



Starters

Colourful mixed leaf salad with roasted seeds and almonds 🌻
Grandma's house dressing
13

Caprese salad with Swiss buffalo mozzarella 🌻
tricoloured date tomatoes, balsamic dressing and basil
21

Swiss Caesar salad
fried bacon, organic Sbrinz cheese flakes and croutons
17/25

Chilled green pea soup 🌻🌻
Swiss Edelweiss gin and mint oil
14

“Vitello Trotato”
pink roasted round cut of Swiss veal
sauce made from smoked trout from Kundelfingerhof TG
27

Hand-cut Swiss beef tartare
Maggia pepper, egg yolk cream, herb salad
brioche toast and Fleur des Alpes butter
26/38

🌻 = vegetarian / 🌻🌻 = vegan

Mains

Rösli's veal meatloaf with organic mixed mushroom cream sauce
homemade “Spätzli” and seasonal vegetables
42

“Suure Mocke” (vinegar-braised Swiss beef)
mashed potatoes and seasonal vegetables
“as in the good old times”
44

Alpsteiner Chicken-Saltimbocca
rocket salad with balsamic dressing
sun-dried tomatoes, pine nuts
38

Beef entrecôte from Culinarium Zurich highlands whit herb butter
fresh tagliatelle and seasonal vegetables
52

Whole oven-baked pikeperch from the Altbergfisch fish farm in Dänikon ZH
"filled with fresh herbs, garlic and lemon"
chives-potatoes and seasonal vegetables
46

Ravioli filled with spinach and ricotta cheese 🌻
beetroot puree and caramelized walnuts
24/36

Ticino Loto-Risotto 🌻🌻
with eggplant, zucchini, peppers, tomatoes
32

Baked cauliflower and potato wedges 🌻🌻
caramelized fennel seeds, vegan basil cream
36

*Prices in CHF incl. 8.1% VAT / all meat, fish and bread is of Swiss origin
For allergies and intolerances: in this regard, we ask you to inform our employees*

Desserts

Rösli's chocolate mousse 🌹
with double cream
13

Warm apple cake with raspberry sorbet 🌹🌹
14

Cherry Tiramisu
dark chocolate, cherry compote and sorbet
17

Dessertvariation Alpenrose
18

Ice cream 🌹 or sorbet 🌹🌹
produced by Sorbetto in Zurich
5

with whipped cream 🌹
+ 2

Trio of regional cheeses 🌹
in a selection of "Chäs & Co."
pear bread and seasonal fruit mustard
16