

Rössli Flawil

According to Flawil local historian Alfred Hofmann, there has probably been an inn on this site for over 350 years. Two centuries later, the Pfändler family and the Gauer family left their mark on the 'Rössli'. During the French period from 1798 to 1803, it was Johannes Pfändler, school bailiff, district commander and first president of the Flawil district court, who set the tone in the 'Rössli'. Other landlords and owners followed, and from 1909 it was the Gauer family who, over many generations, prudently looked after the extensive property with its restaurant, small hall and sound hall.

Our menu offers a wide range of dishes, from simple meals to dishes for discerning palates. You will also find numerous seasonal delicacies. The menu is rounded off by a wide range of fine wines at attractive prices to match the various dishes on offer.

Our kitchen team looks forward to spoiling you with culinary delights in the Rössli. Irene Baumann as hostess and her staff are responsible for ensuring that you feel at home in the Rössli and can spend a few carefree hours.

Our staff will be happy to inform you on request about ingredients in our dishes that may cause allergies or intolerances.

The Hotel Flawil, which with its twelve rooms and one suite covers the hotel offer in Flawil, is run as an additional business to the Restaurant Rössli by Irene Baumann as hostess and her team.

A house full of hospitality - large enough to cater to your many wishes, small enough to radiate the cosiness and familiarity of home.

We look forward to welcoming you...

Your Rössli Flawil Team

Restaurant

Salads

Green salad	7.50
Mixed salad	9.50
Spinach salad with marinated asparagus and radishes	11.50
Salad dressings: French dressing, balsamic dressing, vinaigrette with Dijon mustard and wild garlic	

Starters

Beef tartare mild, medium or spicy served with toast and butter	19.50 / 26.50
Tuna praline coated in sesame on rocket salad with lime vinaigrette and potato nest	17.50
Burata with honey and pistachios on glazed tomatoes	17.50
Homemade spring roll filled with asparagus and spinach with wild garlic pesto	15.00

Soups

Dandelion soup with sour cream	10.50
Asparagus velvet soup with vanilla	10.50
Rössli soup made according to a traditional recipe served with croutons and cream topping	6.50 / 10.50

Restaurant

Meat classics

Veal cordon bleu filled with ham and Appenzeller cheese	34.50
Pork cordon bleu filled with ham and Appenzeller cheese	24.50
Steak served with wild garlic butter 200g	
with pork	24.50
with veal	+ 10.00
Veal escalope Viennese style	30.50
Veal escalope 'Prinzesse' with white asparagus served with hollandaise sauce and spring potatoes	36. 00
Salmon fillet 'Prinzesse' with white asparagus served with hollandaise sauce and spring potatoes	36.00
Irish Black Angus fillet roasted, 160g or 250g with Bernaise sauce	38.00 / 54.00
Beef fillet cubes in morel cream sauce with asparagus tips refined with cognac and homemade wild garlic spaetzli	44. 00
Side dishes	
Green and white asparagus	6.00
Spring potatoes	6.00
Wild garlic spaetzle	6.00
French fries	6.00
Tagliatelle	6.00
Seasonal vegetable garnish	4.50 / 9.00

Restaurant

Vegetarian & vegan dishes...

white asparagus served with spring potatoes

160 g/ 280 g
23.00 / 30.00

choose your favourite sauce

vinaigrette vegan

hollandaise sauce

mayonnaise sauce

homemade spring rolls

filled with spinach and asparagus served with wild garlic risotto

24. 00

Ravioli filled with wild garlic

served with green and white asparagus and rocket

22.50

Menus from two persons only available in the evening

Surprise menu

5 - course menu surprise

let us surprise you with culinary delights! per person

68.00

our active contribution against food waste

Chateaubriand

with Bernaise sauce

with side dish of your choice

and rich vegetable garnish per person

56.00

restaurant

Meat, poultry & fish declaration & Bred; all Swiss products,

Allergens are declared orally

All prices include 8.1 0% VAT & in CHF

Salad plate

with breaded or natural pork schnitzel	22.00
with veal	+ 10.00
with pork steak with wild garlic - Piri Piri butter	32.00
with veal	+ 10.00
with pork cordon bleu	33.00
with veal	+ 10.00
with chicken schnitzel and wild garlic - Piri Piri Butter	27.00
with trout crispies from Kundelfingerhof with tartar sauce	28.00
with fried salmon and wild garlic - Piri Piri Butter	31.00
with homemade spring rolls filled with spinach and asparagus	24. 00
with roasted Irish Black Angus fillet	
160g or 250g with wild garlic - Piri Piri butter	46.00 / 60.00

Salad dressings: French dressing, balsamic dressing, vinaigrette with Dijon mustard and wild garlic

For our younger guests**Soup**

Rössli soup	6.50
-------------	------

Vegetarian

Wild garlic spätzli with cream sauce	14.50
--------------------------------------	-------

Meat

Pork schnitzel with chips	14.50
Chicken nuggets with chips	14.50