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

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

BUSINESS LUNCH

November 9th to November 13th 2026

SEA BREAM
Pearl Onions | Crème Double | Beetroot
with 10 g Oscietra Caviar + 30

—

OXTAIL CONSOMMÉ
Puff Pastry | Tortellini | Duck Liver

—

SEA BASS
Pumpkin | Pak Choi | Thai Aromatics

or

BLACK ANGUS BEEF ENTRECÔTE
Green Beans | Pommes Anna

—

BABA AU RHUM
Exotic Fruits

or

AFFOGATO
Chocolate crumble | Milk foam
Espresso shot or cold brew espresso

4-Course Menu: Both Starters, Main Course & Dessert	97
3-Course Menu: Starter, Main Course & Dessert	80
2-Course Menu: Starter & Main Course	67

STEFAN JÄCKEL'S SIGNATURE MENU

BALFEGÓ TUNA
Gillardeau Oyster | Imperial Caviar | Wasabi
Surcharge of 80

—

BRETON LOBSTER
Baby Gem Lettuce | Salicornia | Peach

—

CAVATELLI
Porcini Mushrooms | Spinach | Tarragon

—

SWISS VEAL
Périgord Truffle | Cauliflower

or

KAGOSHIMA WAGYU ENTRECÔTE
Yuzu | Maitake | Celeriac
Surcharge of 80

—

OVOMALTINE

Full Menu	227
4-Course menu without Cavatelli	187
3-Course menu without Cavatelli & Lobster	157

Stefan Jäckel supports the Fundaziun Uccelin. with a voluntary contribution of 2 CHF per menu the knowledge and skills of youngcooking and service talents will be promoted with individual training through this independent foundation www.uccelin.com

STARTERS

LETTUCE
Marinated Vegetables | Seeds | Sprouts
20

additionally with Norway Lobster
Surcharge of 22

additionally with fried Foie Gras
Surcharge of 25

BEEF TARTARE FROM CHÂTEAU DE RAYMONTPIERRE
Oscietra Caviar | Polenta | Sour Cream | Egg | Roscoff Onion
78

BALFEGÓ TUNA
Gillardeau Oyster | Imperial Caviar | Wasabi
74

AUTUMN TARTLETS
Jerusalem Artichoke | Mushrooms | Black Walnuts
38

FRENCH FOIE GRAS
Celeriac | Sauternes | Périgord Truffle
54

SPINACH GNOCCHETTI
Périgord Truffle | Egg | Parmesan Foam
38
Main Course 58

VEAL SHANK RAVIOLI
Madeira Jus | Brown Butter Beurre Blanc
36
Main Course 48

MAIN COURSES

SWISS VEAL FILLET «ZURICH STYLE»

Creamy Sauce | Champignons | 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 Gschnetzeltes

58

STEFAN'S BOUILLABAISSE

Sauce Rouille | Roasted Bread | Gruyère

86

Starter 54

ATLANTIC SOLE

Calamaretti | Scampi | Roasted Garlic Foam with Tahiti Vanilla | Spring Mushrooms | Green Vegetables

76

BRETON LOBSTER

Linguine | Sea Asparagus | Salted Lemon

86

AUSTRALIAN WAGYU SHORT RIB

Crispy Onions | Gyoza | Thai Flavours

72

RISOTTO
FROM OUR FARM TERRENI ALLA MAGGIA

Pumpkin | Fermented Garlic | Burnt Leek

44

Starter 32

WINES BY THE GLAS

WHITE WINES

KERNER Cantina alla Maggia | Ticino | Switzerland	Kerner		2025	10cl	13
ALBARIÑO Pazos de Senoras | Rìas Baixas | Spain	Albariño		2024	10cl	12
TEMENT EHRENHAUSEN Tement | Styria | Austria	Sauvignon Blanc		2023	10cl	14
MERCUREY LES MARGOTONS Cellier Aux Moines | Burgundy | France	Chardonnay		2023	10cl	15
I PALCHI FOSCARINO Azienda Agricola Inama | Veneto | Italy	Garganega		2020	10cl	20
EN ÉPINES Domaine Bec d'Or | Vaud | Switzerland	Chardonnay		2024	10cl	13
SAUMUR CLOS DES CARMES R. Guiberteau | Loire | France	Chenin Blanc		2023	10cl	28
RIESLING KIEDRICH TURMBERG Robert Weil | Rheingau | Germany	Riesling		2023	10cl	16

ROSE WINES

LA PERNICE ROSATO Cantina alla Maggia | Ticino | Switzerland	Merlot		2025	10cl	12

RED WINES

ASCONA RISERVA Cantina alla Maggia | Ticino | Switzerland	Merlot		2020	10cl	22
BARBAROSSA RISERVA Cantina alla Maggia | Ticino | Switzerland	Merlot		2022	10cl	12
FLÄSCHER PINOT NOIR GROND Weingut Davaz | Grisons | Switzerland	Pinot Noir		2023	10cl	12
IL PRINCIPE Michele Chiarlo | Piedmont | Italy	Nebbiolo		2021	10cl	15
IL PINO Tenuta di Biserno | Tuscany | Italy	Merlot, Cabernet Sauvignon Cabernet Franc, Petit Verdot		2023	10cl	19
MARSANNAY S. Pataille | Burgundy | France	Pinot Noir		2023	10cl	22

SWEET WINES

MOSCATO D'ASTI MONCALVINA Coppo | Piedmont | Italy	Moscato		2025	10cl	11
STROHWEIN Zweifel Wein | Zurich | Switzerland	Johanniter, Vidal Blanc		2025	10cl	13

DESSERTS

AFFOGATO
Chocolate Crumble | Milk Foam
Espresso Shot or Cold Brew Espresso
18

BABA AU RHUM
Exotic Fruits
18

PICKLED MELON
Liquorice | Lemon Verbena
30

CHEESE SELECTION
FROM MAÎTRE FROMAGER ROLF BEELER
Roasted Cumin | Fig Mustard | Fruit Bread
34

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.
Menu: Veal, Switzerland | Kagoshima Beef, Japan
A la Carte: Zürich-style sliced Veal, Switzerland | Veal fillet, Switzerland | Beef Tartar, Switzerland
Veal Shank Ravioli, Switzerland | Calf's Head, Switzerland | Kagoshima Beef Entrecôte, Japan
Duck Liver, France | Wagyu Short Rib, Australia
BL: Duck Liver, France | Oxtail, Switzerland | Beef, Switzerland

Our fish is provided by environmentally friendly and species-appropriate fish farms.
Menu: Tuna, Spain | Oyster, France | Caviar, China | Lobster, France | Vongole, Portugal
A la Carte: Sole, Atlantic | Norway Lobster, South Africa | Caviar, China | Kingfish, Australia | Lobster, France
Bouillabaisse: Sea Bass, Atlantic (France/Spain) | Red Mullet, Portugal | Scallop, Norway
Langoustine, South Africa | Mussels, France | Octopus, Italy
BL: Sea bream, Italy | Sea Bass, France

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 our 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.