



Starters

Rössli Salad – Castelfranco with figs, walnuts, herbs, Gorgonzola dolce, with a honey-mustard vinaigrette	20.5
Field-grown lamb's lettuce with egg, bacon and croutons, with French dressing	20.5
Beetroot and pear salad with fresh goat's cheese and roasted hazelnuts	21
Tartare of wild-caught prawns with citrus fruits and avocado cream, on watermelon radish	29.5
Max & Moritz lettuce with radishes and carrot salad with	Max only or Moritz only 14.5
fresh mint and pine nuts	Max & Moritz 18.5
Hand-cut beef tartare with pickled onions, capers served with brioche toast and butter or pommes allumettes	27.5 48.5
Caramelised onion Tarte Tatin with Parmesan espuma	20.5
Duck liver duo , port-wine terrine and pan-seared duck liver, served with fig chutney and brioche	35

Vegetarian

Truffle ravioli with poached egg and truffle foam	27 45
Homemade ricotta gnocchi with pumpkin and sautéed mushrooms	25 43

Soups

Lobster bisque with crème fraîche and lobster meat	28.5
Hokkaido pumpkin and coconut soup with red curry and sautéed king prawn	17.5
Rich beef consommé with Fino Sherry and a porcini mushroom raviolo	18



Fish

Pan-fried Alpine pike-perch with orange beurre blanc, fregola sarda and wild broccoli	62.5
Sautéed monkfish medallions with Champagne sauerkraut and roast potatoes	63.5
Whole sea bass in a salt crust , stuffed with herbs, filleted at the table	56.5 p.p.
Choice of sides:	
Leaf spinach	Cucumber salad
Mixed vegetables	Rosemary potatoes
Spätzle	Pommes allumettes
	each 9

Rössli Classics

Hereford beef entrecôte with Café de Paris and pommes allumettes	56.5
Fresh veal liver with shallots in red wine jus, served with freshly made rösti	41.5 49.5
Veal fillet strips Zürich-style with rösti and seasonal vegetables	48 55.5
Wiener schnitzel with side dish of your choice	56

Meat

Venison fillet with game jus, cream-and-mustard savoy cabbage and spätzle	64.5
Wild boar ossobuco with Cime di Rapa and lemon risotto	57
Venison strips with creamy mushroom sauce, braised red cabbage, chestnuts and spätzle	53.5

Our meat comes from:
Fish declaration:

Veal: Switzerland
Sea bass: Greece

Beef: Ireland/ Switzerland
Cod: Iceland
Bread: Switzerland

Poultry: France
Lobster: Northwest Atlantic
King Prawns: Vietnam



Homemade Desserts

Rössli mille-feuille freshly prepared à la minute	9 12
Kaiserschmarrn with Port wine plums	16.5
Iced coffee with Zuger Kirsch	13.5
Apple Tarte Tatin with sour-cream ice cream	16.5
Cheese selection from Chäshütte in Zollikon, with various fruit mustards and pear bread	15

Ice Creams by L'Artisan Glacier

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

Sorbets by L'Artisan Glacier

Passion fruit - 41% Passionsfrucht	Mango - Mango
Blood orange - Blutorange	Lemon - Zitrone
Apricot - Aprikose	Blackcurrant - Schwarze Johannisbeere
	each 5.5

To accompany 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

For information about ingredients in our dishes that may cause allergies or intolerances, please ask our staff.

Prices in CHF incl. 8.1% VAT