

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 8.50

Mixed salad 10.50

Colorful winter salad with pear, nuts, and bacon 13.50

Salad dressings: French dressing, balsamic dressing, honey mustard dressing

Starters

Beef tartare mild, medium, or spicy 19.50 / 28.50
served with toast and butter

Baked figs
served with Toggenburg Bloder cheese and bacon 17.50

Cream of roasted pumpkin and pumpkin seed pesto 17.50

Soups

St. Gallen velvet soup
with strips of smoked trout 11.50

Beetroot soup with Toggenburg Bloderkäse cheese 11.50

Rössli - soup made according 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 wild herb butter and grape chutney	
with pork	24.50
with veal	+ 10.00
Pork fillet medallions pan-fried	
with buttered rösti and mushroom cream sauce	36.00
Viennese-style veal schnitzel	31.50
Braised veal cheek	
with vegetables, onions, and red wine	
served with pappardelle	38.00
Irish Black Angus fillet, fried 160g or 250g	38.00 / 54.00
with a Biberli dark beer sauce	
Chicken strips in Thai curry sauce	
served with Asian vegetables and basmati rice	29.00
Side dishes	
Rösti	6.00
Mascarpone risotto	6.00
Basmati rice	6.00
French fries	6.00
Pappardelle	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...

Appenzeller Sennenrösti with fried egg gluten-free 17.50

Homemade lentil, beetroot, and apple burger
served on black salsify 22.50

Fish

Pike-perch fillet with almond mustard crust
on a bed of lemon risotto 36.00

Menus for two or more people

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

Fondue Chinoise

Four types of hand-cut meat,
320 g per person (beef, veal, pork, and chicken)
Additional service per 50 g of meat + \$8.00
Three homemade sauces
French fries and vegetables per person 49.00
To round off the meal... a meat broth
with a dash of alcohol + 5.00

Chateaubriand

with sauce Bernaise
with a side dish of your choice
and a generous serving of vegetables per person 58.00

Restaurant

Salad plate	
with breaded or plain pork schnitzel	24.00
with veal	+ 10.00
with pork steak with wild herb butter	34.00
with veal	+ 10.00
with pork cordon bleu	34.00
with veal	+ 10.00
with chicken schnitzel with wild herb butter	27.00
with crispy trout from the Kundelfingerhof with tartar sauce	28.00
with grilled pike-perch fillet	36.00
with Irish Black Angus fillet	
with wild herb butter	160g or 250g
Salad dressings: French dressing, balsamic dressing, honey mustard dressing	46.00 / 62.00

For our younger guests

Salads	
Green salad	6.00
Mixed salad	8.00
Soup	
Rössli soup	6.50
Vegetarian	
Rösti with fried egg	15.00

Meat

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