



# Menu card Spring

**Restaurant Rössli** | Rafael Wicki  
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# 1291 Eidgenuss pur

This menu is a song of praise to the Swiss cuisine. We would like to reinterpret traditional Swiss dishes and products and give you the chance to rediscover the Swiss cuisine. So, get on the culinary path of Switzerland.

## *'Gänseblümchensuppe'*

Daisy soup  
with herb croutons  
(CHF 12.50)

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## *'Lammfiletschnecken'*

Rolled lamb filet  
with wild garlic risotto and vegetables  
(CHF 38.50)

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## *'Erdbeerroulade'*

Strawberry roulade  
with mascarpone  
(CHF 13.50)

As a 3-course menu 49.50

# Rössli-Klassiker

## Rössli Classics

### *'Entrecôte „double“'*

min. 2 people

served in two stages

Beef entrecote served sliced with a Béarnaise sauce  
seasonal vegetables;  
side dish to choice

47.50

per person

### *'Schwarzenberger Pfannensteak'*

Pan-fried pork steak ca. 250 g

served with sautéed mushrooms, bacon and homemade herb butter  
rösti croquettes and seasonal vegetables

35.50

### *'Chrösch Cordon bleu - 1000 Gramm'*

French fries

48.50

One person only – not to be shared

# Poulet im Chörbli

Half a chicken served in a basket  
(ca. 25 minutes)

## *'Poulet komplett'*

Mixed salad

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½ chicken  
served with a specialty homemade sauce  
French fries

29.50

## *'Poulet nature'*

½ chicken – no frills  
served with a specialty homemade sauce

17.50

## *'Fitness-Poulet'*

½ chicken  
served with seasonal greens  
and a specialty homemade sauce

25.50

## *Cold Starters*

'Tatar vom Schwarzenberger Bergrind'	19.50
Steak tartare of Schwarzenberger beef spiced to your personal taste, served with toast and butter	
'Spargel-Panna-Cotta'	12.50
Asparagus panna cotta served with Black Forest ham	
'Bärlauch-Taco'	14.50
Wild garlic taco filled with goat's chees, cherry tomatoes, spinach and sour cream	

## *Salads*

'Bunter Blattsalat'	8.50
Green salad with French-, Italian- or Balsamic dressing	
'Gemischter Salat'	10.50
Mixed salad with French-, Italian- or Balsamic dressing	
'Rieder-Salat'	16.50
Green salad served with lukewarm diced lamb filet	

## *Hot starters*

'Hausgemachte Spargel-Frischkäse-Ravioli' Home-made asparagus and cream cheese ravioli served with a wild garlic pesto	16.50
'Frittierte Zwiebelringe im Knuspermantel' Deep-fried breaded onion rings served with a tartar sauce	9.50
'Kleine Portion Spargeln' small portion asparagus served with a sauce Hollandaise or vinaigrette	19.50
with ham	21.50
with smoked ham	23.50

## *Homemade Soups*

'Tagessuppe' Soup of the day Please enquire	6.50
'Spargelcremesuppe' Asparagus cream soup with Prosecco	9.50
'Bärlauchcremesuppe' Wild garlic cream soup with 'Belperknolle'*	12.50
'Kraftbrühe vom Schwarzenberger Bergrind' Consommé of Schwarzenberger Beef served to taste with either sherry, egg or marrow	11.50

\* The Belper Knolle is a Swiss cheese made in the city of Belp, Switzerland. Made from unpasteurized cow's milk, it can be found in two variants, red or gold depending on its degree of maturation, fresh or dry. A fresh Belper Knolle can be heated to 60 °C and softened in a sort of square-shaped stone before consumption

## *Meat Dishes*

'Schweins-Schnitzel'	32.50
Pork schnitzel filled with asparagus fried up with egg wild garlic risotto and a selection of vegetables	
'Tatar vom Schwarzenberger Bergrind'	31.50
Steak tartare of Schwarzenberger beef served with toast, butter und salad	
'Rinds-Entrecôte – 300 Gramm'	44.50
Beef entrecôte with an Alpine-herb crust served with new potatoes and vegetables	
'Geschmorter Kalbshalsbraten'	29.50
Braised veal neck roast in a chipolotti onion sauce with morel dumplings and spring vegetables	
'Poulet-Frühlings-Saltimbocca (CH)'	29.50
Chicken schnitzel with wild garlic and Black Forest ham on a bed of asparagus risotto with mascarpone	
'Spargelgratin'	26.50
Asparagus gratin served with strips of ham, onions and garlic topped with a cream sauce and cheese	

