

# STEFAN JÄCKEL'S SIGNATURE MENU

## BRETON LOBSTER

Strawberry | Nasturtium | Tomato

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## NORWEGIAN SCALLOP

Roasted Cauliflower Jus | Bone Marrow | N25 Hybrid Caviar

—

## ATLANTIC RED MULLET

XO Sauce | Salted Lemon | Lettuce

—

## FOREST MUSHROOM

Pea | Potato | Egg

—

## PORK FROM ORMALINGEN

Ginger | Spring Onion | Sesame

or

## SWISS WAGYU BEEF

Foie Gras | Black Truffle | Pointed Cabbage

Surcharge of 80

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## SOUR CHERRY

Buttermilk | Amarena

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## WILD STRAWBERRY

Spumante Cantina alla Maggia | Burnt Vanilla | Walnut Leaf



Full Menu	252
6-Course menu without Sour Cherry	242
5-Course menu without Sour Cherry & Scallop	227

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

## KERNER

Cantina alla Maggia | Ticino | Switzerland



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## LES VIEUX CLOS SAVENNIÈRES

Nicolas Joly | Loire | France

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## GRAUER BURGUNDER KILCHMEN

Weingut C. Schneider | Baden | Germany

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## LANGHE NEBBIOLO

Castrum Roche | Piedmont | Italy

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## STAFFELFELD

Baron Widmann | South Tyrol | Italy

Or

## BAROLO CASTIGLIONE

Vietti | Piedmont | Italy

Surcharge of 20

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## RHEINRIESLING SÉLECTION

Weingut Schwarzenbach | Zurich | Switzerland

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## MOSCATO D'ASTI

Coppo | Piedmont | Italy

Full Menu	102
Wine Pairing without Rheinriesling	85
Wine Pairing without Rheinriesling & Les Vieux Clos	69

# STARTERS

## BEEF TARTARE FROM CHÂTEAU DE RAYMONTPIERRE

Sardine | Cucumber | Dill | N25 Hybrid Caviar

78



## FRENCH DUCK LIVER

Cacao Fruit Couverture | Cherry | Poppy

52

## BALFEGO TUNA

White Tomato Ice Cream | Trout Roe | Horseradish

52

with 10g N25 Hybrid Caviar - Surcharge of 35

## ZUCCHINI CANNELLONI

Iberico Bellota | Amalfi Lemon | Green Seed Emulsion

38

## GNOCCHETTI

Forest Mushroom | Burnt Cream | Egg

*(Vegetarian)*

34

Main Course 46

## VEAL SHANK RAVIOLI

Périgord Truffle Jus | Brown Butter

36

Main Course 48

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

### ATLANTIC RED MULLET

XO Sauce | Salted Lemon | Lettuce

72

### LINE-CAUGHT ATLANTIC SEA BASS

Bell Pepper Crustacean Bisque | Calamaretti | Mediterranean Vegetable Salad

78

### PORK FROM ORMALINGEN

Ginger | Spring Onion | Sesame

64

### AUSTRALIAN WAGYU SHORT RIB

Roasted Onion | Baked Potato | Eggplant

72

### SORREL RISOTTO

#### FROM OUR FARM TERRENI ALLA MAGGIA

Zucchini Blossom | Sheep Ricotta | Passion Fruit

*(vegetarian)*

48

Starter 42

with Norway Lobster - Surcharge of 35



## WINES BY THE GLAS

### WHITE WINES

KERNER Cantina alla Maggia   Ticino   Switzerland	Kerner		2023	10cl	11
GRAUER BURGUNDER KILCHMEN Weingut C. Schneider   Baden   Germany	Grauer Burgunder		2019	10cl	13
SAUVIGNON BLANC Weingut Gross   Steiermark   Austria	Sauvignon Blanc		2022	10cl	12.5
PULIGNY-MONTRACHET François Carillon   Burgundy   France	Chardonnay		2020	10cl	29
RHEIN RIESLING Zweifel Weine   Zurich   Switzerland	Riesling		2022	10cl	12.5
GRÜNER VELTLINER FEDERSPIEL Weingut Knoll   Wachau   Austria	Grüner Veltliner		2023	10cl	12
LES VIEUX CLOS SAVENNIÈRES Nicolas Joly   Loire   France	Chenin Blanc		2023	10cl	17

### ROSE WINES

LA PERNICE ROSATO Cantina alla Maggia   Ticino   Switzerland	Merlot		2024	10cl	12
VALENTIN OEIL DE PERDRIX Domaine Ruedin   Neuchâtel   Switzerland	Pinot Noir		2023	10cl	14

### RED WINES

ROSSO DEL TICINO Cantina alla Maggia   Ticino   Switzerland	Merlot		2019	10cl	15
IL GIUBILEO Cantina alla Maggia   Ticino   Switzerland	Merlot		2021	10cl	12
GIVRY 1ER CRU Cellier aux Moines   Burgundy   France	Pinot Noir		2022	10cl	20
STAFFELFELD Baron Widmann   South Tyrol   Italy	Merlot, Cabernet Franc Cabernet Sauvignon		2021	10cl	13
LANGHE NEBBIOLO Castrum Roche   Piedmont   Italy	Nebbiolo		2023	10cl	14
WITH CORAVIN SYSTEM SASSICAIA Tenuta San Guido   Tuscany   Italy	Cabernet Sauvignon Cabernet Franc		2020	10cl	59
SWEET WINES					
MOSCATO D'ASTI MONCALVINA Coppo   Piedmont   Italy	Moscato		2024	10cl	11
RHEINRIESLING SÉLECTION W. Schwarzenbach   Zurich   Switzerland	Rheinriesling		2019	10cl	16

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; Chicken: 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.

Sole: Atlantic

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

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

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 staff.

All prices are shown in Swiss Francs and include statutory VAT.