

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

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

## BUSINESS LUNCH

August 3<sup>rd</sup> to August 7<sup>th</sup> 2026

### 13-MONTH AGED PARMA HAM

Melon | Burrata | Tarragon

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### CAVATELLI

Chanterelles | Lovage

—

### SOUTH AFRICAN SCAMPI

Seafood | Fregola Sarda

or

### PINK-ROASTED VEAL “TAFELSPITZ”

Old Viennese Horseradish Cream | Spinach | Roasted Potatoes

—

### CHERRY

Coffee | Chocolate

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

## JAPANESE YELLOWTAIL MACKEREL

Cucumber | Trout Roe | Horseradish

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## CARABINERO FROM PORTUGAL

Veal Head | Passion Fruit | Salsa Verde

—

## ATLANTIC RED MULLET

Green Spelt Emulsion | Calamaretti | Mediterranean Vegetables

—

## PATA NEGRA FROM THE CHARCOAL GRILL

Périgord Truffle | Cherry | Beans

or

## KAGOSHIMA WAGYU ENTRECÔTE BROCHETTE

Asian Flavours | Gyoza | Savoy Cabbage

Surcharge of 80

—

## STRAWBERRY

Elderflower | Kombucha

|                                               |     |
|-----------------------------------------------|-----|
| Full Menu                                     | 227 |
| 4-Course menu without Carabinero              | 187 |
| 3-Course menu without Carabinero & Red Mullet | 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](http://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

## JAPANESE YELLOWTAIL MACKEREL

Gillardeau Oyster | Aguachile | Nori

52

with 10 g Oscietra Caviar - Surcharge of 30

## TOMATOES FROM BRITTANY

Pumpkin Seeds | Tarragon | Strawberry

38

## FRENCH FOIE GRAS

Celeriac | Sauternes | Périgord Truffle

54

## SPINACH GNOCCHETTI

Périgord Truffle | Egg | Parmesan Foam

38

Main Course 58

## VEAL SHANK RAVIOLI

Madera 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



Peach | Fennel | Stracciatella

44

Starter 32

# WINES BY THE GLAS

## WHITE WINES

|                                                                         |                  |                                                                                     |      |      |       |
|-------------------------------------------------------------------------|------------------|-------------------------------------------------------------------------------------|------|------|-------|
| <b>KERNER</b><br>Cantina alla Maggia   Ticino   Switzerland             | Kerner           |  | 2025 | 10cl | 13    |
| <b>OSSIAN</b><br>Bod. Ossian Vides y Vinos   Rueda   Spain              | Verdejo          |                                                                                     | 2022 | 10cl | 12    |
| <b>SAUVIGNON BLANC</b><br>Manfred Meier   Grisons   Switzerland         | Sauvignon Blanc  |                                                                                     | 2024 | 10cl | 14.50 |
| <b>CHABLIS</b><br>Robert Lavantureux   Burgundy   France                | Chardonnay       |                                                                                     | 2023 | 10cl | 15    |
| <b>CENTERNAIRE</b><br>Zweifel Weine   Zurich   Switzerland              | Completer        |                                                                                     | 2024 | 10cl | 14    |
| <b>GRÜNER VELTLINER PEUNT</b><br>Weingut J. Donabaum   Wachau   Austria | Grüner Veltliner |                                                                                     | 2024 | 10cl | 12    |
| <b>RIESLING KIEDRICH TURMBERG</b><br>Robert Weil   Rheingau   Germany   | Riesling         |                                                                                     | 2023 | 10cl | 16    |

## ROSE WINES

|                                                                        |                             |                                                                                      |      |      |    |
|------------------------------------------------------------------------|-----------------------------|--------------------------------------------------------------------------------------|------|------|----|
| <b>LA PERNICE ROSATO</b><br>Cantina alla Maggia   Ticino   Switzerland | Merlot                      |  | 2025 | 10cl | 12 |
| <b>FANTASTIQUE</b><br>Ch. St. Marguerite   Provence   France           | Grenache, Cinsault<br>Rolle |                                                                                      | 2024 | 10cl | 17 |

## RED WINES

|                                                                           |                       |                                                                                       |      |      |    |
|---------------------------------------------------------------------------|-----------------------|---------------------------------------------------------------------------------------|------|------|----|
| <b>ASCONA RISERVA</b><br>Cantina alla Maggia   Ticino   Switzerland       | Merlot                |  | 2020 | 10cl | 22 |
| <b>BARBAROSSA RISERVA</b><br>Cantina alla Maggia   Ticino   Switzerland   | Merlot                |  | 2022 | 10cl | 12 |
| <b>FLÄSCHER PINOT NOIR GROND</b><br>Weingut Davaz   Grisons   Switzerland | Pinot Noir            |                                                                                       | 2023 | 10cl | 12 |
| <b>IL PRINCIPE</b><br>Michele Chiarlo   Piedmont   Italy                  | Nebbiolo              |                                                                                       | 2021 | 10cl | 15 |
| <b>BRUNELLO DI MONTALCINO</b><br>Castelli Martinozzi   Tuscany   Italy    | Sangiovese            |                                                                                       | 2020 | 10cl | 19 |
| <b>SALZBERG</b><br>G. & H. Heinrich   Burgenland   Austria                | Blaufränkisch, Merlot |                                                                                       | 2019 | 10cl | 25 |

## SWEET WINES

|                                                              |          |  |      |      |    |
|--------------------------------------------------------------|----------|--|------|------|----|
| <b>MOSCATO D'ASTI MONCALVINA</b><br>Coppo   Piedmont   Italy | Moscato  |  | 2025 | 10cl | 11 |
| <b>RIESLING AUSLESE</b><br>Robert Weil   Rheingau   Germany  | Riesling |  | 2023 | 10cl | 20 |

# DESSERTS

## AFFOGATO

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

## CHERRY

Coffee | Chocolate  
18

## PAVLOVA

Raspberry | White Chocolate | Yuzu  
30

## “FLORAL PEACH”

Peach | Flowers | Lemon Verbena  
30

## CHEESE SELECTION

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

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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: Calf's Head, Switzerland | Quail, France | Duck Liver, Hungary |

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: Parma Ham, Italy | Veal Tafelspitz, Switzerland

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

Menu: Mackerel, Italy | Carabinero, Portugal | Red Mullet, Portugal

Trout Caviar, Germany | Calamaretti, Italy

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: South Africa Scampi

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.