



RÖSSLI

Restaurant & Bar

Menu Suggestions

Dear guest,

we are very pleased that you have chosen our establishment for your event.

We would like to offer you our menu suggestions and some important general information, and we hope that you will find something suitable from our selection.

If you have a personal request, we will be happy to advise you.

We kindly ask you to order the menu with the wines for groups of 10 or more people at least 7 days in advance. This allows us to plan our purchasing and mobilize enough staff to make your event a success.

Menus cannot be mixed within a group.

For groups of less than 10 people, you may choose from the à la carte menu.

Restaurant Rössli, Cham

Markus Stoller and staff

Sinserstrasse 4

6330 Cham

Suggestions for aperitifs

Beverages

Pinot Grigio	75 cl	CHF 49.00
Chomer Sonnegger	75 cl	CHF 52.00
Apérol Spritz	per glass	CHF 9.50
Kir Royal	per glass	CHF 11.00
Prosecco (private label)	per glass	CHF 8.00
Fruit bowl according to saison	per liter	CHF 38.00
Various bitter aperitifs	per portion	CHF 7.00
Orange juice	1 liter	CHF 15.00

We also recommend our selected wines from the wine list.

Side dishes

Party breads per piece CHF 5.00

- Ham
- Salami
- Cured ham
- Meatloaf
- Smoked salmon
- Grisons meat
- Beef tartare
- Meatloaf
- Cheese

Canapés per piece CHF 4.00

- Salami
- Ham
- Eggs
- Cheese
- Tuna
- Asparagus
- Chicken curry
- Celery
- Smoked salmon

Cold appetizer bites per piece:

- Bruschetta / beef tatar	CHF 3.50
- Bruschetta / diced tomato	CHF 2.50
- Tomato mozzarella skewers	CHF 4.00
- Scallop / olives / bacon	CHF 5.00
- Fruit skewers	CHF 4.50
- Melon-raw ham skewers	CHF 4.50
- Cheese skewers	CHF 4.50
- Raw vegetables / herb dip / per person	CHF 5.00
- Snack bowl for 5 people	CHF 6.00

Warm spiced bites per piece:

- Various pizzas sliced	pcs.	CHF 21.00
- Cheese tarte		CHF 3.00
- Spinach tarte		CHF 3.00
- Leek tarte		CHF 3.00
- Ham croissant		CHF 3.00
- Meat pies		CHF 3.00
- Spring roll		CHF 3.00
- Soup pot per liter		CHF 25.00

Menu Suggestions

Menu 1

Flädli soup ***	CHF 9.50
Pork cream schnitzel Noodles Vegetables ***	CHF 32.50
Zug cherry tart "Meier"	CHF 9.50

Menu 2

Mixed leaf salad ***	CHF 9.50
Swiss pasties with swiss meatballs Almond rice Vegetables ***	CHF 29.50
Roasted cream / vanilla ice cream	CHF 10.50

Menu 3

Tomato cream soup ***	CHF 10.00
Sliced veal / mushroom cream sauce	CHF 36.50
Sliced pork / mushroom cream sauce	CHF 27.50
Mashed potatoes Vegetables ***	
Small sundae Denmark	CHF 11.50

Menu 4

Mixed salad ***	CHF 10.50
Roast pork loin / mustard sauce Spätzli Vegetables ***	CHF 34.50
Vacherin ice cream cake	CHF 9.50

Menu 5

Lamb's lettuce salad / bacon Strips / bread Croutons ***	CHF 12.00
Braised veal shank / "Osso Bucco" Bramata polenta Vegetables ***	CHF 36.00
Semi-frozen / orange liqueur	CHF 12.00

Menu 6

Mediterranean couscous / rocket salad ***	CHF 11.50
Steamed salmon trout fillet / cress cream sauce Vegetable rice ***	CHF 36.00
Tiramisu	CHF 10.00

Menu 7

Italian raw Ham / rocket salad / ricotta cheese / olive-lemon oil ***	CHF 17.50
Roasted veal shoulder / tarragon Sauce Potatoes gratin Vegetables ***	CHF 36.50
Sweet cider cream / roasted almonds	CHF 10.50

Menu 8

"Sonneggler" / wine cream soup ***	CHF 11.00
Veal schnitzel / mushroom cream sauce Noodles Vegetables ***	CHF 38.50
Home-made caramel flan with whipped cream	CHF 9.50

Menu 9

Tomato salad / buffalo mozzarella ***	CHF 15.00
Roasted pork chops / calvados sauce Fried potatoes Vegetables ***	CHF 34.50
Chocolate cakes / vanilla ice cream	CHF 13.50

