

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

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. 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

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

ONE HOUR LUNCH

from January 13th to January 17th 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

SMOKED FISH SALAD

Potato Foam | Quail Egg | Dill

additionally with 10g Imperial Caviar - Surcharge of 30

or

BLACK SALSIFY FOAM SOUP

Scallop | Mushroom | Bacon

MAIN COURSES

BEEF CHEEK

Burgundy Jus | Cauliflower | Pommes Dauphine

or

SEA BASS

Champagne Foam | Vegetable Cassoulet

additionally with 10g Perigord Truffle - Surcharge of 20

DESSERTS

AFFOGATO

Chocolate Crumble | Milk Foam

Choose from: Espresso Shot or Cold Brew Espresso

or

TIRAMISU

Pickled Plum | White Coffee Ice Cream

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 Gschnetzeltes

58

STEFAN'S BOUILLABAISSE

Sauce Rouille | Roasted Bread | Gruyère

86

Starter 54

ATLANTIC MONKFISH

Pumpkin Lemongrass Foam | Pak Choi | Salted Lemon

68

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

DESSERTS

AFFOGATO

Chocolate Crumble | Milk Foam

Choose from: Espresso Shot or Cold Brew Espresso

18

TIRAMISU

Pickled Plum | White Coffee Ice Cream

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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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.