



# VENISON SPECIALITIES

# STARTERS

<b>Air-dried smoked venison ham (Austria) with figs and apple salad</b>	<b>Fr. 20.50</b>
<b>Green salad with sautéed mushrooms</b>	<b>Fr. 18.50</b>
<b>Lamb's lettuce with balsamic vinegar dressing, venison and chanterelle</b>	<b>Fr. 20.00</b>
<b>Venison pâté with a cinnamon apple "Le Patron" served with Waldorf salad and a Cumberland sauce</b>	<b>Fr. 21.50</b>
<b>Porcini-filled ravioli with a creamy sauce and strips of air-dried smoked venison ham (Austria)</b>	<b>Fr. 17.50</b>

# SOUPS

<b>Creamy pumpkin soup with seeds</b>	<b>Fr. 9.50</b>
<b>Bouillon with strips of pancake and sherry</b>	<b>Fr. 9.00</b>
<b>Creamy tomato soup</b>	<b>Fr. 9.50</b>
<b>Creamy mushroom soup with whipped cream</b>	<b>Fr. 10.00</b>

# VEGETARIAN DISHES

<b>Spaetzle with pumpkin, leek, mushrooms and creamy sauce au gratin</b>	<b>Fr. 22.50</b>
<b>Plate with venison side dishes and mushroom sauce</b>	<b>Fr. 26.00</b>
<b>Porcini-filled ravioli with a creamy sauce</b>	<b>Fr. 24.50</b>



# MAIN COURSES

**Venison stew served with red cabbage, glazed chestnut, apple with lingonberry and home-made spaetzle** Switzerland/Austria **Fr. 32.00**

**(Roe) venison strips with creamy sauce and mushrooms served with home-made spaetzli** Switzerland/Austria **Fr. 38.00**

**Grilled venison entrecôte with morel sauce served with red cabbage, chestnut, apple with lingonberry and home-made spaetzli** Switzerland/Austria Spain **Fr. 46.00**

**Venison meat loaf with cognac sauce served with red cabbage, chestnut and home-made spaetzli** Switzerland/Austria **Fr. 28.00**

**Venison escalope „TRADI” with creamy sauce served with red cabbage, chestnut, apple with cranberries and home-made spaetzle** Switzerland/Austria **Fr. 44.00**

**TRIO OF VENISON served with red cabbage, chestnut and home-made spaetzle** Switzerland/Austria Spain/Australia **Fr. 43.00**

**Wild boar filet with rosemary jus served with red cabbage, chestnut and home-made spaetzle** Austria/Hungary **Fr. 39.00**

## TO BE ORDERED IN ADVANCE:

**Home-made saddle of venison** Switzerland/Austria **Fr. 60.00 p.Pers.**

## Side dishes:

**Glazed chestnut** **Fr. 7.00**

**Red cabbage** **Fr. 7.00**

**Brussels sprout** **Fr. 7.00**

# OUR 75 CL BOTTLES WINE BY THE GLASS

## WHITE WINE

### SWITZERLAND

Aigle Clos Crosex Grillé	2019/2020	70 cl per dl	Fr. 56.00 Fr. 8.00
Chardonnay AOC Valais	2020	75 cl per dl	Fr. 52.50 Fr. 7.50

## RED WINE

### SWITZERLAND

Erli-Wy from Steinhausen	2017/2018	75 cl per dl	Fr. 49.00 Fr. 7.00
Mathier's Optimo	2019	150 cl per dl	Fr. 112.00 Fr. 8.00

### ITALY

Ripasso „Capitel della Crosara“	2016/2017	150 cl per dl	Fr. 105.00 Fr. 7.50
Mauro Veglio Barbera d'Alba Cascina Nuova	2019	75 cl per dl	Fr. 60.00 Fr. 8.50

### SPAIN

Camino Soria Ribera del Duero	2011	75 cl per dl	Fr. 63.00 Fr. 9.00
Tobelos Rioja DOCA Crianza	2016	150 cl per dl	Fr. 112.00 Fr. 8.00

### NEW ZEALAND

Renato „Merlot“	2015	75 cl per dl	Fr. 49.00 Fr. 7.00
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Price include 7.7% VAT



**ENJOY  
YOUR MEAL  
AND  
THANK YOU  
FOR YOUR VISIT**

**Albert + Jacqueline Hofmann  
and the team**

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**If you would like to know the ingredients in our dishes that could cause food allergies or intolerances, please don't hesitate to ask our staff.**