

WELCOME

# EQUO 1706

FINE DINING



**Gault & Millau**  
GUIDE SCHWEIZ

We look forward to accompanying you through the evening.



Hotel Rössli



equo\_1706

# MENU

## WHITEFISH FROM LAKE LUCERNE

kaffir lime, cucumber, radish

## GREEN ASPARAGUS

poached country egg, Baeri caviar, Sbrinz

## KING PRAWN

rhubarb, radicchio rosé

## PIKEPERCH FROM LAKE MAGGIORE

Miso Beurre Blanc, celery

## RACK OF LAMB

morel, white asparagus, wild garlic

## CHEESE

from the box, Rolf Beeler

## RHUBARB

buttermilk, coffee, vanilla

4 course  
CHF 95

5 course  
CHF 110

6 course  
CHF 125

7 course  
CHF 140

Please contact our staff for the current wine accompaniment  
(alcohol free version available)

 vegetarian

All prices in CHF and including VAT 8.1%



## VEGETARIAN MENU

### MELON RADISH

rhubarb, elderflower

### GREEN ASPARAGUS

poached country egg, truffle, Sbrinz

### ZUCCHINI FLOWER

goat cream cheese, Yuzu

### CONFIT TURNIP CABBAGE

egg yolk, Piemont hazelnut

### SAFRAN AGNOLOTTI

morel, white asparagus, wild garlic

### CHEESE

from the box, Rolf Beeler

### RHUBARB

buttermilk, coffee, vanilla

4 course  
CHF 85

5 course  
CHF 105

6 course  
CHF 120

7 course  
CHF 125

Please contact our staff for the current wine accompaniment  
(alcohol free version available)



vegetarian

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## OPENING

«BRÜGGLI»  
SALMON TROUT

marinated chicory, yuzu vinaigrette,  
herb salad  
26

BEEF TARTARE

pearl onion, Belper Knolle, brioche  
29

 ZUCCHINI FLOWER

filled with goat cream cheese, yuzu,  
black garlic  
19

 CONFIT KOHLRABI

egg yolk cream & pickled, Piemont  
hazelnut, fermented kohlrabi stock  
21

KING PRAWN

rhubarb, Radicchio Rosé, Shiso tempura  
26

## MAIN DELIGHT

<b>CORN FED POULARD</b>	grilled artichoke, fermented garlic, pine nuts 42
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 **SAFRAN AGNOLOTTI** morel, white asparagus, wild garlic  
38

**PIKEPERCH FROM  
LAKE MAGGIORE** celery variation, Miso Beurre Blanc,  
celery-potato espuma  
46

+10G CAVIAR 32

**RACK OF LAMB** morel, white asparagus, wild garlic  
51

**SIRLOIN STEAK** from the Big Green Egg, pak choi,  
chorizo, egg yolk  
56

Drink accompaniment (1 dl/glass) in:

4 courses	5 courses	6 courses	7 courses
40	50	60	70

 vegetarian

All prices in CHF and including VAT 8.1%

## COMPLETION

**MADAGASCAR VANILLA  
TARTLET**

salted caramel, milk chocolate  
18

**RHUBARB**

buttermilk, coffee, vanilla  
18

**POPSICLE**

cookies and cream  
9

**CHEESE SELECTION  
(ROLF BEELER)**

Beeler Selection,  
chutneys, fruit- & nut bread  
25

Please reach to our staff for our homemade ice cream specialties!  
per scoop 6

## MEAT- & FISH DECLARATION:

Beef:	Switzerland
Whitefish:	Switzerland
Corn poularde:	France
Prawn:	Vietnam
Lamb:	Switzerland
Salmon trout:	Switzerland

Our imported meat may have been produced with hormones as performance enhancers and/or with antibiotics and/or other antimicrobial performance enhancers. Exceptions will be declared separately.

Our service team will be happy to inform you about the exact origin of individual dishes as well as ingredients that may trigger allergies and/or intolerances upon request.