



COLD STARTERS CREATIONS

	150 g	180 g
Tartare of local beef A C I G M.	22	27
homemade onion pan brioche butter		
South Tyrol Specialities – from the mountains to your plate G M	17	
south tyrolean bacon IGP smoked sausages cheese smoked beef horseradish pickled cucumber		
Summer Salad G	15,5	
feta cheese watermelon cucumber mint lemon dressing		
Beetroot hummus <i>vegan</i> A N	14	
homemade focaccia cress from the neighboring village of St. Pauls		
Burrata on tomatoes G	15	
homemade basil pesto Lake Garda olive oil DOP		
Bruschetta Trio on homemade focaccia A D G.	15,5	
tomatoes, burrata, pesto lime crème fraîche, home marinated salmon avocado, sesame		
Mediterranean Salad <i>vegan</i>	14,5	
leaf lettuce date tomatoes Taggiasca olives sundried tomatoes rocket salad		
with goat camembert G	17	

RÖSSL’S SOUTH TYROLEAN FAVOURITES

Tyrolean bacon dumplings soup A C I G L.	9
Traditonal consommé with milt croûtons A C I G L.	8,5
Beef bouillon sliced pancake with garden herbs A C I G L.	8,5
Homemade ravioli Tyrolean style A C I G	16
spinach cheese nut butter Parmesan DOP chives from the garden	
Dumpling Tris A C I G.	16,5
cheese beetroot nettle Parmesan DOP	
South Tyrolean Mushroom Gröstl <i>vegan</i>	18
roast potatoes seasonal mushrooms leaf lettuce Gala apple from Caldaro	

PASTA CREATIONS

Linguine “aglio, olio e peperoncino” on cream of cauliflower <i>vegan</i> A . . .	15
garlic lemon breadcrumbs	
Spaghetti alla carbonara A C I G.	15
Spaghetti with classic bolognese sauce (beef veal) A L I O	14
Rigatoni alla puttanesca A D L	15
tomatoes anchovies Sicilian capers Taggiasca olives	
Linguine basil pesto date tomatoes <i>vegan</i> A.	15,5

FISH & MEAT

Rocket risotto D I G L.	19
local char fillet	
Fried fillet of gilthead D I G.	29
mediterranean vegetables <i>courgettes, tomatoes, capers, olives</i> roast potatoes	
Grilled Rib-Eye-Steak 250 g A G.	35
homemade herb butter grilled vegetables french fries	
Veal escalope viennese style A C I L I M	24
potato salad cranberries	

RÖSSL’S CLASSICS

Local broiled trout D I G	27
roast potatoes	
Calf’s liver venetian style L I O.	26,5
braised onions rice	
Beef Stroganoff L I O	29,5
mushrooms onions pickled cucumbers peppers rice	
Tyrolean braised roast beef A L	27
fried onions roast potatoes	

DESSERTS

Rössl’s Apple Strudel A C I G.	9
homemade puff pastry vanilla ice-cream whipped cream	
Homemade Tiramisu A C I G	9
Affogato A C I G	4,5
homemade vanilla ice-cream Espresso	
Homemade lemon crème brûlée C I G	8,5
with zest of organic Sicilian lemons fresh strawberries	
South Tyrolean cheese G M	14
fig and mustard chutney	