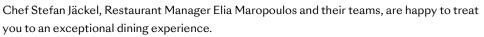
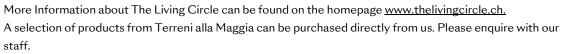
WELCOME TO THE RESTAURANT LA RÔTISSERIE -

WHAT YOU CAN EXPECT ...

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.



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



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

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



ONE HOUR LUNCH

from December 2nd to December 6th 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



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 «ZURICH 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

WINES BY THE GLASS

<u>WHITE WINE</u> CASTAGNETO Cantina alla Maggia SA Ticino Switzerland	Chardonnay	Reproduct to the second	2022	10cl	13
SAUVIGNON BLANC Manfred Meier Grisons Switzerland	Sauvignon Blanc		2023	10cl	13.5
BOURGOGNE BLANC Guffens-Heynen Burgundy France	Chardonnay		2022	10cl	17
CENTENAIRE Zweifel & Co AG Zurich Switzerland	Completer		2022	10cl	22
GRÜNER VELTLINER «ALTE SETZEN» Markus Huber Wachau Austria	Grüner Veltliner		2022	10cl	12
<u>ROSE</u> ST. MARGUERITE SYMPHONIE Château Sainte Marguerite Provence France	Grenache, Cinsault		2023	10cl	12
<u>RED WINE</u> ASCONA RISERVA Cantina alla Maggia SA Ticino Switzerland	Merlot	IN OCAREA	2019	10cl	22
IL GIUBILEO Cantina alla Maggia SA Ticino Switzerland	Merlot		2020	10cl	12
BRICCO DEL BOSCO RISERVA Accornero Piemont Italy	Grignolino		2018	10cl	19.5
POMMARD Arnaud Baillot Burgundy France	Pinot Noir		2021	10cl	19.5
BARBERA D'ALBA Prunotto Piedmont Italy	Barbera		2023	10cl	12.5
CHÂTEAU POUJEAUX Moulis Bordeaux France	Cabernet Sauvignon Merlot, Petit Verdot		2019	10cl	13
<u>RED WINE SERVED WITH CORAVIN</u> ORATORIO DI SAN LORENZO RISERVA Inama Veneto Italy	Carmenère		2017	10cl	27.5
SASSICAIA Tenuta San Guido Tuscany Italy	Cabernet Sauvignon Cabernet Franc		2020	10cl	59
<u>DESSERT WINE</u> MOSCATO D'ASTI MONCALVINA Coppo Piemont Italy	Moscato		2023	10cl	11
BANYUL BILA-HAUT Michel Chapoutier Roussillon France	Grenache		2021	10cl	21

Various dishes are prepared with Swiss products from our farms <u>SCHLATTGUT</u>, <u>CHÂTEAU DE RAYMONTPIERRE</u> and <u>TERRENI ALLA MAGGIA</u>,

which are part of The Living Circle.

These are proudly marked with



More information about The Living Circle can be found on the homepage www.thelivingcircle.ch.

A selection of products from Terreni alla Maggia can be purchased directly from us. Please enquire with our staff.

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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; <u>Duck</u>: France; <u>Duck Liver</u>: France; <u>Deer</u>: 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.

<u>Salmon</u>: Farmed | Scotland; <u>Turbot</u>: Wild | Portugal & France; <u>Gamba Blanca</u>: Farmed | Spain; <u>Oyster</u>: Farmed | France; <u>Caviar</u>: 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.