Menu 10

Goat formaggini / leaf salad / herb vinaigrette ***	CHF 14.50
Sliced veal / curry sauce Almond rice ring ***	CHF 36.50
Coffee mousse / Tia Maria	CHF 12.50

Menu 11

Rocket salad / grana chips ***	CHF 12.50
Poached fillets of whitefish / Zug style Almond rice Vegetables ***	CHF 37.50
Cassata	CHF 9.50

Menu 12

Cucumber cream soup / dill ***	CHF 10.00
Veal saltimbocca / Marsala sauce Safranrisotto Vegetables ***	CHF 39.50
Chocolate mousse / "Black and White"	CHF 13.50

Menu 13

Porcini cream soup ***	CHF 11.00
Braised beef / Barbera sauce Mascarpone potato puree Vegetables ***	CHF 38.00
Lemon sorbet / Vodka	CHF 13.50

Menu 14

Vegetable salad / shrimps / ricotta ***	CHF 16.50
Veal steak / morel cream sauce Noodles Vegetables ***	CHF 54.00
Semi-frozen / Amaretto	CHF 12.50

Menu 15

Vitello Tonnato ***	CHF 18.50
Beef broth / vegetable strips ***	CHF 9.50
Tender duck breast / orange sauce Pilaf rice Vegetables ***	CHF 38.50
Mango sorbet / Prosecco	CHF 13.50

Menu 16

Caesar salad / chicken / bacon / grana Chips ***	CHF 15.00
Zucchini soup / char strips ***	CHF 13.50
Lamb fillets with herbs sauce Fried potatoes Vegetables ***	CHF 39.00
Strawberry Tiramisù (seasonal)	CHF 11.00

Menu 17

Seared scallops / leaf salad / chive sour cream sauce ***	CHF 16.50
Celery cream soup / diced apples ***	CHF. 11.00
Pork fillet / gorgonzola sauce Bramata polenta Vegetables ***	CHF 39.50
Dessert plate / "Rössli"	CHF 18.00

Menu 18

Swordfish carpaccio / rocket salad / grana chips ***	CHF 18.50
Carrot soup / ginger ***	CHF 10.00
Roast beef / Béarnaise sauce Rösti-croquettes Vegetables ***	CHF 43.00
Cinnamon cream frozen / plum compote	CHF 13.50

Menu 19

Cream of parsnip soup / scallops ***	CHF 14.50
Falafel / couscous / tomato sauce ***	CHF 16.00
Beef Sauerbraten / Gardener's Style Basil Risotto ***	CHF 38.00
Almond cream frozen / orange salad / Amaretto	CHF 13.50

Menu 20

Melon / italian raw ham ***	CHF 18.50
Potato soup / leek ***	CHF 9.50
Filled veal breast / mustard Sauce Mashed potatoes Vegetables ***	CHF 34.50
Roasted cream	CHF 10.50

Menu 21

Onion soup / bread cubes CHF 9.50

Rabbit medallion / ratatouille / saffron risotto CHF 17.50

Pork steak / porcini sauce CHF 36.50

Wheat semolina gnocchi

Vegetables

White chocolate mousse / compote (Seasonal) CHF 12.50

Menu 22

Mixed starter plate CHF 19.50

Broccoli cream soup / almonds CHF 10.00

Roasted fillet of trout / miller`s style CHF 36.50

Salt potatoes

Vegetables

Red wine pear / tree nut ice cream CHF 11.50

Menu 23

Cress cream soup CHF 11.00

Fried char fillet / morel leek stew CHF 19.50

Poulet breast / honey mustard sauce CHF 34.50

Broiled potatoes

Vegetables

Coconut panna cotta / pineapple compote CHF 10.50

Menu 24

Horseradish panna cotta / smoked salmon trout tartar CHF 18.00

Fennel cream soup CHF 9.50

Sliced veal / mushroom cream sauce CHF 36.50

Rösti

Vegetables

Toblerone mousse / pear compote CHF 12.50

Menu 25

Banana curry soup ***	CHF 10.00
Couscous / ratatouille / pesto ***	CHF 13.50
Roasted fillet of beef / Barbera shallot Sauce Potato gratin / leek Vegetables ***	CHF 53.00
Apple strudel / vanilla sauce	CHF 9.50

Menu 26

Smoked niederwiler char / horseradish foam / salad bouquet ***	CHF 18.50
Green pea soup / toasted bread cubes ***	CHF 10.00
Veal schnitzel / lemon sauce Noodles Vegetables ***	CHF 38.50
Panna-cotta / berry compote	CHF 10.50

