

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



Chef Stefan Jäckel, Restaurant Manager Elia Maropoulos and their teams, are happy to treat you to an exceptional dining experience.

BUSINESS LUNCH

June 16th to June 20th 2025

YELLOWFIN MACKEREL

Cherry | Shiso | Ginger

or

CHILLED TOMATO ESSENCE

Mediterranean Vegetables | Burrata | Pinsa

—

CALAMARETTI

Basil Sauce | Peperonata | Gnocchetti

or

WIENER SCHNITZEL OF VEAL

Potato-Cucumber Salad | Red Currants

—

AFFOGATO

Chocolate Crumble | Milk Foam

Choice of: Espresso Shot or Cold Brew Espresso

or

APRICOT

Tonka Bean | Stracciatella Ice Cream

2-Course Menu: Starter & Main Course	67
3-Course Menu: Starter, Main Course & Dessert	80
4-Course Menu: Both Starters, Main Course & Dessert	97

STEFAN JÄCKEL'S SIGNATURE MENU

BRETON LOBSTER

Strawberry | Nasturtium | Tomato

—

ATLANTIC RED MULLET

XO Sauce | Salted Lemon | Lettuce

—

FOREST MUSHROOM

Pea | Potato | Egg

—

PORK FROM ORMALINGEN

Ginger | Spring Onion | Sesame

or

SWISS WAGYU BEEF

Foie Gras | Black Truffle | Pointed Cabbage

Surcharge of 80

—

WILD STRAWBERRY

Spumante Cantina alla Maggia | Burnt Vanilla | Walnut Leaf



Full Menu	227
4-Course menu without Red Mullet	187
3-Course menu without Red Mullet & Forest Mushroom	157

Stefan Jäckel supports the Fundaziun Uccelin. with a voluntary contribution of 2 CHF per menu the knowledge and skills of youngcooking and service talents will be promoted with individual training through this independent foundation www.uccelin.com

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

White Tomato Ice Cream | Trout Roe | Horseradish
52
with 10g N25 Hybrid Caviar - Surcharge of 35

ZUCCHINI CANNELLONI

Iberico Bellota | Amalfi Lemon | Green Seed Emulsion
38

GNOCCHETTI

Forest Mushroom | Burnt Cream | Egg
(Vegetarian)
34
Main Course 46

VEAL SHANK RAVIOLI

Périgord Truffle Jus | Brown Butter
36
Main Course 48
with Foie Gras - Surcharge of 20

MAIN COURSES

AUSTRALIAN WAGYU SHORT RIB

Roasted Onion | Baked Potato | Aubergine

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 Gschnezzeltes

58

STEFAN'S BOUILLABAISSE

Sauce Rouille | Roasted Bread | Gruyère

86

Starter 54

LINE-CAUGHT ATLANTIC SEA BASS

Bell Pepper Crustacean Bisque | Calamaretti | Mediterranean Vegetable Salad

78

SORREL RISOTTO

FROM OUR FARM TERRENI ALLA MAGGIA

Zucchini Blossom | Sheep Ricotta | Passion Fruit

(vegetarian)

48

Starter 42

with Norway Lobster - Surcharge of 35



PORK FROM ORMALINGEN

Ginger | Spring Onion | Sesame

64

WINES BY THE GLAS

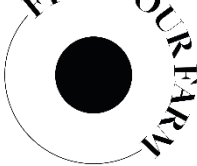
WHITE WINES

KERNER Cantina alla Maggia Ticino Switzerland	Kerner		2023	10cl	11
GRAUER BURGUNDER KILCHMEN Weingut C. Schneider Baden Germany	Grauer Burgunder		2019	10cl	13
SAUVIGNON BLANC Weingut Gross Steiermark Austria	Sauvignon Blanc		2022	10cl	12.5
PULIGNY-MONTRACHET François Carillon Burgundy France	Chardonnay		2020	10cl	29
RHEIN RIESLING Zweifel Weine Zurich Switzerland	Riesling		2022	10cl	12.5
GRÜNER VELTLINER FEDERSPIEL Weingut Knoll Wachau Austria	Grüner Veltliner		2023	10cl	12
LES VIEUX CLOS SAVENNIÈRES Nicolas Joly Loire France	Chenin Blanc		2023	10cl	17

ROSE WINES

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
STAFFELFELD Baron Widmann South Tyrol Italy	Merlot, Cabernet Franc Cabernet Sauvignon		2021	10cl	13
LANGHE NEBBIOLO Castrum Roche Piedmont Italy	Nebbiolo		2023	10cl	14

WITH CORAVIN SYSTEM

SASSICAIA Tenuta San Guido Tuscany Italy	Cabernet Sauvignon Cabernet Franc		2020	10cl	59
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SWEET WINES

MOSCATO D'ASTI MONCALVINA Coppo Piedmont Italy	Moscato		2024	10cl	11
RHEINRIESLING SÉLECTION W. Schwarzenbach Zurich Switzerland	Rheinriesling		2019	10cl	16

DESSERTS

AFFOGATO

Chocolate Crumble | Milk Foam

Choose from: Espresso Shot or Cold Brew Espresso

18

APRICOT

Tonka Bean | Stracciatella Ice Cream

18

COCOA BEAN

Felchlin Grand Cru Arriba 72% | Salted Peanuts | Banana

33

PANNA COTTA

Ginger Lemonade | Calamansi | Delta Gin

30



CHEESE SELECTION

FROM MAÎTRE FROMAGER ROLF BEELER

Roasted Cumin | Fig Mustard | Fruit Bread

34

Various dishes are prepared with Swiss products from our farms
SCHLATTGUT, TERRENI ALLA MAGGIA and CHÂTEAU DE RAYMONTPIERRE,
which are part of The Living Circle.

These are proudly marked with



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: Switzerland | Japan | Australia* 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

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.

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.