

Soups

Jerusalem Artichoke and Truffle Cream Soup with truffle foam	14.50
Lobster Bisque with crème fraîche and lobster meat	18.50
Consommé porcini consommé with sherry or marrow	14.50 14.00 15.00

Fish

Fried Cod Loin Fillet with Bündnerfleisch Julienne bedded on sweet potato puree and Brussels sprout leaves with cranberries	46.00
Monkfish Strips with Noilly Prat sauce, venere black rice and ginger carrots	48.00
Whole Loup de Mer in a Salt Crust 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:

Hereford Entrecôte with Café de Paris served with pommes alouettes and grilled vegetables	49.50
Grilled Octopus with lemon and chilli foam served with beetroot risotto	47.50

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

Meats

Venison Stew with pearl onions, bacon and croutons served with red cabbage, glazed chestnuts and spaetzle	45.00
Veal Cordon Bleu filled with taleggio and Serrano ham served with mixed vegetables and Züri fries	48.00

Origin of meats Veal: Switzerland Beef: Ireland Poultry: France Game: Austria/Germany
of fish Loup de mer: France Octopus: Italy Monkfish: Scotland Cod: Norway Swordfish: Atlantic