Grießt Enk,

I would like to introduce myself as the new head chef:

Vlastimil Stava, I am in my mid-thirties and come from the Czech Republic. I have been living in South Tyrol with my wife and our two sons for several years. My career as a chef began with the traditional vocational school in my home town. I started small with my teacher Mr Vodak, which was a very important foundation stone for me.

I was lucky to get an internship with Chef de Cousine „Hark Pezeley“ at the Ahlbecker Hof on the island of Usedom, where I was then promoted to sous-chef and stayed there for several years.

My experience ranges from Bohemian dumplings to cooking for the Swedish Queen. I then moved to Vienna, where I gained international banqueting experience at the Radisson Sass Palais Hotel am Parkring.

My next job was in the green heart of Austria. First at Schloss Hotel Pichlarn in the Enns Valley with an 18-hole golf course right next to the hotel. Then came the Spielberg project in Zeltweg. A balanced mix of fine bistro, catering at the Red Bull Ring accompanied by Formula 1 and in the exclusive Steierschlössl with the finest cuisine.

Then I went to Italy. I started at the Hotel Preidlhof in Naturns, where I was in charge of the kitchen for several years.

And now I am delighted to welcome you to the Hotel Rössl.

My cooking philosophy

Gourmet journey - around the world in mountain boots

A vision of cuisine where tradition and regionality play a major role.

Equally important to me are innovative, but also classic discoveries that take us beyond borders.

In addition, sustainability means a lot to me: seasonal, fresh and with passion.

This creates a world of familiar and newly discovered products, flavours, textures and new ideas every day.

All of this combined delivers a very exciting culinary journey.

I cordially invite you to follow this path with me and our team.

Vlastimil

& Team
Christoph, Valentina, James, Sonu .....
The Pircher Family

The Rössl Classics

Vitello Tonnato

Sous-vide cooked veal top round / Tuna sauce / Capers

18,00 €

Beef Consommé

Sliced Pancake / Root vegetables /black bread croutons

8,00 €

Spaghetti garlic oil and chilli

15,00 €

South Tyrolean Schlutzkrapfen

Brown butter / Parmesan / Chives

18,00 €

South Tyrolean cheese dumplings

melting butter / coleslaw / crispy bacon

18,00 €

(when ordering dumplings please count min. 20 time

as each portion is freshly prepared)

Tiramisu

10,00€

Starters

Fine tartare of Alpine beef

Cream cheese - coarse Dijon mustard cream / homemade toast

red onion pickled in raspberry vinegar / pickled egg yolk

small 20,00 €/ large 28,00 €

Slice of House-Smoked Sturgeon

Beetroot jelly soup / Horseradish & homemade crispbread

24,00 €

Spicy Goat Cheese Panna Cotta

Balsamic plums & walnut cracker

16,00 €

Soup

Hokkaido Pumpkin Foam Soup

Coconut milk – ginger foam

Crispy red prawn

12,00 €

Intermediate dishes

Creamy Potato–Truffle Gnocchi

Comté cheese sauce & port wine fig

22,00 €

Homemade Venison Ravioli

Red wine–pear & red cabbage cream

22,00 €

Spaghetti ‘ alla Erich ’

17,00 €

Intermediate Course as Main Course +3,50 €

Main courses

Pan-Seared Turbot Fillet in Salted Butter

Lobster bisque foam

Salmon caviar & parsley root purée

38,00€

Black Angus Grain-Fed Filet

Charcoal-grilled, served on a crystal salt stone

Fresh black truffle / Port wine jus / Café de Paris butter

Caramelized potato terrine

40,00€

Aromatic Braised Veal Shoulder

Madagascar pepper sauce

Potato–mushroom “Tirtln” & Brussels sprouts

32,00€

Viennese Schnitzel from the Pan

with cranberries and potato fries

27,00€

Homemade Beetroot Tagliatelle

Horseradish sauce / Cream cheese / Apple chutney

18,00€

Sweet/savory temptation

Honey Parfait / Pumpkin Cake / Pomegranate

12,00 €

Warm Chocolate Cake

Passion fruit in various textures

10,00 €

Assortment of Homemade Sorbets

3 scoops of sorbet / fresh fruits / crispy garnish

€10.00

Cheese plate with fruit mustard sauce

18,00 €