

TO DINE

STARTERS

The Starter Selection – Our recommendation for the table – 39 €

A dream for anyone who loves to share. We serve all 3 starters as tasting portions to share, plus a delicious fresh green salad for the middle of the table.

Beetroot with goat cheese – finely marinated – 19 € --- 14 € as a tasting portion

Thinly sliced beetroot | goat cheese cream | aged balsamic | olive oil | toasted almonds

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

Finest salmon fillet | passion fruit tiger's milk | tomato | sesame

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

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

SOUPS

Badische Flädlesuppe (Baden-style pancake soup) 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

CRISP SALADS

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 €

TO LIVE

FINEST MEAT

BEEF FILLET (250 g) from local farms 45 €

MEN'S DREAM: Entrecôte / Rib-eye steak (300 g) 41 €

RUMP STEAK (200 g) from the beef loin 39 €

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

Side of your choice: French fries | potato dumplings | Spätzle | 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 “tangy” or “pan-fried” 29 €

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

The cream sauce schnitzel 29 € --- 23 € 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 32 € --- 25 € smaller portion

Stuffed pork schnitzel | Hausacher cheese | Elzacher ham | gravy | French fries

VEGETARIAN

Celeriac Cordon Bleu 29 €

Celeriac | Hausacher cheese | carrot purée | crisp vegetables

Autumn pumpkin pasta with Hokkaido pumpkin & roasted peanuts 28 €

“Al bronzo” tube pasta | pumpkin | shaved mountain cheese | crisp 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 TASTING MENU

3 courses 59 €

4 courses 62 €

5 courses 69 €

Would you like to be spoiled?

Then leave the choice to our kitchen team!

Always seasonal – always creative – always surprising

Fish | Meat | Vegetarian – just the way you like it.

WINE OF THE MONTH

2024 Chardonnay – “Edition junge Wilde” – 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, fries, schnitzel etc. for your children.

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



DESSERTS & CHEESE

FINEST CHEESE

Small selection of raw-milk cheese

from the Bioland farm Ramsteinerhof in Hausach im Kinzigtal, served with butter, apple
mustard and sourdough bread

17,-

FINE PASTRY CREATIONS

– TO SHARE OR ENJOY ALONE –

Crème brûlée flavoured with the finest bourbon vanilla

12,-

Mousse au chocolat made with the finest Belgian chocolate & a chocolate tuile

12,-

Classic tiramisu with homemade ladyfingers

12,-

Oven-fresh plum crumble with vanilla butter crumble

12,-

ICE CREAM ALWAYS WORKS:

Vanilla · almond · sour cream-lime · apricot sorbet · strawberry sorbet

per scoop 3,-

LIQUID FRUIT

by Hubertus Vallendar / a world-class distiller.

Red vineyard peach brandy – 2 cl 6,-

Marc de Moselle Riesling pomace brandy – 2 cl 6,-

Hazelnut spirit – The Original – 2 cl 6,-

Mirabelle plum brandy – 2 cl 6,-

DESSERT WINE

2024 Scheurebe Auslese | Markus Weishaar | Eichstetten | Kaiserstuhl – 5 cl 5,-

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TAVERN MENU

IN OCTOBER

M E N U

Home-baked sourdough bread with two butters

Celeriac carpaccio

with sour cream, young leek and caramelised walnuts

Beef consommé

with mushroom Maultäschle (Swabian ravioli), vegetables and chives

24-hour braised veal shoulder

with red wine onions, pumpkin and Serviettenknödel (bread dumpling)

or

Grilled wolffish fillet

with creamy pepper sauce, herb mashed potatoes and wild broccoli

Apricot sorbet

Rössle dessert variation

Crème brûlée, tiramisu and plum crumble

We've also prepared a wonderful vegetarian option ;-)

All courses can also be ordered individually

69 €

WINE RECOMMENDATIONS

2024 Chardonnay Schliengen – VDP.Ortswein

Blankenhorn | Schliengen | Markgräflerland

39 €

2023 Cabernet Merlot Zeit

Abril (bio) | Bischoffingen | Kaiserstuhl

49 €

2020 Pinot Noir Laufener Altenberg

Schlumberger-Bernhart | Laufen | Markgräflerland

46 €

2024 Cuvée Rosé

Schätzle | Schelingen | Kaiserstuhl

31 €

RECOMMENDATIONS

CULINARY RECOMMENDATIONS

Black Forest trout “Meunière”

Lemon herb butter | parsley potatoes

30 €

Poacher's pan of venison

*Braised venison shoulder | venison meatballs
venison Maultäschle | two sauces | celeriac purée
lingonberries | fresh mushrooms | homemade Spätzle*

35 €

Homemade venison meatballs

*Juniper cream sauce | fresh mushrooms
celeriace purée | Spätzle*

26 € --- 22 € smaller portion

OUR FAVOURITE SUMMER WINE

2024 Auxerrois – VDP.Ortswein

Markus Wöhrle | Lahr | Breisgau

0.375 l 19 €