

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

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We are very pleased to welcome you and to spoil you in the Restaurant La Rôtisserie. Awarded with 17 points in the Gault Millau and 1 star in the Guide Michelin, it is one of the best restaurants in Switzerland. Chef Stefan Jäckel, Restaurant Manager Elia Maropoulos and their teams, are happy to treat you to an exceptional dining experience.



Various dishes are prepared with products from our farms Schlattgut, Château de Raymontpierre and Terreni alla Maggia, which are part of The Living Circle.



More Information about The Living Circle can be found on the homepage [www.thelivingcircle.ch](http://www.thelivingcircle.ch). A selection of products from Terreni alla Maggia can be purchased directly from us. Please enquire with our staff.

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.

The La Rôtisserie team hopes you enjoy your meal and wishes you a pleasant stay.

## STEFAN JÄCKEL'S CHEF'S TABLE - IN THE KITCHEN OF THE LA RÔTISSERIE

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What if you could enjoy a fantastic meal behind the scenes? Take a seat back of house at our popular Chef's Table and let yourself be treated to a 7-course menu.

A unique experience at the Storchen kitchen for the family, a romantic evening or a meal among culinary friends.

CHF 352 per person including 7 course menu, water, coffee and one glass of champagne

You'll be able to find more information on our website [www.storchen.ch](http://www.storchen.ch)

# ONE HOUR LUNCH

from December 2<sup>nd</sup> to December 6<sup>th</sup> 2024

From Monday to Friday (except Bank Holidays) we serve our classic «One Hour Lunch» with two starters and main courses to choose from.

If we do not manage to serve you the two courses within one hour, then they will be on the house  
Do you have a little more time to enjoy? You are welcome to extend your «One Hour Lunch» with a Dessert.

## STARTERS

### BREMGARTNER SALMON TROUT

Lima Creme | Cauliflower | Citrus Flavours

or

### SMOKED FISH ROYAL

Potato Foam | Vinaigrette

additionally with 10g Imperial Caviar - Surcharge of 30

## MAIN COURSES

### ORECCHIETTE

Shellfish | Mussel | Tarragon | Tomato

or

### PAN-SEARED VENISON LOIN

Blueberry-Juniper Jus | Red Cabbage | Black Salsify

## DESSERTS

### AFFOGATO

Chocolate Crumble | Milk Foam

Choose from: Espresso Shot or Cold Brew Espresso

or

### SOUR CHERRY

Original Beans Esmeraldas 42% | Brown Butter

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

# 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

Gillardeau Oyster | Avocado | Crab | Ginger

46

additionally with 10g N25 Hybrid Caviar - Surcharge of 35

## VEAL SHANK RAVIOLI

Périgord Truffle Jus | Brown Butter

36

Main Course 48

additionally with Foie Gras - Surcharge of 20

## GNOCCHETTI

White Truffle from Alba | Burnt Cream

*(Vegetarian)*

48

Main Course 72

## 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 Gschnetzeltes

58

### STEFAN'S BOUILLABAISSE

Sauce Rouille | Roasted Bread | Gruyère

86

Starter 54

### ORKNEY SALMON

Brioche | Sorrel | Radish | Lake Constance Eel

72

### WHITE TOMATO RISOTTO

#### FROM OUR FARM TERRENI ALLA MAGGIA

Courgette Flower | Artichoke | Burrata

*(vegetarian)*

48

Starter 38



### ENJOY TOGETHER - DISH TO SHARE FOR 2

Last Order 13.00

105 per Person

Duck from Maison Burgaud in Challans served in two Courses

#### FIRST COURSE

Duck Breast roasted on the Bones

Duck Jus | Truffled Savoy Cabbage | Jerusalem Artichoke

#### SECOND COURSE

Pulled Leg

Asian Aroma

## DESSERT

### MILLE-FEUILLE

Vanilla | Sea Buckthorn | Caramel

18

# WINES BY THE GLASS

## WHITE WINE

<b>CASTAGNETO</b> Cantina alla Maggia SA   Ticino   Switzerland	Chardonnay		2022	10cl	13
<b>SAUVIGNON BLANC</b> Manfred Meier   Grisons   Switzerland	Sauvignon Blanc		2023	10cl	13.5
<b>BOURGOGNE BLANC</b> Guffens-Heynen   Burgundy   France	Chardonnay		2022	10cl	17
<b>CENTENAIRE</b> Zweifel & Co AG   Zurich   Switzerland	Completer		2022	10cl	22
<b>GRÜNER VELTLINER «ALTE SETZEN»</b> Markus Huber   Wachau   Austria	Grüner Veltliner		2022	10cl	12

## ROSE

<b>ST. MARGUERITE SYMPHONIE</b> Château Sainte Marguerite   Provence   France	Grenache, Cinsault		2023	10cl	12
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## RED WINE

<b>ASCONA RISERVA</b> Cantina alla Maggia SA   Ticino   Switzerland	Merlot		2019	10cl	22
<b>IL GIUBILEO</b> Cantina alla Maggia SA   Ticino   Switzerland	Merlot		2020	10cl	12
<b>BRICCO DEL BOSCO RISERVA</b> Accornero   Piedmont   Italy	Grignolino		2018	10cl	19.5
<b>POMMARD</b> Arnaud Baillet   Burgundy   France	Pinot Noir		2021	10cl	19.5
<b>BARBERA D'ALBA</b> Prunotto   Piedmont   Italy	Barbera		2023	10cl	12.5
<b>CHÂTEAU POUJEAUX</b> Moulis   Bordeaux   France	Cabernet Sauvignon Merlot, Petit Verdot		2019	10cl	13

## RED WINE SERVED WITH CORAVIN

<b>ORATORIO DI SAN LORENZO RISERVA</b> Inama   Veneto   Italy	Carmenère		2017	10cl	27.5
<b>SASSICAIA</b> Tenuta San Guido   Tuscany   Italy	Cabernet Sauvignon Cabernet Franc		2020	10cl	59

## DESSERT WINE

<b>MOSCATO D'ASTI MONCALVINA</b> Coppo   Piedmont   Italy	Moscato		2023	10cl	11
<b>BANYUL BILA-HAUT</b> Michel Chapoutier   Roussillon   France	Grenache		2021	10cl	21

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

These are proudly marked with



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## 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: Spain | Australia\* | Japan | Switzerland

Veal: Switzerland; Duck: France; Duck Liver: France; Deer: Austria

\* 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.

Salmon: Farmed | Scotland; Turbot: Wild | Portugal & France;

Gamba Blanca: Farmed | Spain; Oyster: Farmed | France; Caviar: Farmed | China

Tuna: Farmed | Spain

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.