

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



Chef Stefan Jäckel, Restaurant Manager Elia Maropoulos and their teams, are happy to treat you to an exceptional dining experience.

## BUSINESS LUNCH

from May 5<sup>th</sup> to May 9<sup>th</sup> 2025

### TOMATO STRAWBERRY SALAD

Burrata Ice Cream | Garden Herbs | Caramelized Pumpkin Seeds

or

### TOM YAM

Black Tiger Prawn | Pak Choi | Peanut

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### MISO HALIBUT

Shiitake Ginger Jus | Baden Asparagus | Lemongrass Passion Fruit Risotto

or

### CRISPY SUCKLING PIG SHANK

Spiced Jus | Pointed Cabbage Salad | Potato Mousseline

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### AFFOGATO

Chocolate Crumble | Milk Foam

Choose between: Espresso Shot or Cold Brew Espresso

or

### PANNA COTTA

Mango | Calamansi

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

# STEFAN JÄCKEL'S SIGNATURE MENU

## BALFEGO TUNA

Wasabi | Sweet Potato | Green Seed Emulsion

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## ATLANTIC SOLE

Vadouvan | Thai Aroma | Peanut

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## MASCARPONE SALTED LEMON TORTELLINI

Périgord Truffle | Catalogna | Pea

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## SWISS VEAL

Tarragon Hollandaise | White Asparagus from Germany | Morel



or

## SWISS WAGYU BEEF

Teriyaki Jus | Bao Bun | White Asparagus from Germany  
Surcharge of 80

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## BRIOCHE

Jasmin Blossom | Felchlin Opus Blanc 35% | Kaffir Lime

Full Menu	227
4-Course menu without Atlantic Sole	187
3-Course menu without Atlantic Sole & Tortellini	157

# 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

Morel | Burnt Cream | Sorrel

*(Vegetarian)*

34

Main Course 46

## 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 Gschnezzeltes*

58

### STEFAN'S BOUILLABAISSE

Sauce Rouille | Roasted Bread | Gruyère

86

Starter 54

### ATLANTIC SOLE

Vadouvan | Thai Aroma | Peanut

74

### JERUSALEM ARTICHOKE RISOTTO

#### FROM OUR FARM TERRENI ALLA MAGGIA

Egg from Schlattgut | Oyster Mushroom | White Asparagus from Germany

*(vegetarian)*

52

Starter 42



## ENJOY TOGETHER - DISH TO SHARE FOR 2

Last Order 13.00

80 per Person

### BRESSE POULARDE UNDER A PUFF PASTRY CAP

Périgord Truffle | Duck Liver | White Asparagus from Germany | Young Garlic | Pommes Dauphine

## WINES BY THE GLAS


### WHITE WINES

IL CASTAGNETO Cantina alla Maggia   Ticino   Switzerland	Chardonnay		2022	10cl	13
SAUVIGNON BLANC Gross   Styria   Austria	Sauvignon Blanc		2021	10cl	12.5
RULLY 1ER CRU Leflaive & Associés   Burgundy   France	Chardonnay		2020	10cl	21.5
RHEIN RIESLING Zweifel Weine   Zurich   Switzerland	Riesling		2022	10cl	12.5
GRÜNER VELTLINER «ALTE SETZEN» Markus Huber   Wachau   Austria	Grüner Veltliner		2022	10cl	12
VOUVRAY SEC “LE HAUT-LIEU” Domaine Huet   Loire   France	Chenin Blanc		2022	10cl	13

### ROSE WINE

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
BARBERA D’ALBA Prunotto   Piedmont   Italy	Barbera		2023	10cl	12.5
CHÂTEAU DE CHAMBRUN Lalande de Pomerol   Bordeaux   France	Merlot		2019	10cl	14
WITH CORAVIN SYSTEM ORATORIO DI SAN LORENZO Inama   Veneto   Italy	Carmenère		2017	10cl	27.5
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
RUSTER BEERENAUSLESE SELEKTION Heidi Schröck   Burgenland   Austria	Welschriesling, Weissburgunder		2021	10cl	20

# DESSERTS

## AFFOGATO

Chocolate Crumble | Milk Foam

Choose from: Espresso Shot or Cold Brew Espresso

18

## PANNA COTTA

Mango | Calamansi

18

## BRIOCHE

Jasmin Blossom | Felchlin Opus Blanc 35% | Kaffir Lime

33

## CHEESECAKE

Passion Fruit | Popcorn | Elder Flower

30



## CHEESE SELECTION

FROM MAÎTRE FROMAGER ROLF BEELER

Roasted Cumin | Fig Mustard | Fruit Bread

34

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Various dishes are prepared with Swiss products from our farms

SCHLATTGUT, TERRENI ALLA MAGGIA and CHÂTEAU DE RAYMONTPIERRE,

which are part of The Living Circle.

These are proudly marked with



## 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: Switzerland | Japan | Australia\* 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

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.

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.