

## Soups

<b>Riesling Cream Soup</b> with warm asparagus and onion quiche	13.50
<b>Lobster Bisque</b> with crème fraîche and lobster meat	18.50
<b>Consommé</b> with pancake slices	13.00
with sherry or marrow	14.00   15.00

## Fish

<b>Turbot Fillet</b> with bouillabaisse sauce, spring vegetables and boiled potatoes	53.00
<b>Oven-roasted Cod Loin</b> with wild garlic hollandaise, black rice and asparagus	47.00
<b>Loup de Mer in a Salt Crust</b> filled with herbs and filleted at your table served with leaf spinach and rosemary potatoes (for 2 persons)	54.00pp



## Rössli Classics

### Best of Rössli:

<b>Hereford Entrecôte</b> served with Café de Paris, pommes alouettes and grilled vegetables	49.50
<b>Grilled Octopus</b> with green curry sauce and quinoa	47.50

<b>'Viennese Fried Chicken'</b> with warm potato salad	35.00
<b>Fresh Veal Liver</b> with shallots, herbs and red wine jus served with a delicious and crispy rösti	42.00
	<b>as a small portion</b> 35.00
<b>Veal Fillet Ragout 'Zurich-style'</b> with rösti and seasonal vegetables	49.00
	<b>as a small portion</b> 42.00

## Meats

<b>Beef Fillet Medallion and Marrow</b> with veal jus, fresh spinach and homemade tomato gnocchi	53.00
<b>Veal Cordon Bleu</b> filled with taleggio and Serrano ham, served with spring vegetables and fresh French fries	48.00