

Rössli Flawil

According to local historian Alfred Hofmann, an inn is said to have stood on this site in Flawil for over 350 years. Two centuries later, the Pfändler and Gauer families left their mark on the history of the 'Rössli'. During the French period from 1798 to 1803, it was Johannes Pfändler – a schoolmaster, district commander and the first president of the Flawil district court – who ran the 'Rössli'. Other managers and owners followed, and from 1909 it was the Gauer family who, for many generations, prudently managed the extensive property, which included a restaurant, a small hall and a concert hall.

Our menu features a wide range of dishes, from simple fare to more refined cuisine. You will also find numerous seasonal delicacies here. A vast selection of fine wines at attractive prices, perfectly paired with our various dishes, completes the menu.

Our kitchen team will be delighted to treat you to their culinary specialities in the dining rooms of the Rössli. Irene Baumann, as hostess, and her staff will do their utmost to ensure you feel at home at the Rössli and enjoy a few carefree hours.

On request, our staff will be happy to provide information about the ingredients in our dishes that may cause allergies or intolerances.

The Hotel Flawil, which with its twelve rooms and one suite comprises Flawil's accommodation offering, is run by Irene Baumann and her team as a complementary business to the Rössli restaurant

The 'Label Fait Maison – Homemade' recognises restaurants that prepare their dishes entirely or for the most part fresh in their own kitchens. A dish is considered 'homemade' if it is prepared entirely on the premises using raw ingredients or products traditionally used in the kitchen. Dishes on our menu marked with an * do not meet the label's criteria.



Restaurant

Salads

Green salad 8.50

Mixed salad 10.50

Watermelon salad with sesame seeds, popcorn,
tuna and strawberry relish lactose-free 14.50

Our homemade salad dressings:
French dressing, balsamic dressing, yoghurt and lime dressing

Starters

Shredded chicken with lemon, black pepper,
radishes and mixed leaf salad 15.50

Carpaccio of boiled beef with fresh horseradish and chanterelles
served with pumpkin seed oil and a salad bouquet 16.50

Colourful tomato salad with basil and burrata 14.50

Beef tartare – mild, medium or spicy 19.50 / 29.50
served with toast and butter

Soups

Tomato and pineapple soup with fried prawns 11.50

Gazpacho Andaluz cold vegetable soup 11.50

Rössli soup made to a traditional recipe
served with croutons and a dollop of cream 6.50 / 10.50

Restaurant

Meat Classics

Veal Cordon Bleu stuffed with ham and Toggenburg Mountain organic cheese	34.50
Pork Cordon Bleu stuffed with ham and Toggenburg Mountain organic cheese	24.50
Steak served with lavender butter with pork	24.50
with veal	+ 10.00
Viennese-style veal escalope	31.50
Grilled tagliata of flank steak with chimichurri and rocket served with potato wedges	42.00
Pork secreto with chanterelles and sweetcorn wedges and roasted vegetables	39.00
Caesar salad with strips of pan-fried chicken breast bacon, Parmesan and croutons	26.00
Irish Black Angus fillet, pan-fried 160g or 250g with a hollandaise sauce	38.00 / 54.00
Side dishes	
Linguine	6.00
White wine risotto	6.00
Roasted sweetcorn wedges	6.00
French fries*	6.00
Seasonal vegetable garnish	5.00 / 9.00

Meat, poultry & fish declaration & Bred; all Swiss products, Allergens are declared orally
All prices include 8.1 0% VAT & in CHF

Restaurant

Vegetarian & vegan dishes...

Roasted sweetcorn wedges with grilled vegetables
served with a zesty garlic and chilli dip 25.00

Orecchiette with a confit of yellow and red cherry tomatoes
served with pulled burrata 25.00

Lentil and chickpea curry with sour cream
served with basmati rice and vegetables 25.00

Fish
Fish and chips
made with cod fillet and tartare sauce 36.00

Set menus for two or more people

Surprise menu available in the evenings only
5-course surprise menu
let us surprise you with our culinary creations!
our active contribution to combating food waste per person 72.00

Chateaubriand
with béarnaise sauce
with a side dish of your choice
and a generous vegetable garnish per person 58.00

Restaurant

Salad platter	
with breaded or plain pork escalope	24.00
with veal	+ 10.00
with pork steak with lavender butter	34.00
with veal	+ 10.00
with pork cordon bleu	34.00
with veal	+ 10.00
with chicken escalope with lavender butter	27.00
with * crispy trout from the Kundelfingerhof with tartar sauce	28.00
with tuna and lavender butter	36.00
with pan-fried Irish Black Angus fillet	
with lavender butter 160g or 250g	46.00 / 62.00

Salad dressings: French dressing, balsamic dressing, mint and lime dressing

For our younger guests

Salads

Green salad	6.00
Mixed salad	8.00

Soup

Rössli soup	6.50
Vegetarian	
Linguine with cream sauce	15.00

Meat

Pork schnitzel with * chips	15.00
*Chicken nuggets with * chips	15.00

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