



COLD STARTERS

Tartare of local beef truffle pan brioche butter	
150 gr	19,50
180 gr	24,00
South Tyrolean specialities bacon smoked sausages cheese.	15,00
horseradish pickled cucumber	
Autumn salad: leaf salad bresaola smoked ricotta figs honey.	15,50
Hummus tomatoes homemade foccaccia	vegan 11,50
Bruschetta Duo: tomatoes, burrata porcini, rocket	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
Pumpkin soup	vegan 9,00

WARM STARTERS

Ravioli Tyrolean style spinach cheese butter parmesan	14,50
Variety of dumplings: cheese beetroot wild garlic	15,00
Homemade potato gnocchi rosemary veal stew	16,50
Beetroot Risotto local char apple	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 basil olives taggiasche	vegan 13,00
Linguine parmesan cream truffle	18,00

FISH & MEAT

Broiled trout roast potatoes	24,00
Fried fillet of gilthead broccoli amandine roast potatoes	26,00
Grilled Rib-Eye-Steak herb butter grilled vegetables crispers potatoes	30,00
South Tyrolean venison steak juniper berry crust	32,00
celery purée red cabbage	

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	21,00

DISHES FOR CHILDREN

Turkey escalope viennese style french fried potatoes.	13,00
Rigatoni tomatoes	vegan 8,50

DESSERTS

Apple strudel with homemade puff pastry vanilla ice-cream whipped cream	8,00
Tiramisu	8,00
Chestnuts parfait wild berry sauce	8,50
Affogato: vanilla ice-cream Espresso	4,00
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