

## SIMPLICISSIMUS

CHF 114.–

The cheerful Bavarian tour with the most important sights served in four courses.

Smaller than the **MAXIMUS** but just as Bavarian.

### GIACOMETTI PRETZEL

*Served with butter from Willi Schmid and everything that goes with it*

### BAUMGARTNER'S ORGANIC WHITE FISH

*With swiss chard & hand of Buddha*

### BRINED TOGGENBURGER PORK SHOULDER

*With white Kimchi, Szechuan & Soubise*

### ALLGÄUER KÄSSPÄTZLE

*With roast and caramelised onion and chives.*

*Originally from Anneliese Stöckle*

### ZOPF

*Baked tipsy with Marsala & vanilla grape ripple*

### SOME TRUFFLE?

28.50

### DRINK PAIRING

*Spirits, Beer & Wine*

68.-

per Person

## HALL OF FAME

The famous Rosi-Classics. As addition to your menu or as a snack at the bar.

### ARMER RITTER

21.50

*Sourdough with crayfish, dressed with ham & mussels.*

*An original recipe from Johann Rottenhöfer, King Ludwigs personal Chef.*

### THE CORDON BLEU

42.50

*Filled with bacon & sherry fondue.*

*Dressed with lingonberries & horseradish herbs*

### VEAL IN THE HEN

64.50

*Chicken stuffed with veal farce and herbs.*

*An original recipe from Johann Rottenhöfer, King Ludwigs personal Chef.*

### CHEESY SPÄTZLE

22.50

*With caramelized onions & chives*

*Original recipe from Anneliese Stöckle*

### THE POTATO HYBRID

16.00

*The best from a neo-Bavarian perspective*

*Tender dumpling & pom-pom fries*

*with roast pork gravy & yeast emulsion*

## MAXIMUS

CHF 169.–

This turgid ROSI experience takes you on a seven-course journey of discovery across our Bavarian Absurdistan.

### GIACOMETTI PRETZEL

*Served with butter from Willi Schmid, chives, Obazda & lard from the mother farm*

### NOODLE SOUP

*From Quail, with soba noodles & bergamot*

### TELLERSULZ

*Jellied agua chile with young vegetables, based on a traditional bavarian dish*

### LOCAL TROUT

*With fingerlime & fermented asparagus & mussel velouté*

### STUFFED CHICKEN LEG

*with herbal Knödel, Cedro & garlic confit*

### ALLGÄUER KÄSSPÄTZLE

*With roast and caramelised onion and chives.  
Originally from Anneliese Stöckle*

### YELLOW SNOW

*Punch Romain Kakigori*

### MILLI & MAGGI

*Baked tipsy with Marsala & vanilla grape ripple*

### DRINK PAIRING

*Spirits, Beer & Wine*

85.-  
per Person