



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.

2 courses for CHF 73 / *CHF 28 Wine pairing / 22 non-alcoholic or hybrid pairing*

Starter | Main course

3 courses for CHF 88 / *CHF 40 Wine pairing / 33 non-alcoholic or hybrid pairing*

Starter | Main course | Cheese or dessert

4 courses for CHF 110 / *CHF 52 Wine pairing / 45 non-alcoholic or hybrid pairing*

Starter | Intermediate course | Main course | Cheese or dessert

5 courses for CHF 125 / *CHF 65 Wine pairing / 57 non-alcoholic or hybrid pairing*

Starter | Intermediate course | Main course | Cheese and dessert

Additional entrée CHF 22

Do you have difficulty deciding?

No problem, our head chef Ivan Capó will prepare a menu surprise for you.

We charge CHF 5.50 per person for unlimited Züri-Water (still and sparkling)

All prices are in CHF incl. VAT

Weisses Rössli

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



WEISSES RÖSSLI

STARTERS

Also available as intermediate course

Deer tatar

Egg yolk | pickled vegetables | herb

Gnocchi

Boletus | vanilla | fig | tomato | pumpkin

Ivan's Caramella

Game stew | burratacrème

Graved masu salmon

Sweet potato | horse radish | buttermilk

Pumpkin-Coconutsoup

Coconut foam | tofu | coriander oil





WEISSES RÖSSLI

MAIN COURSES

Also available as intermediate course (except the venison & red mullet)

Venison (+ CHF 10)

Polenta | celery | red cabbage praline | chestnut | cranberry

We can do veal filet instead of venison, if you are not into 'wild'.

Wild Boar Cheeks

Potato | truffle | kale | king oyster mushroom | sesame carrot

Red mullet

White bean cream | trout caviar | gremolata | mini pak choi | dashi beurre blanc

Cauliflower

Shiitake | curry | pistachio from Bronte

Vegan possible



Spätzli as a side dish + CHF 5



WEISSES RÖSSLI

CHEESES AND DESSERTS

Cheese platter

Swiss cheese | chutney | homemade sourdough fruit bread

Vermicelles Rössli style

Mascarpone | chestnut | cherry | wild berry | honey

Baba au Rhum

Chantilly cream | cinnamon ice cream

Cassis

Sour cream | fig | lime | shiso



Sea Buckthorn

Thyme | müsli

Homemade ice cream & sorbet scoops

Please ask the staff

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

PASSITO DI NOTO

Planeta, Moscato. Sicily

5cl CHF 10.50

MOSCATO D'ASTI

La Morandina, Piedmont

37.5cl CHF 36.00

Weisses Rössli

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