



COLD STARTERS CREATIONS

	150 g	180 g
Tartare of local beef	22	27
homemade onion pan brioche butter		
South Tyrol Specialities		17
bacon smoked sausages cheese smoked beefhorseradish pickled cucumber		
Beetroot hummus <i>vegan</i>		14
homemade focaccia		
Bruschetta Duo		15
tomatoes, burrata porcini, cream cheese, rocket homemade focaccia		
Mediterranean Salad <i>vegan</i>		14,5
leaf lettuce date tomatoes Taggiasca olives sundried tomatoes rocket		
with goat camembert.		17

RÖSSL’S SOUTH TYROLEAN FAVOURITES

Goulash soup	11
Tyrolean bacon dumpling soup.	9
Consommé with milt croûtons	8,5
Beef bouillon with sliced pancake	8,5
Homemade ravioli Tyrolean style	16
spinach ricotta cheese nut butter Parmesan DOP chives	
Dumpling Tris.	16,5
cheese beetroot spinach Parmesan DOP	
Potato parsley dumplings	18
gorgonzola walnuts	
Mushroom Potato Gröstl <i>vegan</i>	19
leaf lettuce apple	

PASTA CREATIONS

Linguine aglio, olio e peperoncino on cauliflower cream <i>vegan</i>	15
garlic lemon breadcrumbs	
Spaghetti alla carbonara.	15
Spaghetti with bolognese sauce <i>beef & veal</i>	14
Rigatoni alla puttanesca.	15
tomatoes anchovies capers Taggiasca olives	

FISH & MEAT

Rocket risotto locar char fillet.	19
Fried fillet of gilthead	29
celery cream mediterranean vegetables <i>courgettes, tomatoes, capers & olives</i>	
Veal escalope viennese style.	24
potato salad cranberries	
Grilled Rib-Eye-Steak 250 g	35
herb butter grilled vegetables french fries	
Venison Saltimbocca	31
grean beans roasted potatoes	

RÖSSL’S CLASSICS

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

DESSERTS

Rössl’s Apple Strudel.	9
homemade puff pastry vanilla ice-cream whipped cream	
Chestnut Mousse	8,5
Amaretto	
Affogato	4,5
homemade vanilla ice-cream Espresso	
Crème brûlée	8,5
South Tyrolean cheese	14
fig and mustard chutney	