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## OUR MENU

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We look forward to having you as our guest!

Sit back, escape the daily grind  
and let us spoil you.

If you have any questions, please contact  
our employees.

„Me wöschid en Guetel“

Familie Sutter-Reichenbach with TEAM

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## DAILY MENU & WINE RECOMMENDATION



### SOUPS

	small (2 dl)	big (4 dl)
<b>Light cream of asparagus soup</b> <small>SAISONAL</small> With asparagus pieces and crème fraîche, served with a Homemade, puff pastry stick, peppered	9.—	12.—
<b>Oatmeal soup</b> With Appenzeller cheese	8.—	11.—
<b>French onion soup</b> With egg and gratinated with cheese	9.—	12.—
<b>Homemade beef broth</b> – clear	7.—	10.—
– with an egg	8.—	11.—
<b>Soup of the day</b> Our staff will be happy to provide you with information	7.—	10.—

## COLD STARTERS

### Homemade salad dressings

French | Italian

Tartar - Salad dressing | Wild garlic Dressing

### „Spring Création“

Swiss smoked salmon wrap, served with a colourful leaf salad, wild garlic dressing and garnished with capers and olives

15.—

### „Salad Printanière“

Thinly sliced roast beef from „Appenzeller beef“, served with rocket, egg and cherry tomatoes, with a „Tartar“ salad dressing

14.50

### „Asparagus salad“

Asparagus and strawberry salad with wild garlic dressing served on mini lettuce and garnished with pine nuts

12.50

### „Swiss - smoked salmon - carpaccio“

With salmon from Lostallo (Miso), served with capers, onion rings, green lettuce, served with toast from the village bakery and Appenzeller butter (with gluten-free bread and without butter possible.)

50 gr 16.—

### Mostbröckli, „Buurespeck“ and Alpsteinbröckli

Air dried and smoked meats from Appenzell, lettuce with Italian dressing

12.50

### „Light Canapés“

Crispy slices of paillasse bread topped with venison „Mostbröckli“ and/or salmon

4 pcs. 7.50

### Mixed lettuce salad

Various mixed lettuce leaf salads

8.—

### Mixed salad

Assorted fresh vegetable salads and a small lettuce leaf salad bouquet

10.—

## WARM STARTERS

### Homemade garlic bread

Crispy ciabatta with our house blend of garlic, herbs and parmesan cheese. simply to enjoy on its own, to share or with any salad

5.—

### Asian spring roll

With sweet sauce, chili and lettuce in an Italian dressing – spring roll supplement

8.50  
+ 4.—

## MAIN COURSES

### Chicken

#### „Fitness - Asparagus“ SAISONAL

Roasted chicken breast on delicious asparagus  
with exquisite whisky-morel cream sauce,  
homemade wild garlic spaetzli and selected spring vegetables 27.—

#### Chicken breast ☆

Tenderly roasted, served with a walnut and sherry sauce  
vegetables and french fries 28.—

#### „Homestyle chicken curry“ ☆ ⚙

Served with rice and garnished with fresh fruits 28.—

### Veal

#### Sweetbread Vol-au-Vent ☆ ⚙

Veals mammary glands and mushroom filling 18.—  
– garnished with rice and vegetables 27.—

#### Veals liver ☆

Hand sliced, with fresh onions and herbs, gravy,  
served with «Rösti» 36.—

#### Veal steak ☆

Tender veal steak on a bed of puff-pastry,  
cognac cream sauce, french fries and vegetables 39.—

#### Chopped veal „Zurich style“

Served with cream sauce and  
fresh mushrooms with homemade «Rösti» 36.—

#### Veal sausage

With veal sauce, Fried onions and crispy rösti 28.—

## MAIN COURSES

<b>Beef</b>	<b>Grilled fillet steak 150g</b> Fillet of beef with a herbal butter sauce, potato gratin and vegetables	43.—
<b>Pork</b>	<p><b>„Gourmet - Asparagus“</b> <small>SAISONAL NEU</small> Pork fillet medallions wrapped in bacon on green and white asparagus with homemade hollandaise sauce, roasted new potatoes and selected spring vegetables</p> <p><b>„Appenzeller toast“</b> ☆ ⚙ Pork escalope and roasted herb tomatoes on wholemeal toast gratinated with Appenzeller cheese, garnished with fried onions and fried bacon strips</p> <p><b>„Toast Edelweiss“</b> ⚙ Ham on wholemeal toast gratinated with „Urnäscher Edelweiss“, cheese served with half a Williams pear and half a peach filled with cranberries</p> <p><b>Appenzeller boiled sausage</b> ☆ ⚙ With „Spätzli“ and cheese and onions – with homemade apple sauce</p> <p><b>„Pork steak Appenzeller style“</b> ☆ With smoked ham, sliced tomatoes and gratinated with Appenzeller cheese, cream sauce, croquette potatoes and vegetables</p> <p><b>„Farmer - Rösti“</b> ⚡ ⚡ Homemade grated potatoes, fried golden brown with strips of bacon – gratinated with cheese</p> <p><b>Pork escalope</b> In bread crumbs, served with french fries and vegetables</p>	<p>39.50</p> <p>25.—</p> <p>25.—</p> <p>27.— + 3.50</p> <p>36.—</p> <p>24.— + 2.—</p> <p>28.—</p>
<b>Fish</b>	<p><b>„Schlemmer - Asparagus“</b> <small>SAISONAL</small> Swiss Alpine salmon fillet on green asparagus, with homemade orange hollandaise, sautéed new potatoes and seasonal vegetables</p> <p><b>Fillets of perch „meuniere“</b> ☆ Sautéed in butter, with roasted almonds and parsley potatoes</p>	<p>36.—</p> <p>36.—</p>

