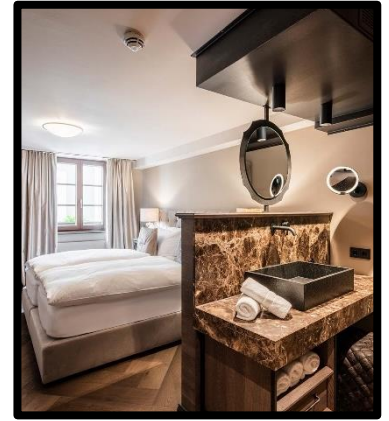




# GUEST. CULT. URE.

*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 served with wild garlic

€ 6,50

---

## **Marchfelder Spargel**

Asparagus served with cooked ham,  
Bozner sauce (sauce with thinly cut  
eggs) & parsley potatoes

€ 27,00

## **Pikantes Sur-Cordon bleu**

Cured pork schnitzel stuffed with ham,  
cheese & pickled peppers  
served with potato salad

€ 26,00

## **Spargelrisotto**

Asparagus risotto  
served with roasted tomato & wild garlic

€ 18,00

## **Leber geröstet**

Roasted liver served with rice

€ 18,50

---

## **Schokoladensoufflé**

Chocolate soufflé with a liquid core,  
served with vanilla ice cream

€ 8,50

# 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

## **Tiroler Weinbergschnecken**

Tyrolean escargots  
'Kaiserschnecken' from Ellmau  
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 € 19,50.  
- from veal € 27,50

## **Hauspfandl**

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

## **Cordon Bleu**

with French fries  
€ 24,50

## **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,  
fries, & herb butter  
€ 42,50

## **Garnelen Gröstl**

Roasted potatoes with shrimps  
vegetables & fresh herbs  
€ 21,50

## **Tiroler Gröstl**

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

## **Saiblingsfilet vom Grill**

Kwellsaibling from Anton Steixner  
based in Mutters  
grilled, with sautéed spinach &  
parsley potatoes.  
€ 32,00

# Vegetarian

## **Gemüsegröstl**

**Vegan**

Roasted potatoes with vegetables  
& 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

## **Plant Based Schnitzel**

Plant based schnitzel with  
potato-lamps lettuce  
€ 18,50

# Dessert

## **Kaiserschmarrn**

with stewed plum  
€ 14,50

## **Eispalatschinken**

Pancake with vanilla ice cream,  
chocolate sauce and almond slivers  
1 piece € 7,50

## **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