

STARTERS & MAINS

STARTERS

THE STARTER SELECTION Our recommendation for the table – 39 €

All 3 starters as tasting portions to share + fresh leaf salad in the centre of the table

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| Vine Tomatoes Burrata Pesto | 19 € — 14 € tasting portion |
| <i>Vine tomatoes in thin slices aged balsamic olive oil burrata pesto</i> | |
| Salmon Ceviche | 19 € — 14 € tasting portion |
| <i>Finest salmon fillet watermelon tiger's milk melon sesame</i> | |
| Local Venison Carpaccio | 19 € — 14 € tasting portion |
| <i>Venison rump in thin slices miso aged balsamic young leek</i> | |

SOUPS

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| Baden-Style Pancake Soup | 9 € |
| <i>Rich beef broth herb pancake strips vegetable julienne</i> | |
| Thai Curry Soup with King Prawn | 11 € |
| <i>Coconut milk lemongrass king prawn gentle heat</i> | |
| Rössle Fish Soup | 19 € |
| <i>Bouillabaisse fish fillets king prawn aioli</i> | |

SUMMER SALAD

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| Crispy Seasonal Salad | 12 € |
| <i>Aioli tomatoes seeds radishes</i> | |
| + Grilled premium fish fillets | 18 € |
| + King prawns with tomatoes and garlic | 24 € |
| + Rump steak (200 g) from the grill | 18 € |

MAINS

PRIME CUTS

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| BEEF FILLET (250 g) from local farming | 43 € |
| DREAM STEAK: Entrecôte / Rib-eye (300 g) | 42 € |
| RUMP STEAK (200 g) from the hip | 35 € |

served with fresh seasonal vegetables, one side & one sauce of your choice

SIDES: Chips | Potato fritters | Swabian pasta | Fried potatoes

SAUCE: Red wine onion sauce | Pepper cream | Barbecue | Herb butter

RÖSSLE CLASSICS

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| The Rössle Fish Trio | 39 € — 32 € smaller portion |
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3 grilled premium fish fillets | king prawn | saffron sauce | seasonal vegetables | pasta

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| Our Beef Liver – pan-fried or braised | 27 € |
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Sliced beef liver | roasting jus or balsamic sauce | fried potatoes

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| The Cream Schnitzel | 28 € — 22 € smaller portion |
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Pork schnitzel | fine cream sauce | Swabian pasta

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| Beef Tongue Grandmother's Style | 29 € — 23 € smaller portion |
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Braised beef tongue | Madeira sauce | pasta

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| The Cordon Bleu | 31 € — 25 € smaller portion |
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Stuffed pork schnitzel | Hausach cheese | Elzach ham | roasting sauce | chips

VEGETARIAN

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| The Celeriac Cordon Bleu | 29 € |
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Celeriac | Hausach cheese | carrot purée | crispy vegetables

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| Forchheim Potatoes | 29 € |
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New potatoes | herbs | ricotta cream | poached egg | summer vegetables

DRINKS & MORE

APÉRITIF

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| NOU CRÉMANT ROSÉ Piwi-Kollektiv Eichstetten Kaiserstuhl | 9 € |
| NEGRONI The Italian bar classic | 11 € |
| LIMONCELLO SPRITZ (alcohol-free) Refreshing, zesty & summery | 9 € |

OUR CHEF'S MENU

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| 3 Gänge | 59 € |
| 4 Gänge | 62 € |
| 5 Gänge | 69 € |

Would you like to be spoiled?

Let our kitchen team choose for you! Always seasonal – always creative – always surprising.

Fish | Meat | Vegetarian – whichever you prefer.

WINE OF THE MONTH

2024 MAISON BLANC – The light all-rounder

Weingut Trautwein (organic) | Bahlingen | Kaiserstuhl Baden

0,1l 5 € 0,25l 10 €

FOR OUR YOUNGER GUESTS

Veal Meatballs 18 €

Homemade veal meatballs | cream sauce | carrot vegetables | Swabian pasta

Salmon Fillet 20 €

Grilled salmon fillet | broccoli | pasta

We also have pasta, chips, schnitzel and more for your children.

All prices include statutory VAT. We have an allergen list available on request.

SPECIALS

Our culinary specials – seasonal & fresh

Black Forest Trout "Müllerin" 30 €
With lemon herb butter and parsley potatoes

Poacher's Pan of Venison 35 €
Braised venison shoulder, venison patty & venison pasta pocket | two sauces | celeriac purée | lingonberries | fresh mushrooms | homemade Swabian pasta

Homemade Venison Patties 26 € — 22 € small
With juniper cream | fresh mushrooms | celeriac purée | Swabian pasta

Our Summer Special

Whole Breton Artichoke 17 €
With tomato vinaigrette | ricotta lemon dip | sourdough bread

DESSERTS & CHEESE

Rössle Dessert Selection 19 €
Crème Brûlée | mascarpone cream with strawberries | frozen chocolate mousse | apple crumble – Perfect for sharing

Crème Brûlée 14 €
Vanilla-scented | marinated strawberries | sour cream lime ice cream

Kaiserschmarrn 12 € / 19 € for 2 persons
With marinated strawberries and bourbon vanilla ice cream

ICE CREAM ALWAYS WORKS: Vanilla · Chocolate · Sour Cream Lime · Apricot Sorbet · Strawberry Sorbet 3 €

FINEST CHEESE

A Selection of Raw Milk Cheeses 17 €
Organic Ramsteinerhof farm in Hausach | butter | apple mustard | sourdough bread

DESSERT WINE & DIGESTIF

2024 SCHEUREBE Auslese | Markus Weishaar | Eichstetten | Kaiserstuhl 5 cl 5 €
Fine fruit spirits from the VALLENDAR distillery in Kail an der Mosel:

Riesling Marc de Moselle 2 cl 5 €

Hazelnut – The Original 2 cl 6 €

Red Vineyard Peach Brandy 2 cl 7 €

Mirabelle Plum Brandy 2 cl 6 €

SET MENU

In the summer month of June

House-baked sourdough bread with two kinds of butter
Marinated garden cucumber | soured cream | young leek | flame salmon
Venison pasta pockets with red wine onion sauce and celeriac purée
Apricot sorbet
Local venison medallions with Burgundy sauce, pointed cabbage,
fresh chanterelles and chive quark pasta
Iced watermelon soup with Buchholz strawberries
and sour cream lime ice cream

69 €

We have also prepared a wonderful vegetarian option ;-)

TASTY TUESDAY

In June – every Tuesday

House-baked sourdough bread with two kinds of butter
Local venison tartare with miso, roasted hazelnuts and toast
Gazpacho with crispy croutons
Raviolo with egg yolk and celeriac with red wine onion sauce
Blueberry sorbet
Grilled wolffish with pepper sauce, ratatouille and arancini
Iced strawberry and melon salad with refreshing strawberry sorbet

69 €

every Tuesday 59 €