

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
Winter leaf salad with orange fillets Sour cream and peanut dressing	12.50
Salad dressings: French dressing, balsamic dressing, peanut dressing	

Starters

Beef tartare mild, medium or spicy served with toast and butter	19.50 / 26.50
Oven-roasted beetroot with blue mould cream Pumpernickel and lamb's lettuce	17.50
Salmon tiramisu in a glass with mascarpone and lime	17.50

Soups

Parsley root velvet soup with Toggenburg apple chutney	11.00
Onion soup with Flawil rum and cheese croutons	11.00
Rössli soup made according to a traditional recipe served with croutons and cream topping	6.50 / 10.50

Restaurant

Meat classics

Veal cordon bleu stuffed with ham and Appenzeller cheese	34.50
Pork Cordon - Bleu stuffed with ham and Appenzeller cheese	24.50
Steak served with Appenzeller butter 200g served with plum and nectarine confit with pork	24.50
with veal	+ 10.00
Veal escalope Viennese style	30.50
Sliced veal fillet with morel cream sauce	38.00
Sliced chicken in Thay curry sauce with Asian vegetables and basmati rice	29.00
Irish Black Angus fillet roasted, 160g or 250g with a Flawil rum-apple reduction	38.00 / 54.00
Pork fillet medallions pan fried with butter rösti and mushroom cream sauce	36.00
Side dishes	
Potato waffles	5.00
Rösti	6.00
Mascarpone risotto	6.00
Tagliatelle	6.00
French fries	6.00
Seasonal vegetable garnish	4.50 / 9.00

Restaurant

Vegetarian & vegan dishes...

Red lentil dal with yoghurt and homemade crispbread vegan	24.00
Appenzeller Sennen Röstli with fried egg gluten-free	18.50
Pumpkin and morel risotto with Appenzell goat's cheese	24.00

Fish

Sautéed sea bass fillet on caramelised pumpkin risotto and beetroot foam	36.00
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Menus for two or more people

Surprise menu only available in the evening

5 - course menu surprise

Let us surprise you with culinary delights! per person our active contribution against food waste	68.00
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Fondue Chinoise a discrétion

hand-cut meat (beef, veal, pork and chicken)

three homemade sauces

French fries and vegetables per person	49.00
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Chateaubriand

with Bernaise sauce

with side dish of your choice

and rich vegetable garnish per person	56.00
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Restaurant

Salad plate

with pork escalope breaded or natural with veal	22.00 + 10.00
with pork steak with Appenzeller butter and plum and nectarine confit with veal	32.00 + 10.00
with pork cordon bleu with veal	33.00 + 10.00
with chicken escalope with plum and nectarine confit	27.00
with trout crispies from Kundelfingerhof with tartar sauce	28.00
with sautéed sea bass fillet	30.00
with roasted Irish Black Angus fillet 160g or 250g with colourful pepper sauce Salad dressings: French dressing, balsamic dressing, peanut dressing	46.00 / 60.00

For our younger guests

Salads

Green salad	5.50
Mixed salad	7.50

Soup

Rössli soup	6.50
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Vegetarian

Rösti with fried egg	14.50
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Meat

Pork escalope with chips	14.50
Chicken nuggets with chips	14.50