

D I N E

S T A R T E R S

The Starter Variation > Our recommendation for the table **€39**

A dream for anyone who loves to share. With the starter variation we serve all 3 starters as tasting portions for the table, plus a delicious fresh green salad in the middle.

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

Thinly sliced vine tomatoes | aged balsamic vinegar | olive oil | burrata | pesto

Salmon ceviche **€19 --- €14 tasting portion**

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

Carpaccio of local venison **€19 --- €14 tasting portion**

Thinly sliced venison loin | miso | aged balsamic vinegar | young leek

S O U P S

Baden-style pancake soup **€9**

Rich beef broth | herb crêpe strips | julienne vegetables

Thai curry soup with king prawn **€11**

Coconut milk | lemongrass | king prawn | delicate spice

Rössle fish soup **€19**

Bouillabaisse | fish fillets | king prawn | aioli

S U M M E R S A L A D

Crisp seasonal salad | aioli | raw vegetable salads | tomatoes | seeds | radishes **€12**

optional + grilled fine fish fillets €20

+ king prawns with tomatoes and garlic €24

+ grilled rump steak (200 g) €22

L I V E

FINEST MEAT

Beef fillet (250 g) from local farming €45

Man's Dream: entrecôte / rib-eye steak (300 g) €41

Rump steak (200 g) from the loin €39

served with fresh seasonal vegetables, one side dish & one sauce

Side dish of your choice: French fries | potato dumplings | Spätzle | pan-fried potatoes

Sauce of your choice: 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 "sour-style" or "pan-fried" €29

Sliced beef liver | roasting jus or balsamic sauce | pan-fried potatoes

The Creamy Pork Schnitzel €29 --- €23 smaller portion

Pork schnitzel | delicate cream sauce | Spätzle

Beef Tongue "grandmother's style" €29 --- €23 smaller portion

Boiled beef tongue | Madeira sauce | pasta

The Cordon Bleu €32 --- €25 smaller portion

Stuffed pork schnitzel | Hausach cheese | Elzach ham | roasting sauce | French fries

VEGETARIAN

The Celeriac Cordon Bleu €29

Celeriac | Hausach cheese | carrot purée | crisp vegetables

Tube pasta with fresh chanterelles, shiitake & king oyster mushrooms €31

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

ENJOY

APERITIF

Nou Crémant Rosé | Piwi Collective | Eichstetten | Kaiserstuhl €9

Negroni | The Italian bar classic €11

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

OUR CHEF'S TASTING 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 surprising

Fish | Meat | Vegetarian - just as you like it.

WINE OF THE MONTH

2024 Chardonnay - "Young Wild Ones" Edition

Weingut Hunn | Gottenheim | Tuniberg

0.10 l - €5 0.25 l - €10

FOR OUR YOUNGER GUESTS

Veal meatballs €18

Homemade veal meatballs | cream sauce | carrot vegetables | Spätzle

Salmon fillet €20

Grilled salmon fillet | broccoli | pasta

Of course we've also prepared pasta, French fries, schnitzel etc. for your children.

ALL PRICES INCLUDE STATUTORY VAT.

FOR ALLERGIES AND INTOLERANCES, WE HAVE PREPARED A LIST FOR YOU.

