

STEFAN JÄCKEL'S TASTING MENU

BEEF TARTARE FROM CHÂTEAU DE RAYMONTPIERRE
Sardine | Dill | Cucumber | N25 Hybrid Caviar



—

GAMBA BLANCA
Corn | Lovage | Mojo

—

ATLANTIC TURBOT
Oyster Beurre Blanc | Ox Bone Marrow | Celery

—

GNOCCHETTI
White Truffle from Alba | Burnt Cream

—

SEA BUCKTHORN FROM GRISONS
Yogurt | Amalfi Lemon

—

DEER FROM AUSTRIA
Autumn Trumpet Mushroom | Blueberry | Hokkaido Pumpkin

or

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

—

PLUM
Original Beans Esmeraldas Milk 42% | Walnut | Elderberry

| | |
|---|-----|
| Full Menu | 242 |
| 6-Course menu without Gamba Blanca | 222 |
| 5-Course menu without Gamba Blanca & Gnocchetti | 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

WINE PAIRING FOR THE TASTING MENU

CENTENAIRE

Zweifel & Co AG | Zurich | Switzerland

—

IL CASTAGNETO

Cantina alla Maggia SA | Ticino | Switzerland



—

BOURGOGNE BLANC

Guffens-Heynen | Burgundy | France

—

BRICCO DEL BOSCO

Accornero | Piedmont | Italy

—

—

CASSIANO

Manincor | South Tyrol | Italy

or

Oratorio di San Lorenzo Riserva

Inama | Veneto | Italy

Surcharge of 13

—

BANYUL BILA-HAUT

Michel Chapoutier | Roussillon | France

| | |
|--|-----|
| Full Wine Pairing | 101 |
| Wine Pairing without Gamba Blanca | 87 |
| Wine Pairing without Gamba Blanca & Gnocchetti | 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

White Truffle from Alba | 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 Geschnetzelttes

58

STEFAN'S BOUILLABAISSE

Sauce Rouille | Roasted Bread | Gruyère

86

Starter 54

JAPANESE KAGOSHIMA WAGYU A5+ ENTRECÔTE

Soy Vinaigrette | Pak Choi | Pioppino

130

DEER FROM AUSTRIA

Autumn Trumpet Mushroom | Blueberry | Hokkaido Pumpkin

68

AUSTRALIAN WAGYU SHORT RIB

Roasted Onion | Baked Potato | Shiitake

72

WHITE TOMATO RISOTTO

FROM OUR FARM TERRENI ALLA MAGGIA

Courgette Flower | Artichoke | Burrata

(Vegetarian)

48

Starter 38

additionally with Norway Lobster - Surcharge of 35



ORKNEY SALMON

Brioche | Sorrel | Radish | Lake Constance Eel

62

ENJOY TOGETHER - DISH TO SHARE FOR 2

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

105 per person

WINES BY THE GLASS

WHITE WINE

| | | | | | |
|--|------------------|---|------|------|------|
| CASTAGNETO Cantina alla Maggia SA Ticino Switzerland | Chardonnay |  | 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 |

ROSE

| | | | | | |
|--|--------------------|--|------|------|----|
| ST. MARGUERITE SYMPHONIE Château Sainte Marguerite Provence France | Grenache, Cincault | | 2023 | 10cl | 12 |
|--|--------------------|--|------|------|----|

RED WINE

| | | | | | |
|--|--|---|------|------|------|
| ASCONA RISERVA Cantina alla Maggia SA Ticino Switzerland | Merlot |  | 2019 | 10cl | 22 |
| BRICCO DEL BOSCO Accornero Piedmont Italy | Grignolino | | 2021 | 10cl | 19.5 |
| POMMARD Arnaud Baillet Burgundy France | Pinot Noir | | 2021 | 10cl | 19.5 |
| BARBERA D'ALBA Prunotto Piedmont Italy | Barbera | | 2021 | 10cl | 12.5 |
| CHÂTEAU POUJEAUX Moulis Bordeaux France | Cabernet Sauvignon Merlot, Petit Verdot | | 2019 | 10cl | 13 |
| CASSIANO Manincor South Tyrol Italy | Merlot, Cabernet Franc, Tempranillo, Petit Verdot | | 2021 | 10cl | 14.5 |

RED WINE SERVED WITH CORAVIN

| | | | | | |
|--|--------------------------------------|--|------|------|------|
| 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 |

DESSERT WINE

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|--|----------|--|------|------|----|
| MOSCATO D'ASTI MONCALVINA Coppo Piedmont 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
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.

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.

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.