Rössli

Starters

Rössli Salad – Castelfranco with orange fillets, toasted pistachios, herbs, and stracciatella di burrata, served with an Italian dressing 21

Field-grown lamb's lettuce with egg, bacon and croutons, with French dressing 19.5

Beetroot and pear salad with Gorgonzola dolce and roasted hazelnuts 21.5

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 fresh mint and pine nuts
only Max or **only** Moritz 16.5
Max **and** Moritz 19.5

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 21

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

Beetroot Cream Soup with fresh goat cheese Praline 15.5

Prices in CHF incl. 8.1% VAT

Rössli

Fish

Pan-fried Alpine pike-perch with saffron beurre blanc, wild broccoli and fregola sarda 62.5

Sautéed monkfish medallions with Noilly Prat sauce, lemon risotto, and caramelized black salsify 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
- Mixed vegetables
- Spätzle
- Cucumber salad
- Rosemary potatoes
- 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 red wine sauce, red cabbage, chestnuts, and homemade spätzli 63.5

Iberico pork tenderloin with rosemary jus, savoy cabbage with cream and mustard, and potato gratin 63.5

Braised Beef Roast (+18h braised) with winter vegetables and mashed potatoes 53

Our meat comes from: Veal: Switzerland Beef: Ireland/ Switzerland Poultry: France Game: DE/CZ/NZ
Fish declaration: Sea bass: Greece Cod: Iceland Lobster: Northwest Atlantic King Prawns: Vietnam
Bread: Switzerland

Prices in CHF incl. 8.1% VAT

Rössli

Homemade Desserts

Rössli mille-feuille freshly prepared à la minute	9 | 12
Grand Marnier Sabayon with Mandarin Sorbet	16
Iced coffee with Zuger Kirsch	13.5
Apple Tarte Tatin with sour-cream ice cream	16.5
Vermicelles Tartlet with Vanilla Ice Cream	14.5
Cheese selection from Chäshütte in Zollikon, with various fruit mustards and pear bread	15

Ice Creams by L'Artisan Glacier

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

each 5.5

Sorbets by L'Artisan Glacier

Passion fruit - 41% Passionsfrucht
Blood orange - Blutorange
Apricot - Aprikose
Mango - Mango
Lemon - Zitrone
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.

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