



Starters

Rössli Salad – Leaf salad with herbs, asparagus, roasted almonds and feta cheese in a white wine vinaigrette	19.5
Mini lettuce hearts with pistachio cream, herbs and roasted pistachios	19.5
Max & Moritz lettuce with radishes	only Max or only Moritz 14.5
and carrot salad with fresh mint and pine nuts	Max & Moritz 18.5
Melon salad with feta, in a yuzu-chili vinaigrette and Serrano ham chips	26.5
Vitello tonnato with pink grapefruit, herbs and fried capers	27 48
Warm octopus salad with artichokes, olives and sun-dried tomatoes	29.5
Hand-cut beef tartare with pickled onions and capers served with brioche toast and butter or matchstick fries	27.5 48.5
Caramelized onion - Tarte Tatin with Parmesan Espuma	20.5
House-cured Norwegian fjord trout with pickled radishes, sour cream and herb salad	28.5
Duo of duck liver , terrine with apricot jelly and pan-fried duck liver served with homemade apricot chutney and brioche	35.5

Vegetarian

Tomato and bread salad with pickled onions, basil and stracciatella di burrata	21 38
Taglierini with artichokes, olives, tomatoes, pine nuts and arugula	25 43

Soups

Lobster bisque with crème fraîche and lobster meat	28.5
Cauliflower and peanut soup	15.5
Mango-passion fruit-coconut cold soup with fried king prawn	15.5

Rössli



Fish

Pan-fried Alpine pike-perch with saffron beurre blanc,
caramelized fennel and spring onion vegetables and fregola sarda 59.5

Cod loin with lemon sauce, on cauliflower and rosemary purée
and sautéed chanterelle mushrooms 61.5

Whole sea bass in a salt crust filled with herbs, filleted at the table 56.5 p.P.

Side dishes to choose from:	Spinach	Cucumber salad
	Mixed vegetables	Rosemary potatoes
	Taglierini	Matchstick fries

9 each

Rössli classic

Entrecôte of Hereford beef with Café de Paris and matchstick fries 56.5

Fresh calf's liver with shallots, in red wine jus, served with freshly made rösti 41.5 | 49.5

Sliced veal fillet Zurich style with rösti and seasonal vegetables 48 | 55.5

Wiener schnitzel with your choice of side dish 5 6

Meat

Pink roast Irish lamb rack with red wine jus, ratatouille and roast potatoes 54.5

Roast fillet of Iberico pork with chanterelle cream sauce and fresh taglierini 63.5

Our meat comes from:
Our fish comes from:

Veal: Switzerland
Sea bass : Greece
Beef: Ireland
Cod: Norway
Lobster: Northwest Atlantic
Bread: Switzerland

Poultry: France
Pike-perch: Switzerland

Prices in CHF incl. 8.1% VAT.



Homemade desserts

Rössli Cream Slice, freshly prepared to order	9 12
Apricot terrine with Amaretto and pistachio ice cream	17.5
Stirred iced coffee with Zug cherry brandy	13.5
Passion fruit tartlet with basil ice cream	16.5
Cheese selection with various fruit mustards and pear bread	15

Crèmes Glacées from L'Artisan Glacier

Chocolat noir - Valrhona	Caramel beurre salé	
Vanilla - Bourbon	Café 100% Arabica - Mocha	
Sour cream	Cinnamon - Cannelle	
Stracciatella	Croquantine - Hazelnut	
		5.5 each

Sorbets from L'Artisan Glacier

Fruits de la Passion - 41% passion fruit	mangue - mango	
Orange sanguine - Blood orange	Citron - Lemon	
Framboise - 52% - Raspberry	Cassis - Blackcurrant	
		5.5 each

For dessert:

Tschida Sämling 88 Beerenauslese , Angerhof , Burgenland	2021	5cl	10
Niepoort Ruby Port, Douro/Porto		5cl	5.5
Tawny 10 Years, Douro/Porto		5cl	7.5
Late Bottled Vintage "LBV", Douro/Porto	2020	5cl	7.5

Our staff will inform you about ingredients in our dishes that may trigger allergies or intolerances.