

# 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

June 15<sup>th</sup> to June 19<sup>th</sup> 2026

### SMOKED SALMON

Ajoblanco | Chorizo

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### COD CROQUETTES

Pea Mint Cream | Salted Lemon

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### BLACK TIGER PRAWNS

Black Paella | Ramiro Pepper | Green Asparagus

or

### IBERICO PORK

Truffle Jus | Potato Salad | Green Beans  
with 10 g Oscietra Caviar - Surcharge of 30

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### TARTE AU CITRON

Basil

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

## MAKEREL

Cucumber | Trout Roe | Horseradish

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## DEEP-SEA LANGOUSTINE

Calf's Head | Lettuce | Baden Asparagus

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## GRILLED ATLANTIC RED MULLET

Green Spelt Emulsion | Calamaretti | Mediterranean Vegetables

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## VENISON FROM LOWER AUSTRIA

Madagascar Pepper Jus | Cherry | Spring Mushrooms | Pommes Anna

or

## KAGOSHIMA WAGYU ENTRECÔTE BROCHETTE

Asian Flavours | Gyoza | Savoy Cabbage

Surcharge of 80

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## STRAWBERRY

Elderflower | Kombucha

Full Menu	227
4-Course menu without Langoustine	187
3-Course menu without Langoustine & Red Mullet	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](http://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 ●

Egg | Onion | Jerusalem Artichoke

44

## KINGFISH

Caviar | Pineapple | Cucumber

78

## TOMATOES FROM BRITTANY

Pumpkin Seeds | Tarragon | Strawberry

38

## WHITE ASPARAGUS FROM BADEN

Piedmont Hazelnut | Sauce Hollandaise | Sorrel

36

Main Course 48

with 10 g Oscietra Caviar- Surcharge of 30

## VEAL SHANK RAVIOLI

Périgord Truffle 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 Gschnezzeltes*

58

### STEFAN'S BOUILLABAISSSE

Sauce Rouille | Roasted Bread | Gruyère

86

Starter 54

### ATLANTIC SOLE

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

76

### AUSTRALIAN WAGYU SHORT RIB

Crispy Onions | Gyoza | Thai Flavours

72

### WHITE ASPARAGUS RISOTTO FROM OUR FARM TERRENI ALLA MAGGIA

Scallop | Salicornia | Cedro Lemon


64

Starter 44




# WINES BY THE GLAS

## WHITE WINES

<b>KERNER</b> Cantina alla Maggia   Ticino   Switzerland	Kerner		2024	10cl	13
<b>OSSIAN</b> Bod. Ossian Vides y Vinos   Rueda   Spain	Verdejo		2022	10cl	12
<b>SAUVIGNON BLANC</b> Manfred Meier   Grisons   Switzerland	Sauvignon Blanc		2024	10cl	14.50
<b>CHABLIS</b> Robert Lavantureux   Burgundy   France	Chardonnay		2023	10cl	15
<b>CENTERNAIRE</b> Zweifel Weine   Zurich   Switzerland	Completer		2024	10cl	14
<b>GRÜNER VELTLINER PEUNT</b> Weingut J. Donabaum   Wachau   Austria	Grüner Veltliner		2024	10cl	12
<b>RIESLING KIEDRICH TURMBERG</b> Robert Weil   Rheingau   Germany	Riesling		2023	10cl	16

## ROSE WINES

<b>LA PERNICE ROSATO</b> Cantina alla Maggia   Ticino   Switzerland	Merlot		2025	10cl	12
<b>FANTASTIQUE</b> Ch. St. Marguerite   Provence   France	Grenache, Cinsault Rolle		2024	10cl	17

## RED WINES

<b>ASCONA RISERVA</b> Cantina alla Maggia   Ticino   Switzerland	Merlot		2020	10cl	22
<b>BARBAROSSA RISERVA</b> Cantina alla Maggia   Ticino   Switzerland	Merlot		2021	10cl	12
<b>FLÄSCHER PINOT NOIR GROND</b> Weingut Davaz   Grisons   Switzerland	Pinot Noir		2023	10cl	12
<b>IL PRINCIPE</b> Michele Chiarlo   Piedmont   Italy	Nebbiolo		2021	10cl	15
<b>BRUNELLO DI MONTALCINO</b> Castelli Martinozzi   Tuscany   Italy	Sangiovese		2020	10cl	19
<b>SALZBERG</b> G. & H. Heinrich   Burgenland   Austria	Blaufränkisch, Merlot		2019	10cl	25

## SWEET WINES

<b>MOSCATO D'ASTI MONCALVINA</b> Coppo   Piedmont   Italy	Moscato		2025	10cl	11
<b>RIESLING AUSLESE</b> Robert Weil   Rheingau   Germany	Riesling		2023	10cl	20

# DESSERTS

## AFFOGATO

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

## TARTE AU CITRON

Basil  
18

## PAVLOVA

Raspberry | White Chocolate | Yuzu  
30

## CHERRY


Shiso | Goat Milk  
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.

Menu: Calf's Head, Switzerland | Quail, France | Duck Liver, Hungary | May Roebuck, Austria

A la Carte: Zürich-style sliced Veal, Switzerland | Veal fillet, Switzerland | Beef Tartar, Switzerland

Veal Shank Ravioli, Switzerland | Calf's Head, Switzerland | Quail, France | Kagoshima Beef Entrecôte, Japan

Duck Liver, France | Wagyu Short Rib, Australia

BL: Duck, France / Beef, Australia

Our fish is provided by environmentally friendly and species-appropriate fish farms.

Menu: Mackerel, Italy | Deep-Sea Langoustine, South Africa | Red Mullet, Portugal

Trout Caviar, Germany | Calamaretti, Italy

A la Carte: Sole, Atlantic | Scampi, South Africa | Sardine, Italy | Caviar, China | Kingfish, Australia

Bouillabaisse: Sea Bass, Atlantic (France/Spain) | Red Mullet, Portugal | Scallop, Norway

Langoustine, South Africa | Mussels, France | Octopus, Italy

BL: Pike Perch, Switzerland / Sea Bream, Italy

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.