

## Rössli Flawil

According to Flawil local historian Alfred Hofmann, an inn has probably stood at this location for over 350 years. Two centuries later, the Pfändler family and the Gauer family shaped the "Rössli" event. During the French era 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 innkeepers and owners followed and from 1909 onwards it was the Gauer family who had carefully looked after the extensive property with a restaurant, small hall and concert hall for many generations.

Our menu includes everything from simple menus to dishes for sophisticated demands; a rich offer. You will also find numerous seasonal delicacies here. A wide range of fine wines at attractive prices, tailored to the various offerings, round off the menu.

Our kitchen team looks forward to pampering you with culinary delights in the Rössli rooms. Irene Baumann as hostess and her staff are responsible for ensuring that you feel comfortable in the Rössli and can spend a few carefree hours. Our employees will be happy to inform you about ingredients in our dishes that can cause allergies or intolerances upon request.

The Hotel Flawil, which covers the range of hotels in Flawil with its twelve rooms and one suite; is run as an additional business to the Rössli restaurant by Irene Baumann as hostess and her team.

A house full of hospitality - big enough to serve your diverse wishes, small enough to radiate the comfort and familiarity of home.

We look forward to seeing you...  
Your Rössli Flawil team

restaurant

### **Salads**

Green salad 8.00

Mixed salad 9.50

Spinach salad with marinated asparagus and radishes 12.50

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

### **Appetizers**

Shrimp with sesame, almond milk, avocado and coriander 14.50

Tomato variation with buffalo mozzarella flakes and basil 17.50

Lukewarm green and white asparagus with egg  
and vinaigrette with Dijon mustard and wild garlic 18.00

Beef tartare mild, medium or fiery  
served with toast and butter 19.50 / 26.50

### **Soups**

Wild garlic soup with Italian raw ham 10.50

Asparagus velvet soup with vanilla 10.50

Horseshoe soup according to a traditional recipe  
served with croutons and cream topping 6.50 / 10.50

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### **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 200g served with spring onion butter	
with pork	24.50
with veal	+ 10.00
Veal schnitzel Viennese style	30.50
Veal schnitzel “Princess” with white asparagus plus hollandaise sauce and spring potatoes	36.00
Salmon fillet “Princess” with white asparagus plus hollandaise sauce and spring potatoes	36.00
Irish Black Angus fillet, fried 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 spaetzle	44.00
<b>Side dishes</b>	
Green and white asparagus	6.00
Spring potatoes	6.00
Wild garlic spaetzli	6.00
French fries	6.00
Tagliatelle	6.00
seasonal vegetable garnish	5.00 / 9.00

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**Vegetarian & vegan dishes...**

White asparagus served with spring potatoes 23.00 / 30.00  
choose your favorite sauce 160 g / 280 g

Vegan vinaigrette  
hollandaise sauce  
Mayonnaise sauce

Fregola Sarda with grilled vegetables and goat cheese 24.00

Polenta dumplings with cream cheese 22.50  
on spinach and lemon sauce, gluten-free

**Menus for two people or more**

Surprise menu only available in the evening  
5-course menu surprise  
Let us surprise you with culinary delights! per person 68.00  
our active contribution to combating food waste

Chateaubriand  
with Bernaise sauce  
with side dish of choice  
and rich vegetable garnish per person 58.00

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**salad plate**

with breaded pork schnitzel or plain 20.00  
with veal + 10.00

with pork steak and spring onion butter 30.50  
with veal + 10.00

with pork cordon – bleu 32.00  
with veal + 10.00

with chicken schnitzel and spring onion butter 27.00

with crispy trout from the Kundelfingerhof and tartar sauce 27.00

with fried salmon and spring onion butter 32.00

fried with Irish Black Angus fillet  
160g or 250g and spring onion butter 39.50 / 55.00

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

**for our little guests**

Salads

Green salad 5.50

Mixed salad 7.50

Soup

Horseradish soup 6.50

Vegetarian

Wild garlic spaetzli with cream sauce 14.50

Meat

Pork schnitzel with French fries 14.50

Chicken nuggets with French fries 14.50