

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 poached with sweet Mustard & Pretzel

PAIR TRUFFEL-WEISSWURST 18Freshly poached with finest Perigord turffel,
sweet mustard & Pretzel**WOLPERTINGER KRAUTWURST 14**

From deer, duck and wild boar

Freshly poached with quince, thyme mustard
& Pretzel**COMPANIONS****OYSTER 6.50**The Oyster is the perfect Weisswurst companion
Lightly poached with tench berry sauce**ROSIS CAVIAR**

Kaviari Paris, Rosi Edition

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 50c 8.50 1****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

SCHMANKERL
Brunch

SMALL DELICACIES

KID'S PLATE 8
Pain Perdu served with homemade Nutella

THE ZOPF 18
Tippy & Vanilla

FRUIT BOWL ELIF 12.50
Kiwi, pear, banana, passion fruit & fine low-fat quark

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
Hochmoor

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Brunch

HAM 17.50

With horseradish

SMOKED SALMON 16.50Smoked with earl gray & citrus,
Served with a honey mustard sauce**RADI SALAT** 21Fresh & crisp
Served with cenovis & citrus**5' BIO EGG** 3.50**ROSI'S SURPRISE EGG** 12

Quail egg wrapped in Wolpertinger & freshly baked

SCRAMBLED EGGS WITH HERBS 16**SCHMANKERL**

Brunch

STRAMMER MAX 21.50White sourdough soaked with truffled onion milk,
Dressed with ham, horseradish & fried eggs**ROSI'S WIENERLE** 22.50Squeezed in the Armen Ritter
White sourdough soaked with truffled onion milk,
Celery relish & special brown sauce**VERSOFFENE JUNGFER MIT KÄSE &
PÉRIGORD TRÜFFEL** 26White sourdough soaked with truffled onion milk,
Served with Gruyere, Vacherin & Romadur &
Plum reduction**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.