



12 March to 1 November 2019

Newcomer menu for fine dining pioneers

Are you looking for new taste sensation,
innovative foods or creative combinations?

We got just the right idea for you!

3 courses – EUR 39.- per person

26 June to September

Majorcan salad "Trampo"

With tomatoes | bell pepper
goat cream cheese | roasted bread

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Grilled hake

Parmesan cream | sobrasada
almonds | eggplant

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Dessert "Chesa Rössli"

	EUR
Vegetarian menu	
Majorcan salad "Trampo"	15
With tomatoes bell pepper goat cream cheese roasted bread	
or	
Coconut soup	9
Red curry Shiitakepilze	
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Sauteed chanterelles	18
Zucchini nasturtium shallots dumpling in a napkin	
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Three kinds of sorbet	10
Berries	
Three-course-menu with soup	32
Three-course-menu with starter	39
Four-course-menu	48



Specialties EUR

Chesa Rössli salad 16
Balsamic shallot vinaigrette | mushrooms | parmesan

Grilled octopus 19
Mezcal Tamarind vinaigrette | jalapeño | avocado
Mexican herbs

Blue white fish & lobster 35
Lemon grass coco brew | Enoki mushrooms | wild broccoli
Thai basil

Calf`s liver 26
Spinach | champignons | bacon | shallots | sage small portion 21

Chateaubriand of Argentinian Angus beef
450g gross weight | carved at the table
From 2 persons per person 36

Fillet steak (200g gross weight) for 1 person 35
Mushrooms | vegetables | Béarnaise sauce
au gratin potatoes

Desserts and cheese

Burnt cream 9
Pineapple | passion fruit | coco

Three kinds of sorbet 8

Variation of cheese 12
Homemade banana bread

General Manager: Bernhard B. Zündel, Maitre: Bernd Gunia, Chef: Daniel Groß
www.chesa-roessli.de

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