

# STEFAN JÄCKEL'S SIGNATURE MENU

## JAPANESE YELLOWTAIL MACKEREL

Cucumber | Trout Roe | Horseradish

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## CARABINERO FROM PORTUGAL

Calf's Head | Passion Fruit | Salsa Verde

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## ATLANTIC RED MULLET

Green Spelt Emulsion | Calamaretti | Mediterranean Vegetables

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## SOUFFLÉ QUAIL

Foie Gras | Celery | Tortellini

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## PATA NEGRA FROM THE CHARCOAL GRILL

Périgord Truffle | Cherry | Beans

or

## BROCHETTE OF KAGOSHIMA WAGYU ENTRECÔTE

Asian Flavours | Gyoza | Savoy Cabbage

Surcharge of 80

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## COCOA FRUIT

Lime

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## STRAWBERRY

Elderflower | Kombucha

Full Menu	252
6-Course menu without Cocoa Fruit	242
5-Course menu without Carabinero & 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](http://www.uccelin.com)

# WINE PAIRING

## RIESLING KIEDRICH TURMBERG ERSTE LAGE

Weingut Robert Weil | Rheingau | Germany

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## CHABLIS

Robert Lavantureux | Burgundy | France

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## OSSIAN

Bodega Ossian Vides y Vinos | Rueda | Spain

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## BARBAROSSA RISERVA

Cantina alla Maggia | Ticino | Switzerland



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## PETRESCO

Podere Le Cincirole | Tuscany | Italy

or

## VALBUENA 5°

Bodegas Vega Sicilia | Ribera Del Duero | Spain

Surcharge of 25

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## MOSCATO D'ASTI MONCALVINA

Coppo | Piedmont | Italy

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## 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 ●

Oscietra Caviar | Polenta | Sour Cream | Egg | Roscoff Onion

78

## FRENCH DUCK LIVER

Celeriac | Sauternes | Périgord Truffle

54

## JAPANESE YELLOWTAIL MACKEREL

Gillardeau Oyster | Aguachile | Nori

52

with 10 g Oscietra Caviar - Surcharge of 30

## TOMATOES FROM BRITTANY

Pumpkin Seeds | Tarragon | Strawberry

38

## SPINACH GNOCCHETTI

Périgord Truffle | Egg | Parmesan Foam

38

Main Course 58

## VEAL SHANK RAVIOLI

Madera 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 Geschnetzeltes

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

### BRETON LOBSTER

Linguine | Sea Asparagus | Salted Lemon

86

### AUSTRALIAN WAGYU SHORT RIB

Crispy Onions | Gyoza | Thai Aromatics

72

### RISOTTO

FROM OUR FARM TERRENI ALLA MAGGIA ●


Peach | Fennel | Stracciatella

44


Starter 32

# 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		2023	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 Martinuzzi   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

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](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.

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## 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 Head, Switzerland | Pork, Spain | Wagyu Beef, Japan | Quail, France

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

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

Menu: Mackerel, Japan | Carabinero, Portugal | Red Mullet, Portugal |  
Trout Roe, Germany | Calamaretti, Italy

A la Carte: Norway Lobster, South Africa | Sole, Atlantic | Caviar, China | Kingfish, Australia | Lobster, Brittany |  
Oyster, France

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.