



COLD STARTERS CREATIONS

	150 g	180 g
Tartare of local beef A C G M	22	27
homemade bread		
South Tyrol Specialities G M.		17
bacon smoked sausages cheese smoked beefhorseradish pickled cucumber		
Burrata with tomatoes G.		15
basil pesto		
Mediterranean Salad <i>vegan</i>		14,5
leaf lettuce date tomatoes Taggiasca olives sundried tomatoes rocket		
with goat camembert G		17

RÖSSL’S SOUTH TYROLEAN FAVOURITES

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

PASTA CREATIONS

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

FISH & MEAT

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

RÖSSL’S CLASSICS

Local broiled trout D G.	27
roast potatoes	
Calf’s liver venetian style L O	26,5
braised onions rice	
Beef Stroganoff L 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.	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	