



Starters

Rössli Salad – Chicory salad with asparagus, herbs, dried tomatoes, roasted almond and parmesan with a raspberry vinaigrette		19.5
Mini lettuce hearts with pistachios cream, radish and herbs		18
Fried scallop with beetroot mousse		29
Max & Moritz lettuce with radish and carrot salad	only Max only Moritz	14.5
with fresh mint and roasted pine nuts	Max & Moritz	18.5
Beef Tartare with pickled onions, capers, toast and butter		27.5 48.5
Or with Pommes Allumettes		
Caramelized Onion Tarte Tatin with parmesan foam		19.5
Smoked char tartar with radish and herb salad		29.5
Duo from duck liver terrine with port wine and fried duck liver, homemade brioche and herb salad		32

Vegetarian Mains

Fregola Sarda with garlic pesto, cherry tomatoes and stracciatella di burrata	26 44
Asparagus Ravioli with date tomatoes, mixed asparagus and parmesan espuma	25 43

Soup

Lobster Bisque with Crème fraîche and lobster	27.5
Asparagus cream soup with roast beef crostini	16.5
Wild garlic cream soup	15



Fish

Fried alp zander with beurre blanc, asparagus, morel and mushy peas	56.5
Fried monkfish with lemon hollandaise, roasted white asparagus and fried potatoes	61
Whole Loup de Mer in a salt crust filled with herbs and filleted at your table	55.5 p.P.
Choice of sides: <div> Leaf spinach Mixed vegetables Taglierini </div> <div> Cucumber salad Rosemary potatoes Pommes allumettes </div>	each 9

Rössli – Classics

Hereford Sirloin Steak with Café de Paris and Pommes allumettes	56.5
Fresh Veal Liver with shallots and herbs, red wine jus served with a crispy Rösti	40.5 48.5
Veal Filet sliced Zurich-style with Rösti and seasonal vegetables	46 53.5
Wienerschnitzel with choice of side	54.5

Meats

Glazed Veal Shoulder (18 hours brased) on asparagus risotto	53.5
Sauteed fillet from Belotta Iberico pork with morel sauce and fresh taglierini	55

Origin of Meats: Veal: Swiss Beef: Ireland Poultry: France

Fish declaration: Char: Switzerland Loup de Mer: Greece Lobster: Northwest Atlantic Scallop: Canada

Bread: Switzerland

Prices in CHF incl. 8,1% VAT

Rössli



Homemade Desserts

Rössli vanilla custard slice prepared daily	9 12
Rhubarb tarte with sour cream glaze	16.5
Stirred iced coffee with Zuger Kirsch	15
Chocolate cake with liquid raspberry core and yoghurt- lime glaze	16
Cheese Variation from Chäsueb in Zollikon with different fruit mustards and pear bread	15

Crèmes Glacées from Lipp

Chocolat noir – Valrhona	Caramel beurre salé	
Vanille – Bourbon	Café 100% Arabica - Mocca	
Crème acidulée - Sour cream	Cinnamon - Cannelle	
Straciatella	Croquantine - Hazelnut	
		each 5.5

Sorbets from Lipp

Fruits de la Passion - 41% Passions Fruit	Mangue – Mango	
Orange sanguine - Blood orange	Lemon	
Framboise - 52% Raspberry	Cassis - Blackcurrant	
		each 5.5

Our employees will inform you about ingredients in our dishes that may cause allergies or intolerances.

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