

# THE HISTORY OF WYSSES RÖSSLI

But it all began much earlier when, in the year 1642, a fire destroyed large parts of the village Schwyz. The flames also craved "The Inn zum Rössli" as it was called at the time. According to the council protocol from 1642, the council decided that, next to the church and the town hall, a prominent and elegant Taverne was also needed.

Rössli, then owned by a family called Bettschart, was rebuilt by the master builder Jeremias Meyer. In 1733 the inn, the horse stables, 2 kitchen gardens and a cheese cellar was given to the brothers Weber to rent for 190 Gulden, but it was not long before the brothers purchased all the buildings and gardens.

In the years 1742 – 1835 and again from 1848 – 1910 the inn, now called Hotel "Wysses Rössli" also housed the Schwyz Post Office. The inn, now hotel, had long been a known accommodation for travellers and has hosted a number of prominent guests over the years. The list contains names ranging from Goethe to General Guisan, among others. The famous Schwyzer author Meinrad Inglin even lived here in the last years of his life.

In 1970 the Schweizerische Bankverein (now UBS) bought the hotel "Wysses Rössli" and after a complete rebuild the hotel opened its doors again in 1978. In 2002 the hotel was bought by Karl Trütsch-Langlois, a local entrepreneur. All the guest rooms were renovated that same year and then, in 2007, the entire restaurant business.

Our hotel is located at a unique spot at the foot of the mountain Mythen. This is the perfect place to leave the rat race behind and enjoy a warm and cozy atmosphere. We are committed to work with only the highest quality produce and, it goes without saying, the best wines to go with it. We work with the best suppliers who guarantee the best fresh produce and the right storage of everything including vegetables, wine and spirits. We are looking forward to pamper you!

En Guete.



# OUR SERVICES

## OUR HOTEL ROOMS

All 27 rooms are individually decorated and fulfill the requirements of a pleasant stay. Work desk, wireless Internet, TV/Radio, safe and hair dryer.

## BANQUETS AND FUNCTIONS

Different traditional rooms in the hotel are at your disposal for your special event. Depending on the occasion and the number of guests, Mythensaal, Rösslistube and the historic Täferstube are all available for birthdays, weddings, company celebrations, reunions and jubilees. We will be happy to give you a personal tour of the hotel and give you a personalized, individual quote.

## SEMINARS

Perfectly located in Schwyz, "Wysses Rössli" can offer you the right facilities for exciting seminars and creative banquets. You can expect an up-to-date sound and presentation technology, as well as a dedicated hospitality/kitchen team, ready to take care of your event.

## GIFT VOUCHERS

You would like to give someone special a treat and maybe share your experience in "Wysses Rössli"? Why not give a gift voucher? Ask our staff for details or simply order in our Online Shop.

## CATERING

You have a special occasion in a special location of your choice? In cooperation with our business partner Steakhouse Bahnhof, Mettmenstetten we can offer you a large range of catering possibilities.

For questions and more information: [wysses-roessli-schwyz.ch](http://wysses-roessli-schwyz.ch)

# DECLARATION OF ORIGIN

Chicken	Switzerland
Pork	Switzerland
Lamb	Ireland
Veal	Switzerland
Beef cheeks	Switzerland
Beef entrecôte	Switzerland or Ireland
Fillet of beef	Switzerland or Ireland
Horse meat	France
Prawns	Vietnam
Salmon	Scotland
Salmon trout fillet	Switzerland (Sattel)
Cisco	Switzerland
Sausages	Switzerland
Cheese	Switzerland

# SUPPLIERS

Fish	G. Bianchi AG, Zufikon Brüggli Forellen, Sattel
Meat	Reichmuth Fleischwaren AG, Schwyz
Fruit and vegetables	Käppeli AG, Merenschwand
Wines	SCHULER St. Jakobskellerei Vini Vergani, Zürich

If you have any allergies, please contact our staff.  
All our prices are in CHF and include 7,7% VAT.

