

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

August 17th to August 21th 2026

VITELLO TONNATO 2.0

Maggia Bread | Caper Jus | Radish

—

SCOTTISH SALMON SASHIMI

Miso Hollandaise | Cress | Sushi Rice

—

STONE BASS

Mussels | Champagne | Fennel

with 10 g Oscietra Caviar - Surcharge of 30

or

SWISS WAGYU RAVIOLI

Chanterelles | Salted Lemon | Fermented Garlic

—

MANGO

Coconut | Rice

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

—

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

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

KERNER Cantina alla Maggia Ticino Switzerland	Kerner		2025	10cl	13
OSSIAN Bod. Ossian Vides y Vinos Rueda Spain	Verdejo		2022	10cl	12
SAUVIGNON BLANC Manfred Meier Grisons Switzerland	Sauvignon Blanc		2024	10cl	14.50
CHABLIS Robert Lavantureux Burgundy France	Chardonnay		2023	10cl	15
CENTERNAIRE Zweifel Weine Zurich Switzerland	Completer		2024	10cl	14
SAUMUR BLANC R. Guiberteau Loire France	Chenin Blanc		2023	10cl	14
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
FANTASTIQUE Ch. St. Marguerite Provence France	Grenache, Cinsault Rolle		2024	10cl	17

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
RIESLING AUSLESE Robert Weil Rheingau Germany	Riesling		2023	10cl	20

DESSERTS

AFFOGATO

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

MANGO

Coconut | Rice
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

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: Veal, Switzerland | Wagyu Beef, 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: Tuna, Vietnam | Salmon, Scotland | Stone bass, Greece

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.