

# STEFAN JÄCKEL'S TASTING MENU

SOUTH AFRICAN SCAMPI  
Lima Cream | Cauliflower | Citrus Flavours

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ROYAL OYSTER  
N25 Caviar | Smoked Fish | Potato Foam

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ATLANTIC MONKFISH  
Pumpkin Lemongrass Foam | Pak Choi | Salted Lemon

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ONION ESSENCE  
Sweetbread | Mountain Cheese | Porcini Mushroom Foam

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KUMQUAT  
Orange | Spumante Cantina alla Maggia



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BLACK ANGUS BEEF  
Périgord Truffle | Foie Gras | Artichoke

or

JAPANESE KAGOSHIMA WAGYU A5+ ENTRECÔTE  
Dashi | Pak Choi | Pioppino  
Surcharge of 100

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HONEY CAKE  
Sour Cream | Pine | Malt | Pistachio



Full Menu	242
6-Course menu without Oyster Royal	222
5-Course menu without Oyster Royal & Monkfish	197

Stefan Jäckel supports the Fundaziun Uccelin.

With a voluntary contribution of 2 CHF per menu the knowledge and skills of young cooking and service talents will be promoted with individual training through this independent foundation.

[www.uccelin.com](http://www.uccelin.com)

# WINE PAIRING FOR THE TASTING MENU

## SAUVIGNON BLANC

Manfred Meier | Grisons | Switzerland

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## MONTAGNY LES COMBES 1ER CRU

Domaine du Cellier aux Moines | Burgundy | France

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## VALENTIN OEIL DE PERDRIX

Domaine Ruedin | Neuchâtel | Switzerland

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## BOVEL PINOT NOIR

Weingut Daniel & Monika Marugg | Grisons | Switzerland

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## ASCONA RISERVA

Cantina alla Maggia SA | Ticino | Switzerland



or

## ORATORIO DI SAN LORENZO RISERVA

Inama | Veneto | Italy

Surcharge of 13

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## MOSCATO D'ASTI MONCALVINA

Coppo | Piedmont | Italy

Full Wine Pairing	101
Wine Pairing without Montagny 1er Cru	87
Wine Pairing without Montagny 1er Cru & Oeil de Perdrix	72

# STARTERS

## BEEF TARTARE FROM CHÂTEAU DE RAYMONTPIERRE

Sardine | Cucumber | Dill | N25 Hybrid Caviar

78



## FRENCH DUCK LIVER

Périgord Truffle | Brioche | Sweet Wine

52

## BALFEGO TUNA

Gillardeau Oyster | Avocado | Crab | Ginger

46

additionally with 10g N25 Hybrid Caviar - Surcharge of 35

## GNOCCHETTI

Périgord Truffle | Burnt Cream

*(Vegetarian)*

48

Main Course 72

## VEAL SHANK RAVIOLI

Périgord Truffle Jus | Brown Butter

36

Main Course 48

additionally with Foie Gras - Surcharge of 20

## MAIN COURSES

### VEAL FILLET OF THE CANTON OF GRISONS « ZÜRICH STYLE »

Creamy Sauce | Champignon | Rösti Sticks | *with or without Kidneys*

66

On demand we serve you also the classic version of the Züri Geschnetzeltes

58

### STEFAN'S BOUILLABAISSE

Sauce Rouille | Roasted Bread | Gruyère

86

Starter 54

### JAPANESE KAGOSHIMA WAGYU A5+ ENTRECÔTE

Soy Vinaigrette | Pak Choi | Pioppino

130

### BLACK ANGUS BEEF

Périgord Truffle | Foie Gras | Artichoke

72

### AUSTRALIAN WAGYU SHORT RIB

Roasted Onion | Baked Potato | Shiitake

70

### JERUSALEM ARTICHOKE RISOTTO

#### FROM OUR FARM TERRENI ALLA MAGGIA

King Oyster Mushroom | Radicchio | Périgord Truffle

*(Vegetarian)*

52

Starter 42

additionally with Norway Lobster - Surcharge of 35



### ATLANTIC MONKFISH

Pumpkin Lemongrass Foam | Pak Choi | Salted Lemon

68

### ENJOY TOGETHER - DISH TO SHARE FOR 2

#### DUCK FROM MAISON BURGAUD IN CHALLANS SERVED IN TWO COURSES

105 per person

#### FIRST COURSE

#### DUCK BREAST ROASTED ON THE BONES

Duck Jus | Truffled Savoy Cabbage | Jerusalem Artichoke


#### SECOND COURSE

#### PULLED LEG

Asian Aroma

# 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>RULLY 1ER CRU</b> Leflaive & Associés   Burgundy   France	Chardonnay		2020	10cl	21.5
<b>CENTENAIRE</b> Zweifel & Co AG   Zürich   Switzerland	Completer		2023	10cl	22

## ROSE

<b>ST. MARGUERITE SYMPHONIE</b> Château Sainte Marguerite   Provence   France	Grenache, Cinsault		2023	10cl	12
<b>VALENTIN OEIL DE PERDRIX</b> Domaine Ruedin   Neuchâtel   Switzerland	Pinot Noir		2022	10cl	14

## 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>POMMARD</b> Arnaud Baillet   Burgundy   France	Pinot Noir		2021	10cl	19.5
<b>BARBERA D'ALBA</b> Prunotto   Piedmont   Italy	Barbera		2021	10cl	12.5
<b>CHÂTEAU DE CHAMBRUN</b> Lalande de Pomerol   Bordeaux   Frankreich	Merlot		2019	10cl	14

## ROTWEIN IM CORAVINAUSSCHANK

<b>ORATORIO DI SAN LORENZO</b> Inama   Veneto   Italien	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

Various dishes are prepared with Swiss products from our farms  
SCHLATTGUT, CHÂTEAU DE RAYMONTPIERRE and TERRENI ALLA MAGGIA,  
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](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.

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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: Australia\* | Japan | Switzerland

Veal: Switzerland; Duck: France; Duck Liver: France;

\* 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.

Eel: Lake Constance; Monk fish: Wild | Portugal & France;

Scampi: South Africa; Oyster: Farmed | France; Caviar: Farmed | China

Tuna: Farmed | Spain; Crab: Norway; Sardine: Mediterranean Sea

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.