



Summer Menu

Restaurant Rössli | Rafael Wicki
Dorfstrasse 13 | 6103 Schwarzenberg | 041 497 00 22
info@roessli-schwarzenberg.ch | www.roessli-schwarzenberg.ch

1291 Eidgenuss pur

Traditionally Swiss with a modern touch

Set Menu

"Maiscremesuppe"

Cream of corn soup
served with Lucerne sparkling wine and popcorn
(CHF 12.50)

"Rindsholrücken (CH)"

Sirloin of beef
served with a Schwarzenberg beer-BBQ sauce
sour-cream potatoes and grilled vegetables

(CHF 38.50)

"Murtener-Nidle-Kuchen"

Caramel-flavoured cream cake made with yeast dough
served with homemade blueberry sorbet
(CHF 13.50)

As a 3-course menu CHF 49.50

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

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 Gram

French fries

49.50

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 homemade specialty sauce
French fries

29.50

“Poulet nature”

½ chicken – no frills
served with a homemade specialty sauce

18.50

“Fitness-Poulet”

½ chicken
served with seasonal greens
and a homemade specialty sauce

25.50

Cold Starters

| | |
|-----------------------------------------------------------------------------------------------------|-------|
| "Tatar vom Schwarzenberger Bergrind" | 21.50 |
| Steak tartare of Schwarzenberger beef seasoned to your personal taste, served with toast and butter | |
| "Schwarzenberger Rauchforellenmousse" | 16.50 |
| Schwarzenberg smoked-trout mousse served in a donut with thyme | |
| "Vitello Tonnato" | 15.50 |
| Thinly-sliced veal served with tuna sauce, onion and capers | |

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 | |
| "Siedfleisch-Salat vom Schwarzenberger Bergrind" | 25.50 |
| Stewed Schwarzenberger beef on a bed of mixed salads | |
| "Tomaten-Mozzarella-Salat" | 14.50 |
| Tomato and mozzarella salad with a basil vinaigrette | |

Hot starters

| | |
|-----------------------------------------------------------------------------------------------------------------------------------------------|-------|
| "Frittierte Zwiebelringe im Knuspermantel" Deep-fried breaded onion rings served with tartar sauce | 9.50 |
| "Hausgemachte Ricotta-Basilikum-Ravioli" Homemade ricotta and basil ravioli served with a white-tomato sauce and Sbrinz cheese shavings | 16.50 |

Homemade Soups

| | |
|---------------------------------------------------------------------------------------------------------------------------------|-------|
| "Tagessuppe" Soup of the day - please enquire | 6.50 |
| "Peperonikaltschale" Chilled red-pepper soup served with 'Stäfeli' (local) sausage | 10.50 |
| "Maiscremesuppe" Cream of corn soup served with Lucerne sparkling wine and popcorn | 12.50 |
| "Kraftbrühe vom Schwarzenberger Bergrind" Consommé of Schwarzenberger beef served to choice, with either sherry or marrow | 11.50 |

Meat Dishes

| | |
|--------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| "Schweins-Schnitzel" | 34.50 |
| Pork schnitzel filled with Taleggio cheese and peach served with rocket risotto and seasonal vegetables | |
| "Tatar vom Schwarzenberger Bergrind" | 33.50 |
| Steak tartare of Schwarzenberger beef served with toast and butter, and lettuce | |
| "Rinds-Entrecôte – 300 Gramm" | 44.50 |
| Beef entrecôte with green-pepper butter served with sour-cream potatoes and grilled vegetables | |
| "Kalbsgeschnetzertes" | 38.50 |
| Strips of veal in a cream sauce with raspberries and raspberry vinegar served with noodles and vegetables | |
| "Poulet-Saltimbocca (CH)" | 31.50 |
| Chicken saltimbocca (marinated chicken wrapped with prosciutto ham and sage) served with homemade oregano-noodles and colourful vegetables | |

Fish Dishes

| | |
|-------------------------------------------------------------------------------------------------------------------------------------------|-------|
| "Hausgemachte Schwarzenberger Forellen-Knusperli " | 34.50 |
| Homemade nuggets of Schwarzenberg trout served with a tartar sauce, boiled potatoes, and vegetables | |
| "Schwarzenberger Forellenfilet" | 34.50 |
| Schwarzenberg trout filet in a chive sauce served with vegetable rice | |
| "Gebratene Black-Tiger-Crevetten" | 38.50 |
| Sautéed Black Tiger prawns served with homemade oregano-noodles prepared with olive oil, garlic, chilli, cherry tomatoes and rocket | |

Vegetarian Dishes

| | |
|---------------------------------------------------------------------------------------------------------------------|-------|
| "Vegetarischer Burger" | 25.50 |
| A 'veggie' burger in a homemade bun, topped with BBQ sauce, cheese, lettuce and tomato, served with French fries | |
| "Hausgemachte Oregano-Nudeln" | 26.50 |
| Homemade oregano-noodles prepared with olive oil, garlic, chilli, cherry tomatoes and rocket | |
| "Hausgemachte Ricotta-Basilikum-Ravioli" | 28.50 |
| Homemade ricotta and basil ravioli served with a white-tomato sauce and Sbrinz cheese shavings | |
| "Saisonaler Gemüseteller" | 28.50 |
| Seasonal vegetables in a crusty basket filled with mushrooms served with sour-cream potatoes | |

„urchiq 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 Champignon-Rahmsauce" | 29.50 |
| Pork schnitzel with a creamy mushroom sauce served with butter noodles and seasonal vegetables | |
| "Schweins-Steak mit 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 | |
| "Zürcher-Geschnetzeltes vom Kalb" | 38.50 |
| Strips of veal, cooked to Zürich tradition served with mushrooms in an airy cream sauce and a crusty butter rösti | |
| "Kalbs-Leber" | 35.50 |
| 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

Homemade Desserts

"Murtener-Nidle-Kuchen" 13.50
Caramel-flavoured cream cake made with yeast dough
served with homemade blueberry sorbet

mini 11.50

"Hausgemachtes Rhabarber-Tiramisu" 12.50
Homemade rhubarb tiramisu

mini 10.50

"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

With cream but without ice cream 11.50

Do ask for our 'Ice Cream Coupes' menu

Small portions – 2.00

Preparation

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

Suppliers

Bauernhof Langerlen, Schwarzenberg
Bauernhof Vogel, Schwarzenberg
Bauernhof Amrein, Egg, Malers
Bäckerei Lötscher, Schwarzenberg
Betriebsgemeinschaft Bachmann, Malers
Chlistei Käserei Werthenstein
Züger Frischkäse AG
Dhyrberg (oldest salmon smokehouse in Switzerland)
Mundo Rothenburg
Frisco Findus
Prodega Kriens

Source of origin

Veal: Switzerland
Pork: Switzerland
Poultry: Switzerland
Fish: Switzerland
Beef: Switzerland, Uruguay
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)