

STEFAN JÄCKEL'S SIGNATURE MENU

BRETON LOBSTER

Strawberry | Nasturtium | Tomato

—

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

—

SOUR CHERRY

Buttermilk | Amarena

—

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

WINE PAIRING

KERNER

Cantina alla Maggia | Ticino | Switzerland



—

LES VIEUX CLOS SAVENNIÈRES

Nicolas Joly | Loire | France

—

GRAUER BURGUNDER KILCHMEN

Weingut C. Schneider | Baden | Germany

—

LANGHE NEBBIOLO

Castrum Roche | Piedmont | Italy

—

STAFFELFELD

Baron Widmann | South Tyrol | Italy

Or

BAROLO CASTIGLIONE

Vietti | Piedmont | Italy

Surcharge of 20

—

RHEINRIESLING SÉLECTION

Weingut Schwarzenbach | Zurich | Switzerland

—

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

SWISS VEAL FILLET « 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		2024	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
FANTASTIQUE Château S. Marguerite Provence France	Grenache, Cinsault, Rolle		2023	10cl	16

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 Cellier des Dames Burgundy France	Pinot Noir		2021	10cl	17
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.

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: 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

Norway Lobster, 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.