Menu 27

Beef broth / egg garnish ***	CHF 10.00
Giant shrimps / vegetable rice ring ***	CHF 17.50
Pork steak / pepper sauce Röstikroketten Vegetables ***	CHF 34.50
Limoncello cream frozen / berry compote / chocolate chips	CHF 13.50

Menu 28

Lamb's lettuce / smoked salmon trout / celery ***	CHF 16.00
Pumpkin cream soup / seeds (seasonal) ***	CHF 10.00
Veal piccata / milanese style Tomato spaghetti ***	CHF 37.50
Lemon mousse / fruit garnish	CHF 13.50

Menu 29

Smoked duck breast / leaf salad / lentils ***	CHF 17.00
Beef broth / vegetable cubes / sherry ***	CHF 9.00
Fillet of pike perch / spinach bed / dill sauce ***	CHF 17.00
Fillet of pork / Zug chriesi Quark spätzli Vegetables ***	CHF 37.50
Chocolate terrine / orange compote	CHF 14.50

Menu 30

Leaf salad / smoked char / dried apricots / pine nuts ***	CHF 17.50
Pumpkin ginger soup (seasonal) ***	CHF 10.00
Sweetbreads ragout / saffron sauce Wild rice ring ***	CHF 16.50
Lamb fillet / herb jus Potatoes au gratin Vegetables ***	CHF 39.00
Apple pie / vanilla ice cream	CHF 9.50

Vegi Menu

Leaf salad / fried mushrooms / tomato vinaigrette ***	CHF 13.50
Sweet potato peanut soup ***	CHF 11.00
Puff pastry patties / wild mushrooms ***	CHF 15.00
Lentil curry / vegetables Basmati rice ***	CHF 24.50
Fresh fruit salad / lemon sorbet	CHF 13.50

Plated dishes (no after-service)

- Cheese spaetzli pan / applesauce	CHF 24.00
- Couscous / Edame / Chickpeas	CHF 23.50
- Fine mushroom ragout / vegetable rice ring	CHF 26.00
- Pappardelle / porcini mushroom cream sauce	CHF 26.00
- Potato gnocchi / gorgonzola / leaf Spinach / cream Sauce	CHF 25.50
- Penne all`arrabbiata	CHF 22.00
- Ravioli / brasato filling / leaf Spinach / tomato cream Sauce	CHF 28.00
- Homemade lasagna	CHF 25.00
- Risotto / porcini mushrooms	CHF 27.00
- Risotto / saffron / mascarpone	CHF 25.50
- Spaghetti / Carbonara	CHF 23.00
- Spaghetti / Pesto	CHF 23.00
- Spaghetti / Bolognese Style	CHF 23.00
- Chilli Con Carne	CHF 26.50
- Breaded pork chops / tomato spaghetti	CHF 27.50
- Pork piccata "Milanese" / saffron risotto / vegetables	CHF 27.50
- Pork cream schnitzel / tagliatelle / vegetables	CHF 28.50
- Chicken breast strips / curry Sauce / rice ring / fruit garnish	CHF 26.50
- Sliced veal / creamy mushroom sauce / tagliatelle / vegetables	CHF 31.00
- Farmer's veal roast sausage / onion sauce / rösti	CHF 24.00
- Hot leg ham / potato salad	CHF 27.50
- Oven meat cheese / potatoes au gratin	CHF 25.00
- Beef goulash / pepper sauce / potato stock / vegetables	CHF 27.00
- Homemade meatloaf / mustard sauce / spätzli / vegetables	CHF 24.50
- Meatloaf / red wine sauce / potato stock / vegetables	CHF 29.50
- Poached whitefish fillets / zug style / vegetable rice	CHF 37.00
- Fried trout fillets / almonds / herb Potatoes	CHF 36.00

Cold dishes / salads

- Cheesecake garnished with salads	CHF 28.50
- Large salad plate	CHF 23.00
- Chicken salad "Florida" / garnished	CHF 27.50
- Boiled meat salad / green pepper / garnished	CHF 27.50
- Roast beef plate / tartar sauce	CHF 32.00
- Sausage and cheese salad / garnished	CHF 24.00
- Vitello Tonnato	CHF 35.00
- Beef carpaccio / basil / rocket / pineapple chips	CHF 26.00
- Chicken breast / garnished with melon and salad	CHF 32.00
- Veal cutlet / garnished with melon and salad	CHF 37.50
- Pikeperch crispy / garnished with melon and salad	CHF 27.50

