

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. For our salad dressings and chinoise sauces, we use industrially produced mayonnaise as a base.

Similarly, our ice creams are not homemade.



Restaurant

Salads

Green salad	8.50
Mixed salad	10.50
Spring salad with marinated asparagus and radishes	12.50
Salad dressings: French dressing, balsamic dressing, vinaigrette with Dijon mustard and wild garlic	

Starters

White asparagus terrine with house-cured salmon	17.50
Avocado and strawberry tartare with ginger and passion fruit	17.50
Homemade spring roll filled with asparagus and spinach served with wild garlic pesto	18.00
Beef tartare: mild, medium or spicy served with toast and butter	19.50 / 28.50

Soups

Wild garlic cappuccino with puff pastry spoon	11.50
Cream of asparagus soup with vanilla	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 Appenzeller cheese	34.50
Pork Cordon Bleu stuffed with ham and Appenzeller cheese	24.50
Steak served with spring onion butter with pork	24.50
with veal	+ 10.00
Viennese-style veal escalope	31.50
'Prinzesse' veal escalope with white asparagus served with hollandaise sauce and new potatoes	38.00
'Prinzesse' salmon fillet with white asparagus served with hollandaise sauce and new potatoes	38.00
Irish Black Angus fillet, pan-fried 160g or 250g with hollandaise sauce	38.00 / 54.00
Diced beef fillet in morel cream sauce with asparagus tips enriched with cognac, served with homemade wild garlic spaetzle <small>Spätzle are egg-based pasta of an irregular form with a rough, porous surface</small>	44.00

Side dishes

green and white asparagus	6.00
New potatoes	6.00
Wild garlic spaetzle <small>Spätzle are egg-based pasta of an irregular form with a rough, porous surface.</small>	6.00
French fries*	6.00
Tagliatelle	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 dishes...

white asparagus served with new potatoes	160 g / 280 g
choose your favourite sauce	23.00 / 30.00
Vegan vinaigrette	
Hollandaise sauce	
Mayonnaise*	
Homemade spring rolls filled with spinach and asparagus served with wild garlic risotto	24.00
Asparagus ravioli with glazed tomatoes and rocket	22.50

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 reducing food waste

per person 72.00

Fondue Chinoise
four types 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
*chips and vegetables

per person 49.00

To round things off... a meat broth
with a dash

+ 5.00

Chateaubriand
with Béchamel sauce
with a side dish of your choice
and a generous vegetable garnish

per person 58.00

Restaurant

Salad plate

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

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

For our younger guests

Salads

Green salad	6.00
Mixed salad	8.00

Soup

Rössli soup	6.50
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Vegetarian

Wild garlic spaetzle with cream sauce	15.00
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Meat

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