



Autumn Menu

Restaurant Rössli | Rafael Wicki
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1291 Wildgenuss pur

"Wildschweintrockenfleisch-Tatar"

Tartar of cured wild boar served with Sbrinz cheese and white Balsamico
(CHF 16.50)

"Kürbiscreme-Suppe"

Creamy pumpkin soup
served with an orange and beetroot mousse
(CHF 10.50)

"Nüsslisalat"

with poached egg and croutons
(CHF 13.50)

"Schwarzenberger Bio Damhirsch-Stungis"

Organically-raised Schwarzenberger fallow deer
served with bacon, potatoes, beans, carrots, cabbage, and a brown sauce
(CHF 34.50)

"Baumnussroulade"

Walnut roll with Schwarzenberger-bramble sauce
(CHF 12.50)

As a 5-course menu 79.00 CHF

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

"Schwarzenberger Pfannensteak"

Pan-fried pork steak ca. 250 g

served with 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

½ chicken
served with a specialty homemade sauce
French fries
Gemischter Salat

or

½ chicken – no frills
served with a specialty homemade sauce

18.50

or

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 fried quail's egg, toast and butter	
As a main course	33.50
"Hausgebeiztes Schwarzenberger Forellenfilet"	14.50
Home-pickled Schwarzenberger trout served with wasabi mousse and nut bread	
"Wildschweintrockenfleisch-Tatar"	16.50
Tartar of cured wild boar served with Sbrinz cheese and white Balsamico	

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	
"Herbstsalat"	12.50
'Autumn' salad with diced bacon and chanterelles served with a Balsamic dressing	
"Nüsslisalat"	13.50
Lamb's lettuce with diced bacon, chopped egg and bread croutons	

Hot starters

"Kürbislasagne"	16.50
Pumpkin lasagna served with feta cheese	
"Frittierte Zwiebelringe im Knuspermantel"	9.50
Deep-fried crispy onion rings served with a tartar sauce	

Homemade Soups

"Tagessuppe" Soup of the day -Please enquire	6.50
"Kürbiscreme-Cappuccino" Creamy pumpkin-cappuccino served with an orange and beetroot mousse	10.50
"Lauchcreme-Suppe" Creamy leek soup served with Schwarzenberger escargots	13.50
"Kraftbrühe vom Schwarzenberger Bergrind" Consommé of Schwarzenberger beef served to choice with either sherry, or egg	11.50

Small and delicate

Enjoy one, two or even three!

1. "Lauchcreme-Suppe"
Creamy leek soup served with Schwarzenberg escargots
2. "Wildschweintrockenfleisch-Tatar"
Tartar of cured wild boar served with Sbrinz cheese and white Balsamico
3. "Hausgebeiztes Schwarzenberger Forellenfilet"
Home-pickled Schwarzenberger trout
served with wasabi mousse

one starter	8.50
two starters	16.50
three starters	23.50

Wildgenuss Klassiker

Game Classics

"Wildschwein Cordon bleu"	36.50
Wild boar Cordon Bleu filled with smoked ham and cheese, served with a mushroom ragout, red cabbage, Brussels sprouts, chestnuts and French fries	
"Rehschnitzel „Mirza“"	39.50
Venison schnitzel (roe deer) served with red cabbage, Brussels sprouts, chestnuts, stuffed apples and butter spätzli (home-made soft egg noodles)	
"Rehpfeffer „Jäger Art“"	33.50
Venison stew – Hunters' style served with red cabbage, Brussels sprouts, chestnuts, stuffed apples and butter spätzli (home-made soft egg noodles)	
with only spätzli	29.50
no trimmings	25.50
"Spätzlipfanne"	25.50
Spätzli (home-made soft egg noodles) served with mushrooms, ham, and vegetables in a cream sauce, and a cheese topping	

Wildgenuss pur

Pure indulgence

These dishes are constantly being adapted to what the hunters supply us with. For you dear guests, this means discovering new dishes on our menu throughout the autumn. We hope you enjoy the experience.

