

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

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We are very pleased to welcome you and to spoil you in the Restaurant La Rôtisserie.  
Awarded with 17 points in the Gault Millau and 1 star in the Guide Michelin, it is one of the best restaurants in Switzerland.  
Chef Stefan Jäckel, Restaurant Manager Elia Maropoulos and their teams, are happy to treat you to an exceptional dining experience.



Various dishes are prepared with products from our farms Schlattgut, Château de Raymontpierre and Terreni alla Maggia, which are part of The Living Circle.  
More Information about The Living Circle can be found on the homepage [www.thelivingcircle.ch](http://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.

The La Rôtisserie team hopes you enjoy your meal and wishes you a pleasant stay.

## STEFAN JÄCKEL'S CHEF'S TABLE - IN THE KITCHEN OF THE LA RÔTISSERIE

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What if you could enjoy a fantastic meal behind the scenes? Take a seat back of house at our popular Chef's Table and let yourself be treated to a 7-course menu.

A unique experience at the Storchen kitchen for the family,  
a romantic evening or a meal among culinary friends.

CHF 352 per person including 7 course menu, water,  
coffee and one glass of champagne

You'll be able to find more information on our website [www.storchen.ch](http://www.storchen.ch)

# ONE HOUR LUNCH

from March 17<sup>th</sup> to March 21<sup>st</sup> 2025

From Monday to Friday (except Bank Holidays) we serve our classic «One Hour Lunch» with two starters and main courses to choose from.

If we do not manage to serve you the two courses within one hour, then they will be on the house  
Do you have a little more time to enjoy? You are welcome to extend your «One Hour Lunch» with a Dessert.

## STARTERS

### SCOTTISH SALMON TARTARE

Green Pea Emulsion | Iced Horseradish | Spring Vegetables

additionally with Imperial Caviar - Surcharge of 30

or

### POULTRY FOAM SOUP

Lovage | Morel

## MAIN COURSES

### PAN-FRIED SCALLOPS

Bacon | Lentil | Chervil

additionally with Périgord Truffle - Surcharge of 20

or

### RUMPSTEAK WITH FRIED ONIONS

Pommery Mustard | Green Asparagus | Dauphine Potatoes

## DESSERTS

### AFFOGATO

Chocolate Crumble | Milk Foam

Choose from: Espresso Shot or Cold Brew Espresso

or

### PAVLOVA

Greek Yoghurt | Meringue | Pistacchio

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

# 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

Périgord Truffle | Burnt Cream

*(Vegetarian)*

48

Main Course 72

## MAIN COURSES

### AUSTRALIAN WAGYU SHORT RIB

Roasted Onion | Baked Potato | Shiitake

72

### VEAL FILLET OF THE CANTON OF GRISONS «ZÜRICH 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 Gschnetzelttes

58

### STEFAN'S BOUILLABAISSE

Sauce Rouille | Roasted Bread | Gruyère

86

Starter 54

### ATLANTIC SOLE

Lemongrass Curry Foam | Thai Aroma

74

### JERUSALEM ARTICHOKE RISOTTO

#### FROM OUR FARM TERRENI ALLA MAGGIA

King Oyster Mushroom | Radicchio | Périgord Truffle

*(vegetarian)*

52

Starter 42



### ENJOY TOGETHER - DISH TO SHARE FOR 2

#### DUCK FROM MAISON BURGAUD IN CHALLANS SERVED IN TWO COURSES

Last Order 13.00

105 per Person

#### FIRST COURSE

#### DUCK BREAST ROASTED ON THE BONES

Duck Jus | Truffled Savoy Cabbage | Jerusalem Artichoke

#### SECOND COURSE

#### PULLED LEG

Asian Aroma

## WINES BY THE GLAS

### WHITE WINES

IL CASTAGNETO Cantina alla Maggia   Ticino   Switzerland	Chardonnay		2022	10cl	13
SAUVIGNON BLANC Manfred Meier   Grisons   Switzerland	Sauvignon Blanc		2023	10cl	13.5
RULLY 1ER CRU Leflaive & Associés   Burgundy   France	Chardonnay		2020	10cl	21.5
RHEIN RIESLING Zweifel Weine   Zürich   Switzerland	Riesling		2022	10cl	12.5
GRÜNER VELTLINER «ALTE SETZEN» Markus Huber   Wachau   Austria	Grüner Veltliner		2022	10cl	12
FLÄSCHER PINOT GRIS Hansruedi Adank   Grisons   Switzerland	Pinot Gris		2023	10cl	13
ROSE WINE					
ST. MARGUERITE SYMPHONIE Château Sainte Marguerite   Provence France	Grenache, Cinsault		2023	10cl	12
VALENTIN OEIL DE PERDRIX Domaine Ruedin   Neuchâtel   Switzerland	Pinot Noir		2023	10cl	14

### RED WINES

ASCONA RISERVA Cantina alla Maggia   Ticino   Switzerland	Merlot		2019	10cl	22
IL GIUBILEO Cantina alla Maggia   Ticino   Switzerland	Merlot		2021	10cl	12
POMMARD Arnaud Baillet   Burgundy   France	Pinot Noir		2021	10cl	19.5
BARBERA D'ALBA Prunotto   Piedmont   Italy	Barbera		2023	10cl	12.5
CHÂTEAU DE CHAMBRUN Lalande de Pomerol   Bordeaux   France	Merlot		2019	10cl	14
IM CORAVINAUSSCHANK ORATORIO DI SAN LORENZO Inama   Veneto   Italien	Carmenère		2017	10cl	27.5
SASSICAIA Tenuta San Guido   Toscana   Italien	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

### CREMA CATALANA

Rhubarb | Mint

18

### RICE PUDDING

Boskoop Apple | Caramelized Almond | Truffle

29



### CHOCOLATE

Original Beans Esmeraldas 42%

Sour Cherry | Brown Butter

30

### CHEESE SELECTION

FROM MAÎTRE FROMAGER ROLF BEELER

Roasted Cumin | Fig Mustard | Fruit Bread

29

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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



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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.

All our bread and baked goods are produced in Switzerland. Exceptions: Crêpes: Germany, Pita bread: Israel.