



A warm welcome

Restaurant La Rôtisserie

Experience fine dining at its best with premium service, culinary excellence and elegant interior design.

Axel Eichhorst and his team look forward to surprising you with all manner of delicacies – either inside or, when the sun is shining, outside on Zurich's most beautiful terrace featuring a view of the Limmat River and the surrounding mountains.

Cyrille Anizan

After three years as sous-chef, Cyrille Anizan took charge of the new Restaurant La Rôtisserie and its already well-oiled team. The French foodie not only conjures up exquisite gourmet treats, he also brings a smile to our guests' faces.

Cyrille enjoys devising surprising new 'Anizan creations' using carefully selected seasonal products – and of course preparing traditional Storchen classics.

Our charming Chef de Cuisine was also putting his passion for cooking to the test as a finalist in the Golden Chef championship.

Appetizers

«Storchen» smoked salmon Home-smoked Scottish salmon with horseradish mousse, capers, onions and crispy slices of pain paillasse		26
Beef tartare finished with cognac or whisky and seasoned to your liking	appetizer	26
	main course	38
«Storchen» veal ravioli with sage mousse with grated «der Wilde vom Walde»-cheese from the Zurich Oberland	appetizer	25
	main course	37
Summer leaf salad with marinated melon and Parmesan chips in a lime dressing	vegetarian	16

Soup

Cauliflower saffron soup with dates	vegetarian	15
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Main meals

Mezze Maniche pasta with an almond and tomato ragout	vegetarian	24
«Barchetta» club sandwich with chips Roasted chicken breast, grilled bacon, tomato and cucumber		32
Züri Geschnetzeltes Thinly sliced veal with a mushroom cream sauce and butter rösti, with or without veal kidneys		54
Ground beef steak from Canadian heritage beef with fried egg, mustard cream and French fries		47
Roasted prawn skewer with Mezze Maniche and almond and tomato ragout		30

Desserts

Storchen chocolate mousse Light and dark mousse with fresh fruits and Chantilly cream	18
Crème caramel with fresh fruits and Chantilly cream	15
Selection of home-made sorbets Passion fruit, Champagne and strawberry served with the appropriate accompaniment	18

Storchen Sunday brunch

Every Sunday from 11:30 a.m. to 3 p.m., Axel Eichhorst and his team will be serving up a range of delectable dishes and delicious drinks.

And when the sun's shining, you can enjoy your brunch on Zurich's most beautiful terrace, directly above the Limmat.

The Sunday brunch price of CHF 84 per person includes: food and drinks from the buffet, egg dishes, seasonal dishes as listed on the menu, coffee and tea, unlimited Prosecco.

Declaration

Our suppliers are equally as committed as we are to providing sustainable products. Unless otherwise stated, our meat is sourced from Swiss farms that ensure appropriate animal welfare and housing.

Our fish is provided by sustainable and species-appropriate fisheries. We do not serve any fish that is under threat of extinction.

All prices are shown in Swiss francs and include 8% VAT.

Savoir-vivre in the heart of Zurich

The Barchetta featuring a bar, lounge and piazza is the place to be in the heart of Zurich's Old Town.

Here you can look forward to a lively, modern interpretation of Italian cuisine and culture from 7 am until late in the evening. Drop by for an espresso, cocktail, glass of bubbly or a tasty Mediterranean dish.

Also the Cigar Bar is an oasis of relaxation and indulgence.

With the expert assistance of René Wagner from Tabaklädeli, we have put together an exclusive selection of over 30 cigars that are served with first-class spirits and cocktails.

The banquet rooms provide an ideal atmosphere for all kinds of events. From business lunches to birthday celebrations and wedding receptions – our superior service turns every event into an experience to remember.