

STEFAN JÄCKEL'S SIGNATURE MENU

MACKEREL

Cucumber | Trout Roe | Horseradish

—

DEEP-SEA LANGOUSTINE

Calf's Head | Lettuce | Asparagus from Baden

—

GRILLED ATLANTIC RED MULLET

Green Spelt Emulsion | Calamaretti | Mediterranean Vegetables

—

SOUFFLÉ QUAIL

Foie Gras | Périgord Truffle | Tortellini

—

VENISON FROM LOWER AUSTRIA

Madagascar Pepper Jus | Cherry | Spring Mushrooms | Pommes Anna

or

BROCHETTE OF KAGOSHIMA WAGYU ENTRECÔTE

Asian Flavours | Gyoza | Savoy Cabbage

Surcharge of 80

—

COCOA FRUIT

Lime

—

STRAWBERRY

Elderflower | Kombucha

Full Menu	252
6-Course menu without Cocoa Fruit	242
5-Course menu without Langoustine & Cocoa Fruit	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

RIESLING KIEDRICH TURMBERG ERSTE LAGE

Weingut Robert Weil | Rheingau | Germany

—

CHABLIS

Robert Lavantureux | Burgundy | France

—

OSSIAN

Bodega Ossian Vides y Vinos | Rueda | Spain

—

BARBAROSSA RISERVA

Cantina alla Maggia | Ticino | Switzerland



—

SALZBERG QUALITÄTSWEIN

Weingut Heinrich | Burgenland | Austria

or

VALBUENA 5°

Bodegas Vega Sicilia | Ribera Del Duero | Spain

Surcharge of 25

—

MOSCATO D'ASTI MONCALVINA

Coppo | Piedmont | Italy

—

VELVET BLOOM

Strawberry | Kombucha | Elderflower

Full Menu	117
Wine Pairing without Moscato d'Asti	106
Wine Pairing without Chablis & Moscato d'Asti	91

STARTERS

BEEF TARTARE FROM CHÂTEAU DE RAYMONTPIERRE ●

Egg | Onion | Jerusalem Artichoke

44

FRENCH DUCK LIVER

Fig | Bitter Leaves | Shiso

52

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 « ZÜRICH STYLE »

Creamy Sauce | Champignon | Rösti Sticks | *with or without Kidneys*

66

On demand we serve you also the classic version of the Züri Geschnätzelt

58

STEFAN'S BOUILLABAISSÉ

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 Aromatics

72

WHITE ASPARAGUS RISOTTO FROM OUR FARM TERRENI ALLA MAGGIA ●


Scallop | Salicornia | Cedro Lemon

64


Starter 44

WINES BY THE GLAS

WHITE WINES

KERNER Cantina alla Maggia Ticino Switzerland	Kerner		2024	10cl	13
OSSIAN Bod. Ossian Vides y Vinos Rueda Spain	Verdejo		2022	10cl	12
SAUVIGNON BLANC Manfred Meier Grisons Switzerland	Sauvignon Blanc		2023	10cl	14.50
CHABLIS Robert Lavantureux Burgundy France	Chardonnay		2022	10cl	15
CENTERNAIRE Zweifel Weine Zurich Switzerland	Completer		2023	10cl	14
GRÜNER VELTLINER PEUNT Weingut J. Donabaum Wachau Austria	Grüner Veltliner		2023	10cl	12
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
FANTASTIQUE Ch. St. Marguerite Provence France	Grenache, Cinsault Rolle		2024	10cl	17

RED WINES

ASCONA RISERVA Cantina alla Maggia Ticino Switzerland	Merlot		2020	10cl	22
BARBAROSSA RISERVA Cantina alla Maggia Ticino Switzerland	Merlot		2021	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
BRUNELLO DI MONTALCINO Castelli Martinozzi Tuscany Italy	Sangiovese		2020	10cl	19
SALZBERG G. & H. Heinrich Burgenland Austria	Blaufränkisch, Merlot		2019	10cl	25

SWEET WINES

MOSCATO D'ASTI MONCALVINA Coppo Piedmont Italy	Moscato		2024	10cl	11
RIESLING AUSLESE Robert Weil Rheingau Germany	Riesling		2023	10cl	20

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.

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

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

Menu: Mackerel, Italy | Langoustine, South Africa | Red Mullet, Portugal |
Trout Caviar, Germany | Calamaretti, Italy

A la Carte: Sole, Atlantic | Sardine, Italy | Scampi, South Africa | Caviar, China | Kingfish, Australia
Bouillabaisse: Sea Bass, Atlantic (France/Spain) | Red Mullet, Portugal | Scallop, Norway
Langoustine, South Africa | Mussels, France | Octopus, 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.