



Starters

Rössli Salad - Chicory with asparagus, dried tomatoes, radish, herbs and pecorino cheese with a vinaigrette	19.5
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 and 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 venere rice			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 rack with herb pistachio crust, Madeira Jus, glazed spring onions and lyoner potatoes			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
Stracciatella	Croquantine- Hazelnut

Sorbets from Lipp

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

each 5.5

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

Prices in CHF incl. 8,1% Vat