# STARTERS

Hokkaido pumpkin soup with seed oil and glazed chestnuts	9.5
Winter leaf lettuce salad with radish and sprouts	9.5
Field lettuce salad, egg and bacon <i>with pumpkin seed dressing</i>	14.5
Marrowbone with red onion chutney <i>preparation time 15 minutes</i>	15
Home-smoked salmon <i>with pickled vegetables and horseradish</i>	22
Schwyzer meat- and cheeseboard <i>Landjäger, smoked ham and bacon, mountain cheese and pickled vegetables</i>	16.5
OUR BEEF TATAR	small 100g/big 150g
All tartares are served with brioche toast	
Classic beef tartare	22/29.5
Classic beef tartare with Brandy	22/29.5
Beef carne cruda <i>with quail egg and marinated Hokkaido pumpkin</i>	22/29.5
Veal carne cruda <i>with egg yolk cream and Belperknolle</i>	22/29.5
Aubergine tartare vegan or vegetarian <i>with marinated vegetables</i>	20/27.5

# FROM THE HOT STONE

200g 300g 400g

## CHICKEN

Breast of chicken

33 43 53

## PORK

Loin of pork

33 43 53

## LAMB

Lamb chops

40 50 60

## BEEF

Entrecôte

48 58 68

Fillet steak

53 67 81

## HORSE

Fillet steak

48 58 68

## SEAFOOD

Black Tiger prawns

38 48 58

Mixed hot stone plate

Beef, pork, lamb, horse, chicken and prawns

58 68

# SIDE DISHES

*1 side dish included*

French fries

8

Potato wedges

8

Rösti

8

Rice

8

Oven vegetable

8

Spinach

8

# THE CLASSICS

In red wine braised beef cheeks <i>with potatoe-celeriac puree and sauteéd romanesco</i>	42
Braised lamb shank with savory sauce <i>with polenta and roasted root vegetables</i>	40
Beef entrecôte Café de Paris <i>with fries allumettes and ratatouille</i>	43
Finely sliced veal in a cream sauce <i>served with Röstli</i>	54
Stroganoff "Rössli Style" with potato mash <i>finely sliced beef, sauteéd peppers, mushrooms, cornichons and paprika</i>	49
Cordon bleu (pork) with mountain cheese filling <i>with french fries and broccoli</i>	36
Wiener Schnitzel (veal) <i>with French fries and cranberry-horseradish</i>	40
Rössli-Sausage (Trychler Wurst) and onion sauce <i>with Röstli and seasonal vegetables</i>	26

# FISH

Sautéed salmon trout fillet with herb espuma <i>served with parsley root cream and Schupfnudeln</i>	36
Cisco fillet Lucerne style <i>served with spinach and boiled potatoes</i>	34

# VEGETARIAN

Homemade Linguine with mixed mushrooms <i>served with cream sauce and Belperknolle</i>	30
Homemade Gnocchi <i>with nut butter-sage-espuma and mountain cheese</i>	34

# SOFTDRINKS

Mineral water still or sparkling	50cl/100cl	5.5/11
Coca-Cola, Coca-Cola zero	33cl	5.5
Elmer lemonade	33cl	5.5
Sinalco	33cl	5.5
Apple juice	33cl	5.5
Apple juice with mineral water	33cl	5.5
Rivella rot	33cl	5.5
Rivella blau	33cl	5.5
Orange juice	20cl/50cl	5.5/7.8
Tomato juice	20cl	5.5
Dry Bitter Tonic, Lemonade, Ginger Ale	20cl	5.5
Ginger beer	20cl	5.5
Iced Tea	33cl	5.5

# COFFEE

Flat white		5
Espresso		5
Ristretto		5
Cortado		5.5
Espresso macchiato		5
Latte macchiato		6
Cappuccino		5.8
Tea (different varieties)		4.8



# BEER

## ON TAP

Cardinal Blonde	4,8%, 20 cl/30 cl/50 cl	3.5/5.2/7.5
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## BOTTLED BEER

Cardinal Spezial	5,2%, 33 cl	5.7
Feldschlösschen Lager	4,8%, 50 cl	7.5
Feldschlösschen Hopfenperle	5,2%, 33 cl	5.7
Feldschlösschen Dunkel	5,5%, 33 cl	5.7
Schneider Weisse Original	5,4%, 50 cl	7.7

## NON ALCOHOLIC

Cardinal 0,0%	<0,0%, 33 cl	5.7
Erdinger Weissbier	<0,5%, 50 cl	7.7

## SWISS BOTTLED CIDER

Suure Moscht Bügel	4%, 49 cl	5.7
Suure Moscht non alcoholic Bügel	<0,5%, 49 cl	5.7