## *Fish Dishes*

'Zanderfilet'	28.50
Pikeperch in a Lucerne white wine sauce served with venere rice and chorizo, and asparagus tips	
'Pochierte Schwarzenberger Forellenfilet'	34.50
Poached Schwarzenberg trout filet served with a wild garlic cream sauce and vegetable rice	
'Black Tiger Riesencrevetten'	38.50
Black Tiger king prawns served with a mascarpone asparagus risotto	

## *Vegetarian Dishes*

'Hausgemachte Spargel-Frischkäse-Ravioli'	28.50
Home-made asparagus and cream cheese ravioli served with a wild garlic pesto	
'Spargelrisotto'	25.50
Asparagus risotto served with mascarpone and cherry tomatoes	
'Saisonaler Gemüseteller'	28.50
Seasonal vegetables served with morel dumplings	
'Portion Spargel'	27.50
Asparagus and new potatoes served with a Hollandaise sauce or a vinaigrette	
with a portion of ham	29.50
with a portion of smoked ham	31.50
All dishes can be served with only a salad	- 3.00
Small portions	- 4.00

## *„urchig ond guet“*

*Traditionally good!*

'Cordon bleu vom Schwein'	32.50
Pork cordon bleu filled with local cheese served with French fries and seasonal vegetables	
'Cordon bleu vom Kalb'	39.50
Veal cordon bleu filled with local cheese served with French fries and seasonal vegetables	
'Schweins-Schnitzel Champignonrahmsauce'	29.50
Pork schnitzel with a creamy mushroom sauce served with butter noodles and seasonal vegetables	
'Schweins-Steak Kräuterbutter'	29.50
Pork steak with herb butter served with French fries and seasonal vegetables	
'Schweins-Schnitzel paniert'	28.50
Breaded veal schnitzel served with French fries and seasonal vegetables	
'Kalbs-Schnitzel paniert'	38.50
Breaded veal schnitzel served with French fries and seasonal vegetables	
'Zürich Geschnetzeltes vom Kalb'	37.50
Strips of veal cooked to Zürich tradition served with mushrooms in an airy cream sauce and crusty butter rösti	
'Kalbs-Leber'	34.50
Liver of veal served with a herb sauce, onions and garlic and crusty butter rösti	
'Schweinsbratwurst mit Zwiebelsauce'	22.50
Pork bratwurst served with an onion sauce and crusty butter rösti	

## *Homemade Desserts*

'Coupe Romanoff'	12.50
Strawberries with vanilla ice cream	
mini	10.50
'Rhubarb-Tiramisu'	11.50
mini	9.50
'Strawberry-Roulade'	13.50
with Mascarpone	
mini	11.50
'Caramel-Chöpfli'	8.50
Crème caramel with fruit and cream	
Without cream	7.50
'Riesen-Rössli-Meringues'	12.50
Giant cream-smothered Rössli meringue	
Filled with vanilla and strawberry ice cream	
mini	10.50
With cream but without ice cream	11.50
mini	9.50

Do ask for our 'Ice Cream Coupes' menu

## Preparation

All our products are carefully and gently processed and creatively prepared.

## Suppliers

Bauernhof Langerlen, Schwarzenberg  
Metzgerei Wechsler, Schwarzenberg Lamb  
Bäckerei Lötscher, Schwarzenberg  
Betriebsgemeinschaft Bachmann, Malter  
Chlistei Käserei Werthenstein  
Züger Frischkäse AG  
Dhyrberg (oldest salmon smoke-house in Switzerland)  
Mundo Rothenburg  
Frisco Findus

## Source of origin

Lamb: Switzerland  
Veal: Switzerland  
Pork: Switzerland  
Poultry: Switzerland  
Beef: Switzerland, South America  
Fish: Switzerland, Estonia  
Prawns: South East Asia

May have traces of antibiotics and performance enhancing agents.

## Allergens

Please inform our staff, prior to ordering, about allergies or intolerances

## Opening times

Monday, Tuesday, Friday, Saturday	08.00 - 00.30
Wednesday and Thursday	Closed
Sunday and public holidays	08.00 - 22.00

## Prices

All prices are in CHF and include 7.7% MWST (tax)

Enjoy your meal!