

Welcome to

ROSI

On Sundays we invite you to our bavarian brunch & try some of our delicacies.

Enjoy & Cheers!

SCHMANKERL

Brunch

WEISSWURST & COMPANIONS**PAIR WEISSWURST** 12.50

Freshly steamed, with sweet Mustard & Pretzel

PAIR TRUFFEL-WEISSWURST 18

Freshly steamed, with finest Perigord turffel, sweet mustard & Pretzel

WOLPERTINGER KRAUTWURST 14

From deer, duck and wild boar

Freshly steamed, with quince, thyme mustard & Pretzel

COMPANIONS**OYSTER** 6.50

The Oyster is the perfect Weisswurst companion.

Lightly poached with gooseberry sauce

ROSI CAVIAR

Kaviari Paris, Rosi Edition

The better version of our mustard.

OSCIETRA, PRESTIGE

10 G 30

30 G 80

50 G 110

SAUFERTS

Beer | Wine

BEER FROM BAVARIA**AUGUSTINER WEISSBIER** 50cl 8.50**TEGERNSEER HELL** 33cl 7**SCHNEIDER WEISSE ORIGINAL** 50cl 8.50**KÖNIG LUDWIG WEISSBIER** 50cl 8.50

Light | Dark

OPEN WINES**PINOT SEKT BRUT** 9.50 | 63

Pinot Noir, Pinot Blanc

Weingut Franz Keller, Baden, D, 2015

LA BOHÈME 10.50 | 69

Melon de Bourgogne

Domaine de la Sénéchalière,

Saint-Julien-de-Concelles, F, 2020

CATAVELA BIANCO 9.50 | 63

Marsanne Blanche, Ortuga, Malvasia, etc

Emilia Romagna, I, 2019

SAUFERTS
Hot and Soft drinks

HOT DRINKS

COFFEE Mame 8.50
À discrétion - with or without milk

ESPRESSO | DOPPIO Mame 4.50 | 6

TEA 6.50
Green, black, peppermint, verveine

FRESHLY PRESSED ORANGE JUICE 20cl 6

HOMEMADE

ICE TEA 30cl 5.50

LEMONADE 30cl 6.50

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Brunch

SMALL DELICACIES

KID'S PLATE 8
Pain Perdu served with homemade Nutella

THE CHALLAH 18
boozy & dripping with Marsala and Vanilla

BREAD & BREZEN 9
Baked in-house & served with bavarian olive oil

SPREADS 3.50
Jam | Honey | homemade Nutella

OBAZTER 8
Bavarian cheese aged with penicillium camemberti

CHEESE 12
The finest selection from our trusted cheese maker

SOUR CHEESE 12.50
Allgäuer Romadur from cheese-maker Stich

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HAM 17.50

With zingy horseradish

SMOKED SALMON 16.50

Smoked & pickled in house, with earl gray and citrus, served with a honey mustard sauce

SCHWAMMERL PARFAIT 17.50

With chives and Kombu

FRUIT OF THE DAY 12.50**5' BIO EGG** 3.50**ROSI'S SURPRISE EGG** 12

Quail egg wrapped in Wolpertinger breeding and freshly baked

BAYRISCH BÄUERLICHER EIERSALAT 16

With mint, dill, parsley & lovage

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ARME RITTER 21.50

Pain perdu soaked in crayfish bisque topped with smoked ham & fresh mussels

STRAMMER MAX 22.50

Soaked in truffled onion milk, garnished with ham, horseradish & a sunny-side-up

PAIN PERDU 18

Soaked with truffled onion milk and served with Gruyere & Vacherin

MEAT DECLARATION

We obtain our pork, veal & fish poultry from sustainable Swiss productions. Our venison is also from Switzerland. The mussels are from lake Zurich & Italy. Whenever possible we obtain our products of BIO quality

ALLERGIES

Please contact our staff about the possibility of experiencing allergic reactions or intolerances to the ingredients in our dishes.

All prices incl. 7.7% sales tax in CHF.