

Menu 2016

We have compiled a selection of menu suggestions for you.

Seasonal packages such as: for example, asparagus, strawberries or Wild mushrooms we can offer to you when they are available.

Please also indicate to us if you want to sit in the Non smoking or smokers.

We are looking forward to your visit. Your Roessle Park Team and Markus Nagele

Menu 1

Light cheese soup with croutons

Mixed grill "Roessle Park"
Chicken, beef, pork, bacon and sausages
French fries

Apple fritters with vanilla ice cream

22.50

Menu 2

Beef broth with sliced pancakes

Viennese onion roast beef with
Fried potatoes and beans

Apricot pancakes

22.50

Menu 3

Pumpkin soup

Styrian breaded chicken with
Herb potatoes, runner beans salad and green salad
Pumpkin seed oil and baked parsley

White cheese strudel with cream

22.50

Menu 4

“Terlan style” wine soup

Braised roast beef with red wine sauce
Vegetables and noodles

Yogurt cream with apple ragout

22.50

Menu 5

Beef broth with sliced pancakes

Cutlet from pork "Hunter Style"
with carrots and rice

Mixed ice cream with whipped cream

19.50

Menu 6

Watercress cream soup

Roasted corn chicken breast
with rosemary sauce, vegetables and polenta

White cheese strudel

19.50

Menu 7

“Marchfeld style” vegetable soup

Zurich veal calf
with hash browns and carrots

Apple strudel with cream

21.50

Menu 8

Vegetable bouillon with semolina dumplings

Salmon steak with saffron sauce
on spinach vegetables and herb potatoes

Marinated peach with lemon sorbet

21.50

Menu 9

Arugula cherry tomato salad with olive lime dressing

Consommé with liver dumplings

Roast beef with brown onions
Beans and croquettes

Brownie

26.50

Menu 10

Lettuce hearts with balsamico - honey dressing
with croutons and roasted seeds

Beef broth with semolina dumplings

Medallions of veal and beef
of pink pepper cream and Jus
Mashed potatoes and vegetable bouquet

Lemon sorbet with fruit salad

42.50

Last updated January 2016