

## 'Filipe's Rössli Menu'

<b>Char and Cucumber Tartare</b> with wasabi crème fraîche and herb salad	19.50
<b>Black Salsify Cream Soup</b> with truffle foam	14.50 <b>V</b>
<b>Roast Veal 'SwissPrim'</b> with red wine jus, mashed potatoes and red cabbage	48.00
<b>Warm Tarte Tatin</b> with lemon yoghurt ice cream	13.50
<b>Our menu changes regularly...</b>	
full menu	90.00
menu without soup	80.00
<b>Cold Starters</b>	
<b>Rössli Salad</b> lamb's lettuce with figs, mushrooms, grapes, cranberries roasted seeds and a walnut vinaigrette	17.50 <b>V</b>
<b>'Max &amp; Moritz'</b> lettuce with radish <i>and</i> carrot salad with fresh mint and roasted pine nuts	<i>only Max/only Moritz</i> 10.50 <b>V</b> <i>Max &amp; Moritz</i> 14.50 <b>V</b>
<b>Chicory Salad</b> with oranges, pomegranate, walnuts and balsamic dressing	16.50 <b>V</b>
<b>Lamb's Lettuce</b> with egg, croutons and French dressing	16.00
<b>Prawn Cocktail</b> with avocado bedded on an herb salad with balsamic dressing	18.50
<b>Beef Tartare 'Hand-cut'</b> with onion rings, capers, toast and butter	24.00   36.00
<b>Warm Starters</b>	
<b>Spring Vegetables in a Tempura Batter</b> with a variety of dips	12.50 <b>V</b>
<b>Fresh Taglierini</b> with truffle foam and poached egg	24.00   36.00 <b>V</b>
<b>Finest Lemon and Ricotta Ravioli</b> with fresh spinach, pine nuts and dried tomatoes	21.50   33.50 <b>V</b>
<b>Duck Liver Terrine</b> with passionfruit jelly and small brioche	29.00   38.00

**V = vegetarian or vegan**