

STEFAN JÄCKEL'S SIGNATURE MENU

BALFEGO TUNA

Wasabi | Sweet Potato | Green Seed Emulsion

—

BURNT LEEK

Gillardeau Oyster | Watercress | N25 Hybrid Caviar

—

ATLANTIC SOLE

Vadouvan | Thai Aroma | Peanut

—

MASCARPONE SALTED LEMON TORTELLINI

Périgord Truffle | Catalogna | Pea

—

SWISS VEAL

Tarragon Hollandaise | White Asparagus from Germany | Morel



or

SWISS WAGYU BEEF

Teriyaki Jus | Bao Bun | White Asparagus from Germany
Surcharge of 80

—

RHUBARB

Yoghurt | Gin | Vanilla

—

BRIOCHE

Jasmine Blossom | Felchlin Opus Blanc 35% | Kaffir Lime

Full Menu	252
6-Course menu without Burnt Leek	242
5-Course menu without Rhubarb & Burnt Leek	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

SAUVIGNON BLANC EHRENHAUSEN

Gross Winery | Styria | Austria

—

RULLY 1ER CRU

Leflaive & Associés | Burgundy | France

—

FLÄSCHER PINOT GRIS

Hansruedi Adank | Grisons | Switzerland

—

VOUVRAY SEC “LE HAUT-LIEU”

Domaine Huet | Loire | France

—

ROSSO DEL TICINO

Cantina alla Maggia | Ticino | Switzerland



or

SASSICAIA

Tenuta San Guido | Tuscany | Italy

Surcharge of 40

—

RUSTER BEERENAUSLESE SELEKTION

Heidi Schröck | Burgenland | Austria

Full Wine Pairing

111

Wine Pairing without Rully 1er Cru

97

STARTERS

BEEF TARTARE FROM CHÂTEAU DE RAYMONTPIERRE

Sardine | Cucumber | Dill | N25 Hybrid Caviar

78



FRENCH DUCK LIVER

Cacao Fruit Couverture | Cherry | Poppy

52

BALFEGO TUNA

Gillardeau Oyster | Avocado | Crab | Ginger

46

additionally, with 10g N25 Hybrid Caviar - Surcharge of 35

GNOCCHETTI

Morel | Burnt Cream | Sorrel

(Vegetarian)

34

Main Course 46

VEAL SHANK RAVIOLI

Périgord Truffle Jus | Brown Butter

36

Main Course 48

additionally with Foie Gras - Surcharge of 20

MAIN COURSES

VEAL FILLET OF THE CANTON OF GRISONS « 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 BOUILLABAISSE

Sauce Rouille | Roasted Bread | Gruyère

86

Starter 54

MILK LAMB « SÉLECTION VON ESCHER »

Mustard | Zucchini Flower | Artichoke

74

AUSTRALIAN WAGYU SHORT RIB

Roasted Onion | Baked Potato | Shiitake

72

JERUSALEM ARTICHOKE RISOTTO

FROM OUR FARM TERRENI ALLA MAGGIA

Egg from Schlattgut | Oyster Mushroom | White Asparagus from Germany

(Vegetarian)

52

Starter 42

additionally with Norwegian Lobster - Surcharge of 35



ATLANTIC SOLE

Lemongrass Curry Foam | Thai Aroma | Peanut

74

NORWEGIAN SCALLOP

Veal Head | White Asparagus from Germany | Lentil

78

ENJOY TOGETHER - DISH TO SHARE FOR 2

80 per Person

BRESSE POULARDE UNDER A PUFF PASTRY CAP

Périgord Truffle | Duck Liver | White Asparagus from Germany | Young Garlic | Pommes Dauphine

WINES BY THE GLAS

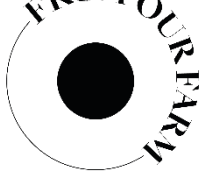
WHITE WINES

IL CASTAGNETO Cantina alla Maggia Ticino Switzerland	Chardonnay		2022	10cl	13
SAUVIGNON BLANC Gross Styria Austria	Sauvignon Blanc		2021	10cl	12.5
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
VOUVRAY SEC “LE HAUT-LIEU” Domaine Huet Loire France	Chenin Blanc		2022	10cl	13

ROSE WINE

LA PERNICE ROSATO Cantina alla Maggia Ticino Switzerland	Merlot		2024	10cl	12
VALENTIN OEIL DE PERDRIX Domaine Ruedin Neuchâtel Switzerland	Pinot Noir		2023	10cl	14

RED WINES

ROSSO DEL TICINO Cantina alla Maggia Ticino Switzerland	Merlot		2019	10cl	15
IL GIUBILEO Cantina alla Maggia Ticino Switzerland	Merlot		2021	10cl	12
GIVRY 1ER CRU Cellier aux Moines Burgundy France	Pinot Noir		2022	10cl	20
BARBERA D’ALBA Prunotto Piedmont Italy	Barbera		2023	10cl	12.5
CHÂTEAU DE CHAMBRUN Lalande de Pomerol Bordeaux France	Merlot		2019	10cl	14
WITH CORAVIN SYSTEM ORATORIO DI SAN LORENZO Inama Veneto Italy	Carmenère		2017	10cl	27.5
SASSICAIA Tenuta San Guido Tuscany Italy	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

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.

Beef: Australia* | Japan | Switzerland

Veal: Switzerland; Chicken: France; Duck Liver: France

* May have been produced with hormonal performance enhancers or antibiotics

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

We do not serve any fish that is under threat of extinction.

Sole: Atlantic

Scampi: South Africa; Oyster: Farmed | France; Caviar: Farmed | China

Tuna: Farmed | Spain; Scallop: Norway; Sardine: Mediterranean Sea

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 staff.

All prices are shown in Swiss Francs and include statutory VAT.