

# RESTAURANT *flavour*

THE RESTAURANT ZUM RÖSSLI, THE OLDEST INN IN WEGGIS, RECEIVED THE FIRST GUESTS AS EARLY AS IN THE 16<sup>TH</sup> CENTURY.

In the year 1706, the High Council of Lucerne issued the distinguished inn the well deserved tavern rights.

The Restaurant flavour is known as one of the highlights of the Wellness Hotel Rössli.

Our chef Thomas Schulz and his competent team tempt your palate with the flavours of the Mediterranean and Asian cuisine.

The dishes are created with regional and only the freshest ingredients and are sure to gain your approval in all aspects.

## PINK DINER

Pink Roastbeef slices with pink pepper and drizzled with fine olive oil

o

Frothy red beet soup with deep fried rose leaves

o

Cubes of tuna fried to pink perfection served on tomato-olive tabouleh and herb pesto with corn torillas

o

Lemon sorbet with rose Vodka

o

Pink steak of lamb broiled with a rose blossom crust served on a bed of chili cherries and potato noodles with a green sauce

o

Secuctively delicious yoghurt-rasperry preserves with mango mousse

eighty-eight francs

## AMARANTH DINNER

Colorful winter salad with warm figs and nuts

o

Cream of pumpkin soup

o

Venison with baked red cabbage/chestnut noodles and cranberry pears

o

Chestnut parfait with a hint of Kirsch

forty-two francs

## JASPIS DINNER

Venison tureen with cranberry vinaigrette and root vegetables

o

Cream of brussels sprout soup with roasted bacon

o

Back of lamb in Savoy cabbage on a bed of Balsamico prunes and a cinnamon brioche

o

Hazelnut parfait with caramel apples

forty-five francs

## GARNET DINNER

Smoked duck breast tartar with spiced pears and Amaretto

o

Cream of Chestnut soup

o

Duck breast Barbaria on an orange/apple sauce with red cabbage and dumplings

o

Duck breast Barbaria on an orange/apple sauce with red cabbage and dumplings

o

Blood orange soup with champagne sorbet

fifty-seven francs

## RUBY DINNER

Tiramisu of morels and red basil

o

Soup of Boletus mushrooms in a shell of puff pastry

o

Rabbit tournedos wrapped in bacon with squash and caramel potatoes

o

Wolf fish filets in a Spekulatius shell on Hazelnut risotto accompanied with winter vegetables

o

Chaumes cheese in a spiced pear broth

sixty-five francs

## PURPLE DINNER

Tender fried veal liver with apple onion tartar

o

Tomato consomme with frothy Guinea fowl dumplings

o

Lemon sorbet with Vodka

o

Pumpkin pasta sauteed in sage butter garnished with pine nuts and walnuts

o

Filet of beef in a sesame-honey crust with almond potato dumplings and  
turnips in truffle jus

o

Wild berry mousse in a Wan Tan leaf

seventy-five francs