

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



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

BUSINESS LUNCH

from May 12th to May 16th 2025

NIÇOISE SALAD 2.0

or

PIKE WHITE SAUSAGE

Mustard Foam | Blood Sausage | Apple

—

GRILLED PIKE PERCH

Herb Sprout Emulsion | Lettuce | Herb Mashed Potatoes

or

BRESSE POULARDE

Morel Cream Sauce | Green Asparagus | Pommes Dauphine

—

AFFOGATO

Chocolate Crumble | Milk Foam

Choice of: Espresso Shot or Cold Brew Espresso

or

PANNA COTTA

Mango | Calamansi

2-Course Menu: Starter & Main Course	67
3-Course Menu: Starter, Main Course & Dessert	80
4-Course Menu: Both Starters, Main Course & Dessert	97

STEFAN JÄCKEL'S SIGNATURE MENU

BALFEGO TUNA

Wasabi | Sweet Potato | Green Seed Emulsion

—

ATLANTIC SOLE

Vadouvan | Thai Aroma | Peanut

—

MASCARPONE SALTED LEMON TORTELLINI

Périgord Truffle | Catalogna | Pea

—

SWISS VEAL

Tarragon Hollandaise | White Asparagus from Germany | Morel



or

SWISS WAGYU BEEF

Teriyaki Jus | Bao Bun | White Asparagus from Germany
Surcharge of 80

—

BRIOCHE

Jasmin Blossom | Felchlin Opus Blanc 35% | Kaffir Lime

Full Menu	227
4-Course menu without Atlantic Sole	187
3-Course menu without Atlantic Sole & Tortellini	157

STARTERS

LETTUCE

Marinated Vegetables | Seeds | Sprouts

20

additionally with Norway Lobster
Surcharge of 18

additionally with fried Foie Gras
Surcharge of 20

BEEF TARTARE FROM CHÂTEAU DE RAYMONTPIERRE

Sardine | Dill | Cucumber

38



BALFEGO TUNA

White Tomato Ice Cream | Trout Roe | Horseradish

52

additionally with 10g N25 Hybrid Caviar - Surcharge of 35

IBERICO BELLOTA

Zucchini | Amalfi Lemon | Green Sprouts Vinaigrette

38

GNOCCHETTI

Morel | Burnt Cream | Sorrel

(Vegetarian)

34

Main Course 46

VEAL SHANK RAVIOLI

Périgord Truffle Jus | Brown Butter

36

Main Course 48

additionally with Foie Gras - Surcharge of 20

MAIN COURSES

AUSTRALIAN WAGYU SHORT RIB

Roasted Onion | Baked Potato | Shiitake

72

VEAL FILLET OF THE CANTON OF GRISONS «ZÜRICH STYLE»

Creamy Sauce | Champignon | 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 Gschnezzeltes

58

STEFAN'S BOUILLABAISSE

Sauce Rouille | Roasted Bread | Gruyère

86

Starter 54

LINE-CAUGHT ATLANTIC SEA BASS

Pepper Crustacean Bisque | Calamaretti | Mediterranean Vegetable Salad

78

SORREL RISOTTO

FROM OUR FARM TERRENI ALLA MAGGIA

Zucchini Blossom | Sheep Ricotta | Passion Fruit

(vegetarian)

48

Starter 42

additionally with Norway Lobster - Surcharge of 35



SPRING VENISON FROM AUSTRIAN HUNTING

Sauce Rouennaise | Portobello Mushroom | Foie Gras | Truffled Polenta

70



WINES BY THE GLAS

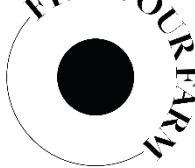
WHITE WINES

IL CASTAGNETO Cantina alla Maggia Ticino Switzerland	Chardonnay		2022	10cl	13
SAUVIGNON BLANC Gross Styria Austria	Sauvignon Blanc		2022	10cl	12.5
RULLY 1ER CRU Leflaive & Associés Burgundy France	Chardonnay		2020	10cl	21.5
RHEIN RIESLING Zweifel Weine Zurich Switzerland	Riesling		2022	10cl	12.5
GRÜNER VELTLINER «ALTE SETZEN» Markus Huber Wachau Austria	Grüner Veltliner		2022	10cl	12
VOUVRAY SEC “LE HAUT-LIEU” Domaine Huet Loire France	Chenin Blanc		2022	10cl	13

ROSE WINES

LA PERNICE ROSATO Cantina alla Maggia Ticino Switzerland	Merlot		2024	10cl	12
VALENTIN OEIL DE PERDRIX Domaine Ruedin Neuchâtel Switzerland	Pinot Noir		2023	10cl	14

RED WINES

ROSSO DEL TICINO Cantina alla Maggia Ticino Switzerland	Merlot		2019	10cl	15
IL GIUBILEO Cantina alla Maggia Ticino Switzerland	Merlot		2021	10cl	12
GIVRY 1ER CRU Cellier aux Moines Burgundy France	Pinot Noir		2022	10cl	20
BARBERA D’ALBA Prunotto Piedmont Italy	Barbera		2023	10cl	12.5
CHÂTEAU DE CHAMBRUN Lalande de Pomerol Bordeaux France	Merlot		2019	10cl	14
WITH CORAVIN SYSTEM					
ORATORIO DI SAN LORENZO Inama Veneto Italy	Carmenère		2017	10cl	27.5
SASSICAIA Tenuta San Guido Tuscany Italy	Cabernet Sauvignon Cabernet Franc		2020	10cl	59

SWEET WINES

MOSCATO D’ASTI MONCALVINA Coppo Piedmont Italy	Moscato		2024	10cl	11
RUSTER BEERENAUSLESE SELEKTION Heidi Schröck Burgenland Austria	Welschriesling, Weissburgunder		2021	10cl	20

DESSERTS

AFFOGATO

Chocolate Crumble | Milk Foam

Choose from: Espresso Shot or Cold Brew Espresso

18

PANNA COTTA

Mango | Calamansi

18

BRIOCHE

Jasmin Blossom | Felchlin Opus Blanc 35% | Kaffir Lime

33

CHEESECAKE

Passion Fruit | Popcorn | Elder Flower

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.

Beef: Switzerland | Japan | Australia* Veal: Switzerland; Chicken: France; Duck Liver: France

* May have been produced with hormonal performance enhancers or antibiotics

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

We do not serve any fish that is under threat of extinction.

Sole; Atlantic Scampi; South Africa; Oyster: Farmed | France; Caviar: Farmed | China

Tuna: Farmed | Spain; Scallop: Norway; Sardine: Mediterranean Sea

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

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