



À la carte

STARTERS

Mixed platter of cold meats and local cheese	13,00
Bread-time-plate - Bacon, smoked sausages, cheese	12,00
South Tyrolean farmhouse bacon	12,00
Tyrolean platter- Bacon, smoked sausages, smoked beef	12,00
Swiss sausage salad	8,00
Cheese platter with chutney fig and spicy mustard	14,00
Marinated grilled vegetables with homemade polenta bread <i>vegan</i>	12,50
Mozzarella with fresh tomatoes, olive oil and basil	9,00
Mixed salad with hard-boiled egg	10,00
Mixed salad with smoked grilled cheese	12,00

SOUPS

Tyrolean dumpling soup	6,00
White wine soup with cinnamon croûtons	6,00
Consommé with milt croûtons	5,50
Noodle soup	5,00
Consommé Célestine	5,50

VEGETARIAN

Ravioli fatti in casa ripieni di verdure mediterranee e ricotta con parmigiano e burro fuso	11,00
Canederli agli spinaci e gnocchi al formaggio dell' Alto Adige con insalata di cavolo, parmigiano e burro fuso	10,00
Verdure al curry con riso pilaf <i>vegano</i>	10,00
Formaggio Tomino alla griglia su verdure grigliate	12,00

NOODLES

Maccheroni with tomato sauce, basil, garlic and mozzarella	9,50
Maccheroni with meat sauce, green peas, mushrooms and ham	9,00
Spaghetti Carbonara	9,50
Spaghetti with garlic, olive oil and hot chili peppers <i>vegan</i>	8,00
Maccheroni Spaghetti with tomato sauce	7,50
Maccheroni Spaghetti with meat sauce	8,50

FISH

Broiled trout with roast potatoes	16,00
Fried fillet of gilthead with rosemary, cherry tomatoes and grilled polenta slices	17,00

MEAT

Calf's liver with pilaff rice	15,00
Sirloin steak with fried onions and roast potatoes	16,00
Saltimbocca alla romana with pilaff rice	17,00
Veal escalope viennese style with french fried potatoes	16,00
Pork escalope viennese style with french fried potatoes	13,00
Escalope of veal Cordon bleu with mixed salad	14,00
Entrecôte with herb butter and french fried potatoes	21,00
Beef tagliata with arugula, cherry tomatoes, Parmesan cheese and french fried potatoes	21,00
Escalope of veal with mixed salad	16,00
Pork loin with herb butter and french fried potatoes	14,00

THE SWEET SIDE OF THE RÖSSL

Homemade cakes

Apple strudel with homemade puff pastry with vanilla ice-cream and whipped cream	4,00 5,80
Homemade Tiramisù	4,50
One scoop of homemade ice-cream	1,50
Fresh fruit salad	5,00
Warm raspberries over vanilla ice-cream	6,50
Lemon sorbet with vodka	6,50