



Starters

Rössli Salad - Chicory with asparagus, dried tomatoes, radish, herbs and pecorino cheese with a vinaigrette		19
Mini lettuce with pistachio cream, radish and herbs		18
Asparagus mousse with sauteed scallop, herb salad		24
Max & Moritz lettuce with radish and carrot salad with fresh mint and roasted pine nuts	only Max only Moritz	14.5
	Max & Moritz	18.5
Beef Tartare with pickled onions, capers, toast and butter Or with Pommes Allumettes		27 48
Caramelized Onion Tarte Tatin with parmesan foam		19.5
Duck liver terrine with rhubarb jelly and homemade brioche		29
Kingfish carpaccio with fennel, passionfruit, radish and herbs		26.5

Vegetarian Mains

Lukewarm- Asparagus Quinoasalad with date tomatoes, bean sprouts and parmesan crackers	25 43
Homemade Ricotta Gnocchi with wild garlic pesto, asparagus, pine nuts	25 43

Soup

Lobster Bisque with Crème fraîche and lobster	26
Wild garlic cream soup with sauteed giant shrimp	15.5
Asparagus cream soup with roastbeef crostini	16



Fish

Sauteed cod fillet with lemon hollandaise, asparagus and lyoner potatoes	59.5
Sauteed cod loin fillet with saffron beurre blanc and asparagus vegetables	53
Whole Loup de Mer in a salt crust filled with herbs and filleted at your table	54 p.P.
Choice of sides:	
Leaf spinach	Cucumber salad
Mixed vegetables	Rosemary potatoes
Taglierini	Pommes allumettes
	each 9

Rössli – Classics

Hereford Sirloin Steak with cafe de Paris and Pommes allumettes	55
Fresh Veal Liver with shallots and herbs, red wine jus served with a crispy Rösti	39.5 47.5
Veal Filet sliced Zurich-style with Rösti and seasonal vegetables	45.5 53
Wienerschnitzel with choice of side	53

Meats

Lamb loin fillet with herb pistachio crust, Madeira Jus, glazed spring onions and potato gratin	54
Pink sauteed veal fillet with morel cream sauce, roasted asparagus and Taglierini	65.5

Origin of Meats: Veal: Swiss Beef: Ireland Poultry: France Lamb: New Zealand

Fish declaration: Loup de Mer: Greece Scallop: Japan Cod: Northwest Atlantic Lobster: Northwest Atlantic Halibut: Norway

Rössli



Homemade Desserts

Rössli vanilla custard slice prepared daily	9 12
Rhubarb tart with sour cream ice cream	15
Stirred iced coffee with Zuger Kirsch	13.5
Lime cheesecake with berry compote	16
Cheese Variation from Chäsueb in Zollikon with different fruit mustards and pear bread	15

Crèmes Glacées from Lipp

Chocolat noir – Valrhona	Caramel beurre salé	
Vanille – Bourbon	Café 100% Arabica - Mocca	
Crème acidulée - Sour cream	Cinnamon - Cannelle	
Straciatella	Croquantine - Hazelnut	
		each 5.5

Sorbets from Lipp

Fruits de la Passion - 41% Passions Fruit	Mangue – Mango	
Orange sanguine - Blood orange	Lemon	
Framboise - 52% Raspberry	Cassis - Blackcurrant	
		each 5.5

Our employees will inform you about ingredients in our dishes that may cause allergies or intolerances.

Preise in CHF inkl. 8,1% MwSt.