



WEISSES RÖSSLI

MENU

This is where you decide how hungry you are and choose what you feel like.

The portion sizes will depend on the number of courses you ordered.

Included in our menu price are:

Homemade bread, unlimited water and coffee/tea

2 courses for CHF 67 / *CHF 18 Wine pairing*

Starter | Main course

3 courses for CHF 79 / *CHF 28 Wine pairing*

Starter | Main course | Cheese or dessert

4 courses for CHF 97 / *CHF 39 Wine pairing*

Starter | Intermediate course | Main course | Cheese or dessert

5 courses for CHF 109 / *CHF 45 Wine pairing*

Starter | Intermediate course | Main course | Cheese and dessert

Additional entrée CHF 20

Do you have difficulty deciding?

No problem, our head chef Mathieu Bacon will prepare a menu surprise for you.

All prices are in CHF incl. VAT

Weisses Rössli

Bederstrasse 96 | 8002 Zürich | 044 212 63 00 | info@weisses-roessli.ch



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STARTERS

Also available as entrée

Pumpkin soup

Pumpkin chutney | Pumpkin-seed-oil | Pumpkin seeds



Celery

Beetroot | pear | piquillo



Pulpo

Granny smith | chorizo iberico | herb salad

Smoked salmon

Sauerkraut | crème fraîche | figs | dill

Foie gras (+ CHF 5)

Quince | hazelnut | brioche

Feel free to enjoy a glass of sweet wine with the Foie gras:

LIEBLING – AOC Zürich

5cl CHF 8.50

Schwarz, Zürich

Rössli-Tatar (hand cut) (+ CHF 4)

Beef tartar | kratarellen | plums | perigord truffle

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MAIN COURSES

Also available as entrée (except for the duck breast and 'v'ellington)

Mathieu's Bäggli (+ CHF 8)

Veal cheeks | truffled mashed potatoes | winter spinach | cherries

Duck breast

Dried fruits couscous | vegetables tempura | blood oranges

Deer tortelloni

Brodo | green cabbage | lovage

Halibut (+CHF 6)

Cima di rapa | physalis | planted caviar

'V'ellington

Jus | red cabbage



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CHEESES AND DESSERTS

Cheese platter

Swiss cheese | chutney | homemade sourdough fruit bread

Pear tartelette

Vanilla cream | meringues | white chocolate-tonkabean ice cream

Brownie -Hacienda Limon 74% Cacao-

Camu-camu | cacao



Tarocco oranges

Orange mousse | lemon-verbena-oil | almonds | brioche

Ice cream & sorbet scoops (homemade)

Please ask the staff

Feel free to enjoy a glass of sweet wine with your dessert or cheese platter:

LIEBLING – AOC Zürich

5cl CHF 8.50

Schwarz, Zürich

SCACCOMATTO – ALBANA

5cl CHF 15.00

Zerbina, Romagna

MOSCATO D'ASTI

37.5cl CHF 36.00

La Morandina, Piemonte

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