

CHF IN-SEASON

52 Veal Duo

Grilled Sirloin & braised cheeks
Carrots - Chanterelles - Babylettuce

45 Rack of lamb in Pistachio

Celery - Wild asparagus - La Ratte potatoes

46 Gilthead with Saffron

Pulpo-Rice - Artichokes - Oil of Tomates

56 Fillet of beef with Béarnaise sauce 180g

Cannelloni - Morels - Spinach

Rosalys' Standards

While shopping we set our self a high standard on quality and origin of the products.

Our dishes are all prepared free of glutamate and are all homemade, except the pommes allumettes & the macaronis.

Veal CH

Pork CH

Entrecôte CH

Filet US

Goose liver F

Lamb: IRL

All prices incl. 8% taxes in Swiss Francs

CHF STARTERS

- 9 White Cream of Tomatoes
Grissini - Herbs
- 11 Salad of Beetroot
Horseradish
- 11 Hearts of Lettuce
Ceaser's Salad dressing - Cream of Eggs - Tomatoes -
Parmigiano
- 11 Fancy Leaf Salad
Leaf - salads - Carrots - Fennel - Beetroot -
Cucumbers - Tomatoes
Dressings: Italian - French - Garlic
- 18 Gnocchis Carbonara
Eggyolk - Parmaham - Onions
- 21 Focaccia del mare
Redfish - Moscardini - Mussels - Eggplant
- 19 Carpaccio of Zurich Venison
Mustard Ice-cream - Pickled vegetables
- 18 Escabèche of Red Mullet
Gazpacho - Black garlic - Basil
- 29 Terrine of Foie Gras „Kir Royal“
Wild Berries - Champagne - Brîoche
- 27 Beefsteak Tatar 80g
Baergfeuer-sauce Toast Butter

CHF CLASSICS

- 27 „Gehackets mit Hörnli“
Minced beef - Macaroni - Lukewarm apple sauce
- 29 Sliced Liver of Veal 160g
Butter - Herbs - Onions - Hash browns
- 46 Fillet of Veal Zurich Style 140g
Cream Sauce - Mushrooms - Onions - Hash browns
- 36 Breaded Veal Cutlet Vienna Style
Potato salad
2 cranberry-horseradish sauce
- 49 Entrecôte Café de Paris 250g
Potato gratin
- 42 Rosaly's Cordon bleu
Ham - Cheese from Gruyère, Appenzell, Emmental,
Fribourg - Pommes allumettes
- 37 Beefsteak Tatar 120g
Baergfeuer-sauce Toast Butter

CHF VEGETARIAN

- 27 „Chässpätzli“
Spätzli (dumplings) - Cheese - Bread crumbs - Egg -
Apple sauce
- 29 Tomato Risotto
Vegetables - Burrata cheese - Basil

DESSERTS all home-made

„Sorbetto ice-cream“ is delivering the fabulous ice-cream!
They are all handmade, with natural and partly biological
products, by Heinz Entzeroth and his team.

CHF IN SEASON

- 10 Vanilla Cream
Crumbels - Caramel - Fleur de Sel

- 14 Mousse of white Chocolate
Tonka beans - Crunchy nuts - Apricots

- 12 Rosaly's Chocolate-cake
Greyerzer double cream

- 11 Ice-Coffee
Whipped cream

- 9 Lemon Sorbet
Absolut Vodka / Prosecco

- 5 SORBETTO ice-cream! per scoop
Lemon Coconut Mango Raspberry Strawberry Sour cream
Chocolate Vanilla +2 with additional whipped cream

CHF FOUR CHEESES

- 16 Chutney - Fruit Cake

CHF DESSERT WINE

- 9 Dessert wine (10cl)
2012 Château la Rivière, Sauternes, France

- 9 Gewürztraminer (10cl)
2015 Francois Schmitt, Alsace, France

CHF **BAR**

- 8 "Schöggel"
The seductively sweet shot with black & white
Mozart-liqueur & coffee
- 15 White Russian
Like Jeff „The Dude“ in The Big Lebowski drinks it:
Vodka, Kahlua & Cream

CHF **GRAPPE** 2cl/4cl

- 6.5 Grappa della Casa 40%
11 Carpena Malvolti, Veneto
- 7.5 Nardini Reserva 50%
13 Distilleria Nardini, Veneto
- 8.5 Grappa Vecchio Rovere Merlot 43%
15 Vini Angelo Delea, Ticino
- 8.5 Grappa di Amarone 40%
15 L' Anima di Vergani, Veneto
- 10.5 Gaja Costa Russi, Grappa di Nebbiolo 45%
18 Azienda Gaja, Piemont
- 10.5 Tignanello 42%
18 Marchese Antinori, Toscana
- 10.5 Di Lidia, Grappa Stravecchia 43%
18 Distillerie Berta, Piemont
- 8.5 Moscato Giallo 40%
15 Distilleria Bonaventura Maschio, Veneto
- 7.5 Nero d'Avola 40%
13 Distillerie Berta, Piemont
- 7.5 Grappa Po di Poli 40%
13 Poli Distillerie, Veneto