

STARTERS

APPETISERS

THE STARTER TRIO Our recommendation for the table

39 €

All 3 starters as small tastings to share + fresh leaf salad in the centre of the table

Vine Tomatoes | Burrata | Pesto

19 € – 14 € tasting

Sliced vine tomatoes | aged balsamic | olive oil | burrata | pesto

Salmon Ceviche

19 € – 14 € tasting

Finest salmon fillet | watermelon tiger's milk | melon | sesame

Carpaccio of Local Venison

19 € – 14 € tasting

Thinly sliced venison | miso | aged balsamic | young leek

SOUPS

Baden-Style Pancake Soup

9 €

Rich beef broth | herb pancake strips | vegetable julienne

Thai Curry Bisque with King Prawn

11 €

Coconut milk | lemongrass | king prawn | subtle heat

Rössle Fish Soup

19 €

Bouillabaisse | fish fillets | king prawn | aioli

SUMMER SALAD

Crisp Seasonal Salad

12 €

Aioli | tomatoes | seeds | radishes

+ Grilled noble fish fillets 18 €

+ King prawns with tomato and garlic 24 €

+ Rump steak (200 g) from the grill 18 €

MAINS

FINEST BEEF

BEEF FILLET (250 g) from local farms	43 €
GENTLEMAN'S CUT: Entrecôte / Rib-Eye (300 g)	42 €
RUMP STEAK (200 g)	35 €
<i>served with fresh seasonal vegetables, your choice of side and sauce</i>	
SIDE: Fries potato fritters Knöpfle noodles fried potatoes	
SAUCE: Red wine onion pepper cream barbecue herb butter	

RÖSSLE CLASSICS

The Rössle Fish Platter	39 € – 32 € smaller portion
<i>3 kinds of grilled noble fish king prawn saffron sauce seasonal vegetables pasta</i>	
Calf's Liver – "sour" or "pan-roasted"	27 €
<i>Sliced calf's liver roasting jus or balsamic sauce fried potatoes</i>	
Cream Schnitzel	28 € – 22 € smaller portion
<i>Pork schnitzel fine cream sauce Knöpfle noodles</i>	
Beef Tongue – "Grandmother's Style"	29 € – 23 € smaller portion
<i>Braised beef tongue Madeira sauce pasta</i>	
Cordon Bleu	31 € – 25 € smaller portion
<i>Stuffed pork schnitzel Hausach cheese Elzach ham roasting sauce fries</i>	

VEGETARIAN

Celeriac Cordon Bleu	29 €
<i>Celeriac Hausach cheese carrot purée crisp vegetables</i>	
Forchheim Potatoes	29 €
<i>New potatoes herbs ricotta cream poached egg summer vegetables</i>	

DRINKS

APERITIF

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

OUR CHEF'S TASTING MENU

3 courses	59 €
4 courses	62 €
5 courses	69 €

*Let us spoil you –
leave the selection to our kitchen team! Always seasonal, creative and surprising.
Fish | Meat | Vegetarian – whatever you prefer.*

WINE OF THE MONTH

2024 MAISON BLANC – The effortless all-rounder

Weingut Trautwein (organic) | Bahlingen | Kaiserstuhl Baden

100 ml 5 € 250 ml 10 €

FOR YOUNGER GUESTS

Veal Patty 18 €
Homemade veal patty | cream sauce | glazed carrots | Knöpfle noodles

Salmon Fillet 20 €
Grilled salmon fillet | broccoli | pasta

We also have pasta, fries, schnitzel and more for our youngest guests.

All prices include VAT. For allergies and intolerances we have a detailed list available.

RECOMMENDATIONS

Our culinary highlights – seasonal & fresh

Black Forest Trout “Meunière” 30 €
With lemon herb butter and parsley potatoes

Poacher's Pan of Venison 35 €
Braised venison shoulder, venison patty & venison ravioli | two sauces | celeriac purée | cranberries | fresh mushrooms | homemade Knöpfle noodles

Homemade Venison Patties 26 € – 22 € smaller
With juniper cream | fresh mushrooms | celeriac purée | Knöpfle noodles

Our Summer Special

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

DESSERTS & CHEESE

Rössle Dessert Trio 19 €
Crème Brûlée | mascarpone cream with strawberries | iced chocolate mousse | apple crumble – perfect for sharing

Crème Brûlée 14 €
Vanilla flavoured | marinated strawberries | sour cream lime sorbet

Oven-Fresh Cherry Crumble with Bourbon Vanilla Ice Cream 13 €
Kaiserstuhl cherries | shortcrust crumble | vanilla ice cream

ICE CREAM: Vanilla · Chocolate · Sour Cream Lime · Apricot Sorbet · Strawberry Sorbet **per scoop 3 €**

FINEST CHEESE

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 €

Liquid fruit from the Vallendar distillery, Kail on the Moselle:

Riesling Marc – 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 OF THE MONTH

June

Freshly baked sourdough with two butters
Marinated cucumber | sour cream | young leek | flame-smoked salmon
Venison ravioli with red wine onion sauce and celeriac purée
Apricot sorbet
Medallions of local venison with Burgundy sauce, pointed cabbage,
fresh chanterelles and chive quark noodles
Iced watermelon soup with Buchholz strawberries
and sour cream lime ice cream

69 €

A wonderful vegetarian option is also available ;-)

TASTY TUESDAY

In June – every Tuesday

Freshly baked sourdough with two butters
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 & melon salad with refreshing strawberry sorbet

69 €

every Tuesday 59 €