

STEFAN JÄCKEL'S SIGNATURE MENU

BALFEGÓ TUNA

Gillardeau Oyster | Imperial Caviar | Wasabi

—

BRETON LOBSTER

Baby Gem Lettuce | Salicornia | Peach

—

CAVATELLI

Porcini Mushrooms | Spinach | Tarragon

—

ATLANTIC RED MULLET

XO Sauce | Mediterranean Vegetables | Vongole

—

SWISS VEAL

Périgord Truffle | Cauliflower

or

KAGOSHIMA WAGYU ENTRECÔTE

Yuzu | Maitake | Celeriac

Surcharge of 80

—

PLUM

Green Apple | Hazelnut

—

OVOMALTINE

Full Menu	252
6-Course menu without Plum	242
5-Course menu without Red Mullet & Plum	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

ALBARIÑO

Pazos de Senoras | Rías Baixas | Spain

—

EN ÉPINES

Domaine Bec d'Or | Vaud | Switzerland

—

I PALCHI FOSCARINO

Azienda Agricola Inama | Veneto | Italy

—

SAUMUR CLOS DES CARMES

R. Guiberteau | Loire | France

—

ASCONA RISERVA

Cantina alla Maggia | Ticino | Switzerland



or

VALBUENA 5°

Bodegas Vega Sicilia | Ribera Del Duero | Spain

Surcharge of 25

—

STROHWEIN

Zweifel Weine | Zurich | Switzerland

—

WHITE RUSSIAN

Vodka | Kahlúa | Cream

Full Menu	138
Wine Pairing without Strohwein	125
Wine Pairing without Saumur & Strohwein	97

STARTERS

BEEF TARTARE FROM CHÂTEAU DE RAYMONTPIERRE ●

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

78

FRENCH DUCK LIVER

Celeriac | Sauternes | Périgord Truffle

54

BALFEGÓ TUNA

Gillardeau Oyster | Imperial Caviar | Wasabi

74

AUTUMN TARTLETS

Jerusalem Artichoke | Mushrooms | Black Walnuts

38

SPINACH GNOCCHETTI

Périgord Truffle | Egg | Parmesan Foam

38

Main Course 58

VEAL SHANK RAVIOLI

Madeira 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 BOUILLABAISSE

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



Pumpkin | Fermented Garlic | Burnt Leek

44

Starter 32

WINES BY THE GLAS

WHITE WINES

KERNER Cantina alla Maggia Ticino Switzerland	Kerner		2025	10cl	13
ALBARIÑO Pazos de Senoras Rias Baixas Spain	Albariño		2025	10cl	12
TEMENT EHRENHAUSEN Tement Styria Austria	Sauvignon Blanc		2023	10cl	14
MERCUREY LES MARGOTONS Cellier Aux Moines Burgundy France	Chardonnay		2023	10cl	15
I PALCHI FOSCARINO Azienda Agricola Inama Veneto Italy	Garganega		2020	10cl	20
EN ÉPINES Domaine Bec d'Or Vaud Switzerland	Chardonnay		2024	10cl	13
SAUMUR CLOS DES CARMES R. Guiberteau Loire France	Chenin Blanc		2023	10cl	28
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
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RED WINES

ASCONA RISERVA Cantina alla Maggia Ticino Switzerland	Merlot		2020	10cl	22
BARBAROSSA RISERVA Cantina alla Maggia Ticino Switzerland	Merlot		2022	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
IL PINO Tenuta di Biserno Tuscany Italy	Merlot, Cabernet Sauvignon Cabernet Franc, Petit Verdot		2023	10cl	19
MARSANNAY S. Pataille Burgundy France	Pinot Noir		2023	10cl	22

SWEET WINES

MOSCATO D'ASTI MONCALVINA Coppo Piedmont Italy	Moscato		2025	10cl	11
STROHWEIN Zweifel Weine Zurich Switzerland	Johanniter, Vidal Blanc		2025	10cl	13

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: Veal, Switzerland | Kagoshima Beef, Japan

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: Tuna, Spain | Oyster, France | Caviar, China | Lobster, France | Red Mullet, Portugal | Vongole, Portugal

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.