



WEISSES RÖSSLI

# Mittagsmenu

## Vorspeise

Lattich | Traube | Parmesan

oder

Sellerie-Spinat Suppe

## Hauptgang

Entenbrust – Frankreich

Gnocchi | Brokkoli | Jus

Frutti di Mare – Spanien

Paccheri

Arancini

Kürbis | Pilz

Menu Preis

CHF 38.50

Vegi Menu Preis

CHF 31.00

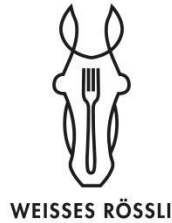
## Menudessert

Kokosmilchreis | Koriander Sorbet

CHF 8.50

Weisses Rössli

Bederstrasse 96 | 8002 Zürich | 044 212 63 00 | [info@weisses-roessli.ch](mailto:info@weisses-roessli.ch)



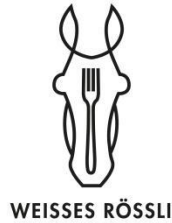
## Vorspeise

|                                                           |       |
|-----------------------------------------------------------|-------|
| Sellerie                                                  | 23.50 |
| Apfel   Cicorino Rosso   Haselnuss   Topinambur   Lattich |       |
| Zander                                                    | 26.00 |
| Schwarzwurzel   Steinpilz   Petersilie                    |       |
| Giulias Ravioli Del Plin                                  | 28.50 |
| Rind   Parmesan   Haselnuss   Nussbutter                  |       |

## Hauptgang

|                                                               |       |
|---------------------------------------------------------------|-------|
| Zweierlei vom Reh                                             | 62.00 |
| Spätzli   Semmelknödel   Kürbis   Preiselbeere   Rosa Pfeffer |       |
| Alpstein Poulet Schnitzel                                     | 37.50 |
| Kartoffel   Brokkoli                                          |       |
| Gelbschwanzmakrele                                            | 43.00 |
| Mandel   Kapern   Verza Raviolo Della Nonna   Basilikum       |       |
| Kürbis-Amaretto Tortelli                                      | 36.50 |
| Parmesan   Salbei                                             |       |

Alle Preise verstehen sich in CHF und inkl. MwSt.

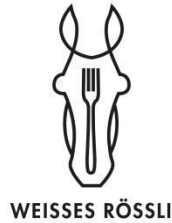


## Käse & Süssspeise

|                                                                       |       |
|-----------------------------------------------------------------------|-------|
| «Marini, Maruni, Maroni»<br>Quark   Rum   Brombeere                   | 15.50 |
| Eclipse<br>Torta Paradiso   Apfel   Bergamotte   Zitrone   Nussbutter | 15.50 |
| Crème Brûlée<br>Feige   Portwein   Orange                             | 15.50 |
| Schweizer Käse<br>Hausgemachtes Chutney   Hausgemachtes Früchtebrot   | 15.50 |

Passend zu Ihrem Käse | Dessert empfehlen wir Ihnen:

|                                                                                                  |        |           |
|--------------------------------------------------------------------------------------------------|--------|-----------|
| SAUTERNES BORDEAUX<br>Château Bastor-Lamontagne AOC<br>Sémillon, Sauvignon Blanc, Sauvignon Gris | 0.5DL  | CHF 11.50 |
| MOSCATO D'ASTI DOCG<br>La Morandina, Piemont<br>Moscato                                          | 3.75DL | CHF 39.00 |
| ELMSFEUER RHUBARB – SEC<br>Andersen Winery, Dänemark<br>Rhabarber Schaumwein                     | 1.0DL  | CHF 13.50 |



## Starter

Celeriac 23.50

Apple | Red Chicory | Hazelnut | Jerusalem Artichoke | Lettuce

Pike-Perch 26.00

Black Salsify | Porcini Mushroom | Parsley

Giulia's Ravioli Del Plin 28.50

Beef | Parmesan | Hazelnut | Brown Butter

## Main Course

Duo Of Venison 62.00

Spätzli | Bread Dumpling | Pumpkin | Cranberry | Pink Pepper

Alpstein Chicken Schnitzel 37.50

Potato | Broccoli

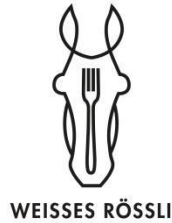
Yellowtail 43.00

Almond | Capers | Verza Raviolo Della Nonna | Basil

Amaretto Pumpkin Tortelli 36.50

Parmesan | Sage

All prices are in CHF incl. VAT



## Cheese & Dessert

|                                                                     |       |
|---------------------------------------------------------------------|-------|
| «Marini, Maruni, Maroni»<br>Quark   Rum   Blackberry                | 15.50 |
| Eclipse<br>Torta Paradiso   Apple   Bergamot   Lemon   Brown Butter | 15.50 |
| Crème Brûlée<br>Fig   Port Wine   Orange                            | 15.50 |
| Swiss Cheese<br>Homemade Chutney   Homemade Fruit Bread             | 15.50 |

To complement your cheese | dessert, we recommend:

|                                                                                                  |        |           |
|--------------------------------------------------------------------------------------------------|--------|-----------|
| SAUTERNES BORDEAUX<br>Château Bastor-Lamontagne AOC<br>Sémillon, Sauvignon Blanc, Sauvignon Gris | 0.5DL  | CHF 11.50 |
| MOSCATO D'ASTI DOCG<br>La Morandina, Piemont<br>Moscato                                          | 3.75DL | CHF 39.00 |
| ELMSFEUER RHUBARB – SEC<br>Andersen Winery, Dänemark<br>Sparkling Rhubarb Wine                   | 1.0DL  | CHF 13.50 |