



GUEST. CULT. URE.

By Plank



THE INNSBRUCK BOUTIQUE HOTEL IN THE CENTRE

With cult and strong roots

GUEST.CULT.URE.TRADITION FOR OVER 600 YEARS

The embodiment of hospitality since time immemorial and acquired by great-grandfather Josef Plank in 1919: The Weisses Rössl. Situated in a prime location in the Old Town, it embraces cult and culture in one.

And this has been the case for four generations now. These days it is great-grandson Klaus together with the Rössl team who keep the Innsbruck Boutique Hotel running at full speed... With renovated rooms behind thick walls. With a kitchen that smells and tastes of authenticity and free spirit in wood-panelled guest parlours. With a bar that attracts guests from near and far (almost) around the clock.

The perspective opens up to the mountain and Tyrolean lifestyle...

HISTORY-STEPPED DREAMY ROOMS

Chic, cool, Tyrolean since time immemorial

Guest.Cult.ure.Tradition for over 600 years. And yet the Zeitgeist pulsates here, it makes you feel at home, it comforts you. The wooden beam bears the year 1292.

The Room.Cult.ure.Tradition in the Innsbruck City Centre Boutique Hotel, however, represents a cosy mix of rustic Tyrolean and timeless lifestyle. There is no lack of wood anywhere, and stone, in the form of shell limestone and granite, adorns the modern bathrooms. The fourth generation of the Plank family of hoteliers and innkeepers has a soft spot for exclusive interiors. They love the pulse of time – just as much as their historical roots, which resonate through the thick walls and solid wooden doors.



Recommendation

Spargelcremesuppe

asparagus cream soup
€ 6,50

Spargel Tatar

asparagus tartar
served with egg cream & toast
€ 15,50

Spinat Schlutzkrapfen

local pasta stuffed with spinach
served with brown melted butter &
parmesan cheese
€ 18,50

Knödelcarpaccio

dumpling carpaccio
served with asparagus vinaigrette
€ 14,80

Schöpspfannenbratli

Lamb stew
served with rosemary potatoes
€ 24,00

Spargelgröstli

roast potatoes with asparagus &
wild garlic
€ 18,50

Stangenspargel

asparagus served with parsley
potatoes & egg sauce
€ 19,00

- with ham € 22,00
- with salmon € 24,00

Leber geröstet

roasted liver served with rice
€ 18,50

Schokoladensoufflé

chocolate soufflé served with
lemon ice cream
€ 9,50

2 Stück Kirchtagskrapfen

traditional fried pies
with a plum & poppy seed filling
€ 6,80

Appetizer

Tiroler Graukäse

Tyrolean sour-milk cheese with
red-wine vinegar, olive oil, onions,
& bread

€ 12,50

Winzerjause

Assorted Tyrolean starters –
smoked specialities & cheese from
local farmers with bread

€ 16,50

Weinbergschnecken

Escargots from Gugumuck with
garlic-herb butter and toast

€ 15,50

Beef Tatar

From the Tyrolean alpine ox,
served with onion rings, butter,
and toast

€ 18,50.

Consommé

with pancake strips
or slices of spleen

€ 5,50

Gemüse Tatar

Vegan

Vegetable tartare
with avocado cream and toast

€ 15,50

Grüner Salat

Green salad with house dressing

€ 4,50

Gemischter Salat

Mixed salad with house dressing

€ 5,00

Main course

Wiener Schnitzel

Escalope crumbed & deep fried
with potato-field salad
- from pork € 17,50.
- from veal € 26,50

Hauspfandl

Pork fillet medallions with spaetzle
& bacon beans
€ 24,50

Cordon Bleu

with French fries
€ 23,50

Zwiebelrostbraten

Roast beef from the high sirloin with
roasted potatoes
bacon beans & onions
€ 29,50

Gebackener Kalbskopf

Baked veal head
with potato field salad
& tartar sauce
€ 18,50.

Filetsteak

Filet steak from Tyrolean
alpine ox with vegetables,
potato wedges, & herb butter
€ 42,50

Tiroler Gröstl

Roasted potatoes with beef
fried egg, and bacon cabbage salad
€ 18,50

Saiblingsfilet

Char fillet, grown and refined in
Tyrol, grilled, with sautéed spinach
& parsley potatoes.
€ 30,00

Vegetarian

Gemüsegröstl

Vegan

Roasted potatoes with vegetables,
smoked tofu, and fresh herbs

€ 16,50

Käsespätzle

Spaetzle with alpine cheese and
fried onion

€ 16,50

Spinatknödel

Spinach dumplings with Tyrolean
Mountain cheese and brown butter

16,00

Dessert

Kaiserschmarrn

with stewed plum

€ 14,50

Eispalatschinken

Pancake with vanilla ice cream,
chocolate sauce and almond slivers

Apfelstrudel

Apple strudel

€ 5,50

- with whipped cream € 6,50

- with ice cream € 7,50

- with vanilla sauce € 7,50

Palatschinken

Pancakes

with apricot or cranberry jam

1 piece € 4,50