

TO DINE

STARTERS

THE STARTER SELECTION - Our recommendation for the table 39 €

A dream for anyone who loves to share. All 3 starters served as tasting portions, plus a fresh green salad for the table.

Vine tomato with burrata - finely marinated 19 € --- 14 € as a tasting portion

Vine tomatoes thinly sliced | aged balsamic | olive oil | burrata | pesto

Salmon ceviche 19 € --- 14 € as a tasting portion

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

Carpaccio of local venison 19 € --- 14 € as a tasting portion

Venison loin thinly sliced | miso | aged balsamic | young leek

SOUPS

Badische Flädlesuppe 9 €

Rich beef broth | herb pancake strips | julienne vegetables

Thai curry soup with king prawn 11 €

Coconut milk | lemongrass | king prawn | mild spice

Rössle fish soup 19 €

Bouillabaisse | fish fillets | king prawn | aioli

SUMMER SALAD

Crisp seasonal salad 12 €

Aioli | tomatoes | seeds | radishes

optional + grilled fine fish fillets 18 €

+ king prawns with tomatoes and garlic 24 €

+ grilled rump steak (200 g) 18 €

TO LIVE

FINEST MEAT

BEEF FILLET (250 g) from local farms 43 €

MEN'S DREAM: Entrecôte / Rib-eye steak (300 g) 39 €

RUMP STEAK (200 g) from the hip 35 €

served with fresh vegetables of the season, one side dish & one sauce

Side: French fries | potato dumplings | Spätzle | fried potatoes

Sauce: red wine onion sauce | creamy pepper sauce | barbecue | herb butter

RÖSSLE CLASSICS

The Rössle fish variation 39 € --- 32 € smaller portion

Three kinds of grilled fine fish fillets | king prawn | saffron sauce | seasonal vegetables | pasta

Our beef liver "tangy" or "pan-fried" 29 €

Sliced beef liver | pan gravy or balsamic sauce | fried potatoes

The cream sauce schnitzel 28 € --- 22 € smaller portion

Pork schnitzel | fine cream sauce | Spätzle

Beef tongue "Grandmother's style" 29 € --- 23 € smaller portion

Boiled beef tongue | Madeira sauce | pasta

The Cordon Bleu 31 € --- 25 € smaller portion

Stuffed pork schnitzel | Hausach cheese | Elzach ham | gravy | French fries

VEGETARIAN

The celeriac Cordon Bleu 29 €

Celeriac | Hausach cheese | carrot purée | crisp vegetables

Tube pasta with chanterelles, shiitake & herb oyster mushrooms 31 €

Bronze-cut tube pasta | pan-fried mushrooms | mushroom fumet | poached egg | summer vegetables

TO ENJOY

APERITIF

Nou Crémant Rosé | Piwi-Kollektiv | Eichstetten | Kaiserstuhl 9 €

Negroni | The Italian bar classic 11 €

Limoncello Spritz (non-alcoholic) | Refreshing, citrusy & summery 9 €

OUR CHEF'S MENU

3 courses 59 €

4 courses 62 €

5 courses 69 €

Would you like to be spoiled?

Then let our kitchen team choose for you! Always seasonal – always creative – always a surprise.

Fish | meat | vegetarian – just as you like it.

WINE OF THE MONTH

2024 Maison Blanc – The light all-rounder

Weingut Trautwein (bio) | Bahlingen | Kaiserstuhl Baden

0.1 | 5 € 0.25 | 10 €

FOR OUR YOUNGER GUESTS

Veal meatballs 18 €

Homemade veal meatballs | cream sauce | carrot vegetables | Spätzle

Salmon fillet

Grilled salmon fillet | broccoli | pasta

Of course we also have pasta, fries, schnitzel and more ready for your children.

All prices include statutory VAT. If you have allergies or intolerances, we have a list ready for you.

RECOMMENDATIONS

Our culinary recommendations – seasonal & fresh

Black Forest trout "Müllerin style" 30 €

With lemon herb butter and parsley potatoes

Poacher's pan of venison 35 €

Braised venison shoulder, venison meatballs & venison ravioli | two sauces | celeriac purée | lingonberries | fresh mushrooms | homemade Spätzle

Homemade venison meatballs 26 € --- 22 € small

With juniper cream | fresh mushrooms | celeriac purée | Spätzle

Our Summer Special

Whole Breton artichoke 15 €

With tomato vinaigrette | ricotta-lemon dip | sourdough bread

DESSERTS & CHEESE

Rössle dessert selection 19 €

Crème brûlée | mascarpone cream with Kaiserstuhl berries | iced chocolate mousse | apple crumble – perfect for sharing

Crème Brûlée 15 €

Flavoured with vanilla | marinated berries | sour cream-lime ice cream

Oven-fresh cherry crumble with bourbon vanilla ice cream 13 €

Kaiserstuhl cherries | shortcrust crumble | vanilla ice cream

Ice cream always works:

Vanilla · chocolate · sour cream-lime · apricot sorbet · strawberry sorbet per scoop 3 €

FINEST CHEESE

Small selection of raw milk cheese 17 €

Bioland farm Ramsteinerhof in Hausach im Kinzigtal | butter | apple mustard | sourdough bread

TAVERN MENU

In the summer month of July

Home-baked sourdough bread with two kinds of butter

Colourful vine tomatoes

with feta cream, olive oil, balsamic pearls & crunch

Tube pasta with fresh chanterelles

and grated mountain cheese

or with freshly shaved summer truffle +7 €

Crispy pan-fried corn-fed chicken breast

with red wine onion sauce, courgette pesto and creamy polenta

Marinated Kaiserstuhl berries with frozen yoghurt

Menu with chanterelle pasta 69 € Menu with truffle pasta 76 €

TASTY TUESDAY

In July – every Tuesday

Home-baked sourdough bread with two kinds of butter

Iced salad of watermelon, cherry tomato & passion fruit

with pan-fried char

Chilled cucumber soup

with sour cream and cured salmon

Tagliatelle with Burgundy ragù and grated mountain cheese

Apricot sorbet

Pink pan-fried beef medallion with pan-fried mushrooms,

cream sauce, broccoli and pommes dauphine

Esterházy parfait with Kaiserstuhl berries and roasted hazelnuts

~~69€~~

59 € every Tuesday