



COLD STARTERS

Tartare of local beef herb pan brioche butter	
150 gr	19,50
180 gr	24,00
South Tyrolean specialities bacon smoked sausages cheese	15,00
horseradish pickled cucumber	
Vital salad: rocket nectarines leaf salad basil mozzarelline	14,50
Hummus tomatoes homemade foccaccia vegan	11,50
Burrata tomato varieties basil	12,50
Bruschetta Duo: tomatoes, burrata avocado.	12,50
Mediterranean salad: olives taggiasche dried tomatoes rocket vegan	13,00
with goat cream cheese.	15,50

SOUPS

South Tyrolean dumpling soup	8,50
Consommé Célestine	7,50
Traditonal consommé with milt croûtons.	8,00

WARM STARTERS

Ravioli Tyrolean style spinach cheese butter parmesan	14,50
Variety of dumplings: cheese beetroot wild garlic	15,00
Lemongrass Risotto local char	18,00
Tempura squash blossoms leaf salad oranges fennel pine nuts vegan	16,00

PASTA

Linguine garlic olive oil chili cream of cauliflower	12,50
anchovy breadcrumbs	
Spaghetti alla carbonara	13,50
Spaghetti bolognese sauce	12,00
Rigatoni tomatoes vegan	11,00
Linguine basil pesto burrata	13,50

FISH & MEAT

Broiled trout roast potatoes	24,00
Fried fillet of gilthead mediterranen vegetables roast potatoes	26,00
Grilled Rib-Eye-Steak herb butter grilled vegetables crispers potatoes	30,00
Saddle of veal steak in herb crust glazed carrots celery purée	30,00

RÖSSL'S CLASSICS

Calf's liver venetian style pilaff rice	23,50
Sirloin steak with fried onions roast potatoes	24,00
Veal escalope viennese style crispers potatoes cranberries	20,00

DISHES FOR CHILDREN

Turkey escalope viennese style french fried potatoes.	12,00
Rigatoni tomatoes vegan	8,50

DESSERTS

Apple strudel with homemade puff pastry vanilla ice-cream whipped cream	8,00
Tiramisu of strawberries	8,00
Affogato: vanilla ice-cream Espresso	4,00
Variety of sorbet: black currant basil elderberry.	8,50
Warm raspberries over vanilla ice-cream	8,00
One scoop of homemade ice-cream.	2,00
South Tyrolean cheese with fig and spicy mustard chutney	12,00