"Rössli buffet"

A selection of different starters

Assorted salads / Marinated vegetables
Shrimps salad / Seafood salad / Dried meat
Roast beef / Vitello Tonnato / Beef carpaccio
Smoked salmon / Smoked trout fillets
House pate / Tomato salad with mozzarella
Melon / Raw ham
Garlic shrimps

Main course

Homemade Lasagna Bolognese
Tortelloni Tricolore / Meat filling / Pesto
Ravioli / Mushroom filling / Tomato sauce
Spaghetti Carbonara
Roast beef / Red wine Sauce
Pork Saltimbocca
Saffron risotto / Polenta
Vegetables

Sweet

Cream semi-frozen / Tiramisù
Profiteroles Scuro / White chocolate mousse
Dark chocolate mousse
Flavored caramel crème / Burnt cream
Fresh fruit salad / Merinquen
Bowl with ice cream balls
Various patisserie
Whipped cream / cheese

CHF 89.00 per person
(from 40 persons)

Walking Dinner

During a flying dinner, the service team continuously offers numerous dishes in small bowls, glasses or plates, while your guests simply choose what they are hungry for and enjoy the dishes either standing or sitting down.

Our delicacies per portion: (from 20 persons)

Seasonal cold bowl	CHF 3.50
Hot potato leek soup	CHF 3.50
Hot tomato soup / Basil	CHF 3.50

Jumbo shrimp / Taboulé salad	CHF 6.00
Scallop / Ratatouille salad	CHF 6.00
Smoked char / Arugula / Olive-lemon oil	CHF 6.00
Smoked salmon / Dill mustard sauce	CHF 6.00
Tuna tartar / Sesame / Soy sauce	CHF 6.00
Thinly sliced Veal / Tuna sauce	CHF 6.00
Rabbit saddle medallion / Vegetable salad	CHF 6.00
Tomato mousse / Basil pesto	CHF 4.50
Roasted veal milk tranche / Lentil salad	CHF 5.00
Tomato mozzarella salad	CHF 5.00
Asparagus salad / orange dressing (Seasonal)	CHF 5.00
Bruschetta / Beef tartar	CHF 4.50
Plum / Bacon coat	CHF 4.00

Chicken-madras / Basmati rice	CHF 5.00
White wine risotto / Mushrooms	CHF 5.00
Meatballs / Barbeque sauce	CHF 4.00
Saffron couscous / Giant shrimp	CHF 5.00
Lamb fillet / Marsala / Bramata	CHF 5.00
Pasta / Bolognese	CHF 4.50

Chocolate mousse	CHF 5.00
Roasted cream	CHF 4.00
Tiramisu	CHF 4.50
Fresh fruit salad	CHF 5.00
Panna cotta	CHF 5.00
Nut-croissant / Almond-croissant	CHF 2.50
Cream-tarte	CHF 3.00

General

- Reservations:** From 09.30 a.m. in the morning (closed on Sunday)
Restaurant Rössli / 6330 Cham
Tel: 041 780 13 18 Fax: 041 780 49 43
www.restaurant-roessli.ch / info@restaurant-roessli.ch
- Details arrangement:** viewing or menu discussion,
please call to arrange.
- Extension:** From 12:00 a.m. to 1:00 a.m. CHF 100.00
Each additional, or fractional hour additional CHF 100.00
Extension is available until 2:00 a.m. The billing continues until the last guest has left the premises.
- Menu suggestions:** The menus are proposals from a minimum of 10 people from the same menu. You can customize your menu according to your own wishes. We will also be happy to advise you on this. Wines can be selected from the current wine list.
- Products:** We can always provide information about the origin and maintenance of our products. We are also familiar with the various allergens.
- Table arrangement:** We propose seating suggestions and advise you based on your wishes and our options.
- Number of persons:** A change in the number of persons must be communicated no later than 24 hours before the event. For persons not present, we charge 50% of the menu price.
For funeral receptions we accept a variance of 10%!
- Follow-up service:** It is subsequently served with all menus, not with the plate dishes.
- Prices:** We reserve the right to make price adjustments.
Prices include VAT.
Prices are in Swiss francs.
All previous menu suggestions are invalid.
For wines brought by the guests themselves, we charge CHF 35 per 75cl bottle for service and glass cleaning.-
For brought cakes, etc., we charge CHF 4.00 per place setting.
- Coffee side dishes:** small pastries (1 kg for approx. 40 people) CHF 160.- per kg.