Rössli

Starters

Rössli Salad – Castelfranco with orange fillets, toasted pistachios, herbs, and stracciatella di burrata, served with an Italian dressing 20.5

Field-grown lamb's lettuce with egg, bacon and croutons, with French dressing 20.5

Beetroot and pear salad with Gorgonzola dolce 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 fresh mint and pine nuts
only Max or **only** Moritz 14.5
Max **and** 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

Beetroot Cream Soup with fresh goat cheese Praline 16.5

Prices in CHF incl. 8.1% VAT

Rössli

Fish

Pan-fried Alpine pike-perch with saffron beurre blanc, roasted cauliflower and fregola sarda 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

Venison strips with creamy mushroom sauce, braised red cabbage, chestnuts and spätzle 53.5

Braised Beef Roast (18+ hours in the oven) with Cime di Rapa and Lemon Risotto 56.5

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
Kaiserschmarrn with Port wine plums	16.5
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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