

Rössli



Starters

Rössli Salad – Castel Franco with herbs, orangefilets, hazelnut crumble, radishes and feta cheese with a Pommery mustard dressing		19.5
Lamb's Lettuce with egg, ham, croutons and French dressing		19
Beetroot salad with pears and goat cream cheese		19
Venison carpaccio with Venison carpaccio with pine nuts, cranberries, herbs and sliced porcini mushrooms		29
Max & Moritz lettuce with radish and carrot salad with fresh mint and roasted pine nuts	only Max only Moritz	14.5
	Max & Moritz	18.5
Beef Tartare with pickled onions, capers, toast and butter Or with Pommes Allumettes		27.5 48.5
Caramelized Onion Tarte Tatin with parmesan foam		19.5
Wild water prawn tartare from Patagonia with grapefruit, radish and avocado		29
Duck liver terrine with cranberry jelly, homemade brioche and herb salad		29.5

Vegetarian Mains

Fresh Taglierini with poached egg and truffle foam	25 43
Risotto with gorgonzola, figs, walnuts and roasted cicorino rosso	26 44

Soup

Lobster Bisque with Crème fraîche and lobster	26
Hokkaido pumpkin cream soup with red curry and ginger	16
Cream of porcini mushroom soup with thyme croutons	17

Prices in CHF incl. 8,1% VAT



Fish

Fried monkfish with beurre blanc on champagne sauerkraut and fried potatoes	59.5
Sauteed AlpenZander with mashed sweet potatoes, fried salsify, brussels sprout leaves and pomegranate	58.5
Whole Loup de Mer in a salt crust filled with herbs and filleted at your table	54 p.P.
Choice of sides:	
Leaf spinach	Cucumber salad
Mixed vegetables	Rosemary potatoes
Taglierini	Pommes allumettes
Spätzle	each 9

Rössli – Classics

Hereford Sirloin Steak with Café de Paris and Pommes allumettes	55
Fresh Veal Liver with shallots and herbs, red wine jus served with a crispy Rösti	39.5 47.5
Veal Filet sliced Zurich-style with Rösti and seasonal vegetables	45.5 53
Wienerschnitzel with choice of side	53

Meats

Fillet of saddle of venison with game jus, creamed savoy cabbage and spaetzle	67
Sliced venison with mushroom cream sauce, red cabbage, chestnuts and spaetzle	53
Deer osso buco on lemon risotto and vegetables	51.5

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

Fish declaration: Loup de Mer: Greece Monkfish: Iceland Lobster: Northwest Atlantic

Prices in CHF incl. 8,1% VAT

Rössli



Homemade Desserts

Rössli vanilla custard slice prepared daily	9 12
Kaiserschmarrn with pickled port wine plums	15
Stirred iced coffee with Zuger Kirsch	13.5
Tarte Tatin with sour cream ice cream	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.

Prices in CHF incl. 8,1% VAT