



Starters

Rössli Salad – Castelfranco with figs, walnuts, herbs, Gorgonzola dolce, with a honey-mustard vinaigrette	20.5
Beetroot and pear salad with fresh goat cheese and roasted hazelnuts	21
Venison carpaccio with blackberries, pine nuts, pickled mushrooms and herbs	27.5 49
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	27.5 48.5
served with brioche toast and butter or pommes allumettes	
Caramelised onion Tarte Tatin with Parmesan espuma	20.5
House-cured beetroot salmon with horseradish cream, Granny Smith apple and fried capers	28.5
Duck liver duo , terrine with Port wine, seared duck liver, a fig chutney and homemade 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 Sherry and a porcini mushroom raviolo	18



Fish

Pan-fried pike-perch fillet from Lake Maggiore with beurre blanc, sweet potato purée and crispy fried Brussels sprout leaves			62.5
Sautéed halibut fillet with Champagne sauerkraut and roast potatoes			60.5
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	each 9
	Mixed vegetables	Rosemary potatoes	
	Spätzle	Pommes allumettes	

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

Poultry: France

Lobster: Northwest Atlantic

Game: DE/CZ/NZ

King Prawns: Vietnam

Bread: Switzerland



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
Chocolate fondant with a molten centre, served 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