



STORCHEN
ZÜRICH

MENU SUGGESTIONS

Create your own menu from our selection.

In order to guarantee the high quality of the food, we ask you to choose a uniform menu for all guests.

We are happy to create a menu for vegans or any intolerances to match your selection.

STARTERS

Baby lettuce
Marinated sliced vegetables | Crispy pancetta | Grains
available without Pancetta: vegan

Egg from our farm Schlattgut
Cream spinach | nut butter foam | vegetable chips
additional 3g white truffle + CHF 30 (Oct-Dec)
vegetarian



Scottish salmon
Caviar sour cream | Green apple | Cucumber spaghetti | Pickled beetroot

Engadine veal tartar
Egg yolk cream from our farm Schlattgut | Potato mousse | Bread crisp
additional 3g white truffle + CHF 30 (Oct-Dec)
Available as vegetable tartare: vegetarian



SOUPS

Cream spinach soup
Belper tuber | croutons
vegetarian

Champagne foam
Scallop | Herb butter | Parsley root
additional 10g Cristal Caviar + CHF 30



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ENTREMENTS

Safran risotto from our farm Terreni alla Maggia
Burrata | Mushrooms | Chive
vegetarian



Spaghettini
Chives Beurre Blanc | Egg yolk from our farm Schlattgut | Marrowbone crumble
additional 10g Kristal caviar + CHF 30
Signature Dish by Stefan Jäckel



MAIN COURSES

Saddle of veal «Zurich style»
Mushroom cream sauce | Butter rösti | Fresh herbes

Duo of beef (entrecôte & ox cheek)
Thyme jus | Mashed potatoes | Seasonal vegetables
additional 3g white truffle + CHF 30 (Oct-Dec)

Pikeperch from the Lago Maggiore
Lettuce risotto | Saffron cream | Coastal herbs

Planted chicken
Thai curry | Coriander | Peanut | Shiitake | Udon noodles
vegan

Filled Macaroni
Artichoke | Celery | Wild broccoli
additional roasted foie gras+ CHF 20
vegetarian



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DESSERTS

Orange mousse
Hazelnut | Tonka ice cream

Almond Cake
Vanilla | Tangerine sorbet

Original Beans Piura 75%
Chocolate Coffee mousse | Cherry ice cream

Tarte au Chocolat
Almond | Raspberries
vegan and gluten-free

3 course menu CHF 95 per person

4 course menu CHF 115 per person

5 course menu CHF 135 per person

each additional course CHF 20 per person