

OUR MENUS · JUNE 2026

Inn Menu

Fresh. Regional. Cooked with heart.

5 Courses · €69 per person

All dishes also available individually

— WELCOME —

House-baked sourdough bread

with two kinds of butter

— STARTER —

Marinated garden cucumber

with sour cream, olive oil, young leek and flame-seared salmon

— FIRST MAIN —

Venison dumplings

with red wine onion sauce and celeriac puree

— INTERMEZZO —

Apricot sorbet

— MAIN COURSE —

Medallions of local venison

*with Burgundy sauce, pointed cabbage, fresh chanterelles
and chive-quark Knoepfle*

— DESSERT —

Chilled watermelon soup

with Buchholz strawberries and sour cream-lime ice cream

We have also prepared a wonderful vegetarian option!

EVERY TUESDAY IN JUNE

Tasty Tuesday

6 Courses · €59 per person · Tuesdays only

— WELCOME —

House-baked sourdough bread
with two kinds of butter

— STARTER —

Venison tartare
with miso, roasted hazelnuts and toast

— SOUP —

Gazpacho
with crispy croutons

— PASTA —

Raviolo with egg yolk and celeriac
with red wine onion sauce

— INTERMEZZO —

Blueberry sorbet

— MAIN COURSE —

Grilled wreckfish
with pepper sauce, ratatouille and arancini

— DESSERT —

Chilled strawberry-melon salad
with refreshing strawberry sorbet

OUR CHEF'S MENU

Let yourself be spoiled

*Always seasonal · always creative · always a surprise
Fish · Meat · Vegetarian – just as you like it*

3 Courses

€59

4 Courses

€62

5 Courses

€69

Leave the choice to our kitchen team!

TO START · APERITIFS

Aperitifs

Nou Cremant Rose	€9
<i>Piwi-Kollektiv Eichstetten Kaiserstuhl</i>	
Negroni	€11
<i>The Italian bar classic</i>	
Limoncello Spritz	€9
<i>Non-alcoholic · Refreshing, citrusy & summery</i>	

WINE RECOMMENDATIONS

Wine

WINE OF THE MONTH

2024 Maison Blanc	0.1l – €5 / 0.25l – €10
<i>Weingut Trautwein (organic) Bahlingen Kaiserstuhl · Baden</i>	

FRESH & LIGHT

2024 Auxerrois VDP.Ortswein	€34
<i>Woehrle Lahr</i>	

FULL-BODIED & DISTINCTIVE

2022 Sauvignon Blanc Fume	€47
<i>Landerer Oberrotweil</i>	

FOOD · STARTERS

Starters

OUR RECOMMENDATION FOR THE TABLE

The starter variation

*All 3 starters as sharing portions
with a fresh green salad in the centre of the table*

Beetroot Goat cheese Almonds	€19 / €14 taster
<i>Thinly sliced aged balsamic olive oil roasted almonds</i>	
Salmon ceviche	€19 / €14 taster
<i>Finest salmon fillet passion fruit tigers milk mango sesame</i>	
Venison carpaccio	€19 / €14 taster
<i>Venison rump in thin slices miso aged balsamic young leek puffed rice</i>	

FOOD · SOUPS & SALADS

Soups & Salads

Baden Flaedle soup	€9
<i>Rich beef broth herb crepe strips vegetable julienne</i>	
Thai curry soup with king prawn	€11
<i>Coconut milk lemongrass king prawn gentle heat</i>	
Roessle fish soup	€19
<i>Bouillabaisse style fish fillets king prawn aioli</i>	
Seasonal summer salad	€12
<i>Crisp salad aioli tomatoes seeds radishes</i>	
<i>Add to salad: + Grilled noble fish fillets €18 · + King prawns with tomato & garlic €24</i>	

MAINS · FINEST MEAT

Steaks from the Grill

All steaks served with fresh seasonal vegetables or crisp salads

Beef tenderloin (250 g)	€38
<i>Locally reared</i>	
The legend: Entrecote / Rib-eye (300 g)	€36
Rump steak (200 g)	€30
<i>From the hip</i>	
<i>+ Side of choice: Fries Potato fritters Knoepfle Fried potatoes +€5</i>	
<i>+ Sauce of choice: Red wine onion Pepper cream Barbecue Herb butter +€3</i>	

CULINARY RECOMMENDATIONS · FROM THE CHEF

Black Forest trout "Meunieure"	€30
<i>with lemon herb butter and parsley potatoes</i>	
Poacher's venison skillet	€35
<i>Braised venison shoulder, venison patty & venison dumpling · two sauces · celeriac puree · lingonberries fresh mushrooms · homemade Knoepfle</i>	
Homemade venison patty	€26 / €22 small
<i>with juniper cream, fresh mushrooms, celeriac puree and Knoepfle</i>	
Markgraefler asparagus	
<i>with Hollandaise sauce, Kratzete or potatoes</i>	
<i>200 g – €25 · 300 g – €29</i>	
<i>optional + two kinds of ham €9</i>	
<i>+ Grilled beef tenderloin (180 g) €19</i>	
<i>+ Breaded veal escalope €16</i>	

MAINS · ROESSLE CLASSICS

Roessle Classics

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- The Roessle fish variation** ————— €39 / €32 small
3 grilled noble fish fillets | king prawn | saffron sauce | seasonal vegetables | pasta
- Beef liver "sour" or "roasted"** ————— €27
Sliced beef liver | roast jus or balsamic sauce | fried potatoes
- The cream schnitzel** ————— €28 / €22 small
Free-range pork schnitzel | fine cream sauce | Knoepfle
- Beef tongue "grandmother's style"** ————— €29 / €23 small
Braised beef tongue | Madeira sauce | pasta
- The Cordon Bleu** ————— €31 / €25 small
Stuffed pork schnitzel | Hausach cheese | Elzach ham | roast sauce | fries
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MAINS · VEGETARIAN

Vegetarian

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- The celeriac Cordon Bleu** ————— €29
Celeriac | Hausach cheese | carrot puree | crisp vegetables
- 3 bread dumplings with asparagus** ————— €32
Spinach | mountain cheese | beetroot dumplings | creamy green & white asparagus | vegetables
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FOR OUR YOUNGER GUESTS

For our little guests

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- Veal patties** ————— €18
Homemade veal patties | cream sauce | carrot vegetables | Knoepfle
- Salmon fillet** ————— €20
Grilled salmon fillet | broccoli | pasta

Of course we also have pasta, fries, schnitzel etc. prepared for your children.

Gasthof Rössle

Food · Life · Pleasure

RESERVATIONS & ENQUIRIES

Gladly via WhatsApp: 016091301159

ALLERGIES & INTOLERANCES

A detailed list is available on request.

GIFT VOUCHERS

Available at any time from
our service staff.

PRICES

All prices include statutory VAT.

Kristin & Manuel with the entire Rössle family

look forward to welcoming you