

CAVATELLI

Porcini Mushrooms | Spinach | Tarragon

—

SWISS VEAL

Périgord Truffle | Cauliflower

or

KAGOSHIMA WAGYU ENTRECÔTE

Yuzu | Maitake | Celeriac

Surcharge of 80

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OVOMALTINE

Full Menu	227
4-Course menu without Cavatelli	187
3-Course menu without Cavatelli & Lobster	157

Stefan Jäckel supports the Fundaziun Uccelin. with a voluntary contribution of 2 CHF per menu the knowledge and skills of youngcooking and service talents will be promoted with individual training through this independent foundation www.uccelin.com

STARTERS

LETTUCE

Marinated Vegetables | Seeds | Sprouts
20

additionally with Norway Lobster
Surcharge of 22

additionally with fried Foie Gras
Surcharge of 25

BEEF TARTARE FROM CHÂTEAU DE RAYMONTPIERRE ●
Oscietra Caviar | Polenta | Sour Cream | Egg | Roscoff Onion
78

BALFEGÓ TUNA

Gillardeau Oyster | Imperial Caviar | Wasabi
74

AUTUMN TARTLETS

Jerusalem Artichoke | Mushrooms | Black Walnuts
38

FRENCH FOIE GRAS

Celeriac | Sauternes | Périgord Truffle
54

SPINACH GNOCCHETTI

Périgord Truffle | Egg | Parmesan Foam
38
Main Course 58

VEAL SHANK RAVIOLI

Madeira Jus | Brown Butter Beurre Blanc
36
Main Course 48

MAIN COURSES

SWISS VEAL FILLET «ZÜRICH STYLE»

Creamy Sauce | Champignons | Rösti Sticks | *with or without Kidneys*

66

Please don't hesitate to let us know if you'd rather prefer the classic Version of Züri Gschnetzeltes

58

STEFAN'S BOUILLABAISSE

Sauce Rouille | Roasted Bread | Gruyère

86

Starter 54

ATLANTIC SOLE

Calamaretti | Scampi | Roasted Garlic Foam with Tahiti Vanilla | Spring Mushrooms | Green Vegetables

76

BRETON LOBSTER

Linguine | Sea Asparagus | Salted Lemon

86

AUSTRALIAN WAGYU SHORT RIB

Crispy Onions | Gyoza | Thai Flavours

72

RISOTTO

FROM OUR FARM TERRENI ALLA MAGGIA



Pumpkin | Fermented Garlic | Burnt Leek

44

Starter 32

WINES BY THE GLAS

WHITE WINES

KERNER Cantina alla Maggia Ticino Switzerland	Kerner		2025	10cl	13
ALBARIÑO Pazos de Senoras Rías Baixas Spain	Albariño		2024	10cl	12
TEMENT EHRENHAUSEN Tement Styria Austria	Sauvignon Blanc		2023	10cl	14
MERCUREY LES MARGOTONS Cellier Aux Moines Burgundy France	Chardonnay		2023	10cl	15
I PALCHI FOSCARINO Azienda Agricola Inama Veneto Italy	Garganega		2020	10cl	20
EN ÉPINES Domaine Bec d'Or Vaud Switzerland	Chardonnay		2024	10cl	13
SAUMUR CLOS DES CARMES R. Guiberteau Loire France	Chenin Blanc		2023	10cl	28
RIESLING KIEDRICH TURMBERG Robert Weil Rheingau Germany	Riesling		2023	10cl	16

ROSE WINES

LA PERNICE ROSATO Cantina alla Maggia Ticino Switzerland	Merlot		2025	10cl	12
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RED WINES

ASCONA RISERVA Cantina alla Maggia Ticino Switzerland	Merlot		2020	10cl	22
BARBAROSSA RISERVA Cantina alla Maggia Ticino Switzerland	Merlot		2022	10cl	12
FLÄSCHER PINOT NOIR GROND Weingut Davaz Grisons Switzerland	Pinot Noir		2023	10cl	12
IL PRINCIPE Michele Chiarlo Piedmont Italy	Nebbiolo		2021	10cl	15
IL PINO Tenuta di Biserno Tuscany Italy	Merlot, Cabernet Sauvignon Cabernet Franc, Petit Verdot		2023	10cl	19
MARSANNAY S. Pataille Burgundy France	Pinot Noir		2023	10cl	22

SWEET WINES

MOSCATO D'ASTI MONCALVINA Coppo Piedmont Italy	Moscato		2025	10cl	11
STROHWEIN Zweifel Wein Zurich Switzerland	Johanniter, Vidal Blanc		2025	10cl	13

DESSERTS

AFFOGATO

Chocolate Crumble | Milk Foam
Espresso Shot or Cold Brew Espresso
18

FIG

Fir | Yogurt
18

STRAWBERRY

Elderflower | Kumbucha
30

“FLORAL PEACH”

Peach | Flowers | Lemon Verbena
30

CHEESE SELECTION

FROM MAÎTRE FROMAGER ROLF BEELER
Roasted Cumin | Fig Mustard | Fruit Bread
34

Various dishes are prepared with Swiss products from our farms

SCHLATTGUT, TERRENI ALLA MAGGIA and CHÂTEAU DE RAYMONTPIERRE,
which are part of The Living Circle.

These are proudly marked with 

DECLARATION

Responsible use of resources is important to us, which is why we work together with our suppliers to ensure the sustainability of our ingredients.

Menu: Veal, Switzerland | Kagoshima Beef, Japan

A la Carte: Zürich-style sliced Veal, Switzerland | Veal fillet, Switzerland | Beef Tartar, Switzerland

Veal Shank Ravioli, Switzerland | Calf's Head, Switzerland | Kagoshima Beef Entrecôte, Japan

Duck Liver, France | Wagyu Short Rib, Australia

BL: Bacon, Switzerland | Chicken, Switzerland

Our fish is provided by environmentally friendly and species-appropriate fish farms.

Menu: Tuna, Spain | Oyster, France | Caviar, China | Lobster, France | Vongole, Portugal

A la Carte: Sole, Atlantic | Norway Lobster, South Africa | Caviar, China | Kingfish, Australia | Lobster, France

Bouillabaisse: Sea Bass, Atlantic (France/Spain) | Red Mullet, Portugal | Scallop, Norway

Langoustine, South Africa | Mussels, France | Octopus, Italy

BL: Halibut, Norway | Kingfish, Australia | Mussels, Holland

All our bread and baked goods are produced in Switzerland. Exceptions: Crêpes: Germany, Pita bread: Israel

If you have any questions about allergies or intolerances, please ask a member of our staff.

All prices are shown in Swiss Francs and include statutory VAT.

Please bear in mind, that Stefan Jäckel's dishes are not created for sharing.

However, if you wish, we can serve you an extra cover for a surcharge of CHF 5.