



## Starters

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

## Vegetarian Mains

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

## Soup

<b>Lobster Bisque</b> with Crème fraîche and lobster		26
<b>Asparagus cream soup</b> with roastbeef crostini		16



## Fish

<b>Sauteed cod fillet</b> with noily prat sauce, mashed peas, white asparagus and morel	61
<b>Sauteed cod loin fillet</b> with saffron beurre blanc and asparagus vegetables	53
<b>Whole Loup de Mer</b> in a salt crust filled with herbs and filleted at your table	54 p.P.
<b>Choice of sides:</b>	
Leaf spinach	Cucumber salad
Mixed vegetables	Rosemary potatoes
Taglierini	Pommes allumettes
	each 9

## Rössli – Classics

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

## Meats

<b>Fried Beef fillet</b> with Madeira Jus, glazed spring onions and potato gratin	58
<b>Pink sauteed veal fillet</b> with morel cream sauce, roasted asparagus and Taglierini	65.5

**Origin of Meats:** Veal: Swiss    Beef: Ireland    Poultry: France

**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
Lemon basil compote with marinated strawberries	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.