"Wildschwein-Entrecôte"	35.50
Entrecôte of wild boar in a raspberry-venison cream sauce served with red cabbage, Brussels sprouts, chestnuts, pears poached in red wine, and gratin	
"Wildgeschnetzeltes"	34.50
Strips of venison in a venison cream sauce with grapes served with spätzli, red cabbage, chestnuts, and Brussels sprouts	
"Hirschfilet-Spiess „Grestling Art“"	38.50
Skewered red-deer filet on a bed of leek risotto served with red cabbage, Brussels sprouts, chestnuts	

Meat Dishes

"Rinds-Entrecôte 300 Gramm"	44.50
Beef entrecôte with rosemary butter served with gratin and vegetables	
"Pouletbrust (CH)"	29.50
Bacon-coated chicken breast filled with raclette cheese served with spinach noodles and vegetables	

Fish Dishes

"Schwarzenberger Saiblingsfilet gebraten"	34.50
Pan-fried Schwarzenberger char served with a leek risotto and pumpkin pearls	
"Black Tiger Crevetten"	38.50
Black Tiger prawns served with pumpkin lasagna	

Vegetarian Dishes

"Herbstteller „Förster Art“"	26.50
Vol-au-vent filled with a creamy mushroom sauce served with spätzli (home-made soft egg noodles), red cabbage, Brussels sprouts, chestnuts, filled apples and pears poached in red wine	
"Herbstliches Risotto"	25.50
'Autumn' risotto with chanterelles, porcini mushrooms and pumpkin	
"Saisonaler Gemüseteller"	27.50
Seasonal vegetables served with spätzli (home-made soft egg noodles)	

All dishes can be served with only a salad – 3.00

Small portions – 4.00
All dishes can be served with the side dishes typical to game +2.00

„urchiq ond quet“

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 pork 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 a crusty butter rösti

"Kalbs-Leber" 34.50
Liver of veal served with a herb sauce, onions and garlic
and a crusty butter rösti

"Schweinsbratwurst Zwiebelsauce" 22.50
Pork bratwurst served with an onion sauce
and a crusty butter rösti

All dishes can be served with only a salad – 3.00
Small portions – 4.00
All dishes can be served with the side dishes typical to game +2.00

Homemade Desserts

"Baumnussroulade"	12.50
Walnut roll with Schwarzenberger-bramble sauce	
mini	10.50
"Apfelküchlein"	10.50
Apple pie with cinnamon sugar and vanilla sauce	
mini	8.50
"Zwetschgenlisi"	11.50
Cinnamon ice cream with marinated warm damson plums	
mini	9.50
"Vermicelle „Nesselrode“"	11.50
Creamed chestnuts with vanilla ice cream	
mini	9.50
"Vermicelle"	10.50
Creamed chestnuts with cream	
mini	8.50
"Caramel-Chöpfl"	8.50
Crème caramel with fruit and cream	
without cream ohne Rahm	7.50
"Schockoladenkuchen"	12.50
Chocolate cake with homemade Schwarzenberger-woodruff ice cream	
mini	10.50
"Riesen-Rössli-Meringues"	12.50
Giant cream smothered Rössli meringue	
Filled with vanilla and strawberry ice cream	
with cream but without ice cream	11.50
mini – with vanilla- and strawberry ice cream and cream	10.50
mini – without ice cream with cream	9.50

Do ask for our 'Ice Cream Coupes' menu

Preparation

Our products are carefully and gently processed and creatively prepared.

Suppliers

Bauernhof Langerlen, Schwarzenberg
Bio-Hirsche Fuchs Arne (fallow deer)
Bauernhof Vogel, Schwarzenberg
Ruedi Steiger, Melchtal (game)
Bäckerei Lötscher, Schwarzenberg
Betriebsgemeinschaft Bachmann, Malters
Züger Frischkäse AG
Dhyrberg (oldest salmon smokehouse in Switzerland)
Mundo Rothenburg
Frisco Findus

Source of origin

Veal: Switzerland
Pork: Switzerland
Poultry: Switzerland
Beef: Switzerland, Uruguay
Fish: Switzerland, Schwarzenberg
Prawns: Vietnam
Game: Switzerland (Obwalden, Grisons and Schwarzenberg), EU, New Zealand
Non-Swiss products 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)