

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



The “Label Fait Maison - Homemade” certifies 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-site using raw ingredients or products traditionally used in the kitchen. Dishes on our menu marked with an * do not meet the label's requirements

The ice creams we use for our dessert creations
are not homemade.

Fleischdeklaration CH; Wild, Fisch Schweiz oder EU Raum.
Allergene werden mündlich deklariert.

Generelle

«Alle unsere Brot- und Backwaren stammen aus der Schweiz, mit Ausnahme derjenigen, die explizit anders gekennzeichnet sind
alle Preise inkl. 8.1% MwSt

Restaurant

Salads

Green Salad	8.50
Mixed Salad	10.50
Lamb's Lettuce Salad with Egg and Grapes Apple-Horseradish Vinaigrette	14.50

Our homemade salad dressings:

Salad dressings: French dressing, balsamic dressing, apple-horseradish vinaigrette

Appetizers

Beet carpaccio with orange and smoked Scamorza	16.00
Spicy crème brûlée with mushrooms and marjoram	16.00
Autumn salad with honeyed figs, Pieces of hard cheese and toasted walnuts	15.50
Beef tartare (mild, medium, or spicy) served with toast and butter	19.50 / 29.50

Soups

Hokkaido Pumpkin Soup with Coconut Milk and Orange	11.50
Thurgau Apple Hay Soup with Apple Chips	11.50
Rössli Soup made according to a traditional recipe served with croutons and a dollop of cream	6.50 / 10.50

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Restaurant

Meat Classics

Veal Cordon Bleu stuffed with ham and Toggenburg Mountain Organic Cheese	34.50
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Pork Cordon Bleu stuffed with ham and Toggenburg Mountain Organic Cheese	24.50
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Steak with House Marinade served with red wine-marinated plums and thyme gin butter with pork	24.50
with veal	+ 10.00

Viennese-style veal schnitzel	31.50
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Irish Black Angus fillet, pan-seared 160g or 250g with balsamic pepper sauce	38.00 / 54.00
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Sides

Risotto gluten-free	6.00
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homemade quark spaetzle	6.00
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French fries	6.00
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Tagliatelle	6.00
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Seasonal vegetable side dish	5.00 / 9.00
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Vegetarian Dishes...

Risotto with sautéed Cicorino Rosso
and smoked Scamorza gluten-free 18.50/ 26.00

Autumnal pasta with mushrooms,
sautéed Brussels sprouts, and spinach 18.50/ 26.00

Fish

Pan-seared char fillet on pumpkin purée and Schloss potatoes 42.00

Set Menus for Two or More People

Surprise Menu Available only in the evening
5-course surprise menu
Let us surprise you with culinary delights! per person 72.00
Our active contribution to reducing food waste

Fondue Chinoise

Four varieties of hand-sliced meat,
320 g per person (beef, veal, pork, and chicken)
Additional serving per 50 g of meat + CHF 8.00
Three homemade sauces
French fries and vegetables per person 49.00

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Restaurant

Salad Plate

with breaded or plain pork cutlet	24.00
with veal	+ 10.00
with pork steak with thyme gin butter	34.00
with veal	+ 10.00
with pork cordon bleu	34.00
with veal	+ 10.00
with chicken cutlet with thyme gin butter	27.00
with * crispy trout from the Kundelfingerhof with tartar sauce	28.00
with grilled char fillet	38.00
with pan-seared Irish Black Angus fillet	
with thyme gin butter 160g or 250g	46.00 / 62.00

Salatsaucen: Französischdressing, Balsamicodressing, Apfel Meerrettich Vinaigrette

For our younger guests

Salads

Green salad	6.00
Mixed salad	8.00

Soup

Rössli soup	6.50
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Vegetarian

Homemade spätzli with cream sauce	15.00
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Meat

Pork schnitzel with * French fries	15.00
*Chicken nuggets with * French fries	15.00

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