## VEGETARIAN MAIN COURSES

### „Spring - Magic“ SAISONAL ∅

Spinach leaves and a fried egg on a bed of white and green asparagus, served with New Potatoes and exquisite Sauce-Hollandaise

26.—

### „Fruit Curry“ ☆ ∅ 🍌 ⚙

Fresh fruits in a curry sauce, served with rice and a tasty fried banana coated with coconut

26.—

### „Oriental stew“ NEU 🍌 🍌 ⚙

Curry dish with chickpeas, colorful vegetables and coconut milk, served with almond rice

26.—

### Barley malt slices „brewbee“ NEU 🍌 🍌 ⚙

With a mediterranean touch of dried tomatoes, zucchini and fresh herbs, served with orecchiette pasta

26.—

### Rösti ☆ ∅ 🍌 🍌

Homemade grated potatoes, fried goldenbrown

18.—

– served with two fried eggs on top

22.—

– gratinated with cheese

22.—

– gratinated with cheese and a fried egg on top

24.—

### „Spätzli“ and cheese Appenzell style ☆ ∅ ⚙

With aromatic Appenzeller cheese, fried onions and homemade apple sauce

26.—

### Vegetable Platter ∅ ⚙

A colourful selection of delicious vegetables, accompanied by a side dish of your choice;

New potatoes SAISONAL | Potato gratin | Croquette potatoes | French fries | Rösti |

Wild garlic spätzli SAISONAL | Spätzli | Cheese spätzli | Rice

27.—

## SALAT VARIATIONS

### „Salad Printanière“ SAISONAL ⚙️ NEU

Thinly sliced roast beef from „Appenzeller beef“,  
served with rocket, egg, cherry tomatoes and various vegetable salads,  
with a „Tartar“ salad dressing

29.—

### „Asparagus salad“ SAISONAL ∅ ⚙️ 🌱 NEU

Asparagus and strawberry salad with wild garlic dressing  
served on mini lettuce and vegetable salads garnished with pine nuts

25.—

### „Shanghai salad“ ∅ 🌱

Spicy mixed salad, 4 Asian spring rolls  
with sweet and sour sauce

25.—

### Cheese and onion Quiche ☆ ∅

– nature

9.—

– with a green salad

16.50

– with a mixed salad

18.50

### Salad Plate ☆ ∅ 🌱

A plate full of different fresh salads,  
served with crunchy homemade garlic bread

25.—

### Appenzeller cheese salad ∅ 🌱 ⚙️

Spicy Appenzeller cheese, onions and French dressing  
– garnished with various crunchy vegetable salads

16.—

25.—

### Cervelat salad ⚙️

Appenzeller Cervelat, onions and French dressing  
– garnished with various crunchy vegetable salads

15.—

24.—

### Cervelat and cheese salad ⚙️

Appenzeller cheese, cervelat, onions and French dressing  
– garnished with various crunchy vegetable salads

16.—

25.—



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## FITNESS SALADS

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### Fitness salads NEU

Your favourite component accompanied by various fresh vegetable salads, a leafy lettuce bouquet and a salad dressing of your choice.

– with only green lettuce leaves: CHF 2.— reduction

- Chicken «Babylonian style»; with cocktail sauce and fruit ☆ 🌱 ⚙️ 25.—
- Roasted chicken breast with herb butter ⚙️ 26.—
- Fillet of beef (150 gr) with herb butter 40.—
- Veal sausage from local butcher ⚙️ 26.—
- Appenzeller boiled sausage from local butcher ⚙️ 26.—
- Pork escalope nature with herb butter ⚙️ 25.—
- Pork escalope In bread crumbs with lemon ⚙️ 🌱 26.—
- Fillets of perch with butter and almonds 34.—
- Smoked Swiss salmon Carpaccio (70gr) served with toast ⚙️ 30.—  
(with gluten-free bread 🌱 and without butter 🌱 possible.)
- Fried Swiss salmon fillet (140 gr) with lemon-pepper-butter 36.—

### Homemade salad dressings

French 🌱 🌱 | Italian 🌱 🌱 🌱

Tartar - Salad dressing SAISONAL 🌱 🌱 | Wild garlic Dressing SAISONAL 🌱 🌱

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## SNACKS

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### Regional cheese platter 🌱 ⚙️

Six different types of cheese exclusively from the region accompanied by pear bread, grapes, nuts, butter and homemade beer gelée.

Served with bread from our village bakery

(with gluten-free bread and without pear bread 🌱 possible.)

29.—

### Landsgemeinde platter ☆ ⚙️

Mostbröckli, Alpstein, Bauernspeck, Appenzeller Salametti, „Appenzeller Extra“, „Appenzeller cream cheese“, „Edelweiss“ soft cheese from Urnäsch, pear bread and butter. Served with bread from our village bakery.

(with gluten-free bread and without pear bread 🌱 possible.)

29.—

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☆ Classics 🌱 Vegetarian 🌱 Vegan 🌱 Lactose-free 🌱 Gluten-free

For information on allergens in the individual dishes, please contact our staff.

We are happy to serve you half portions almost everywhere with a 20% discount. All prices incl. VAT.





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## ORIGIN

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### **Chicken**

Switzerland

### **Veal**

Switzerland

### **Beef**

Switzerland

Uruguay

### **Pork**

Switzerland

### **Fish**

Switzerland

Estonia (Perch)



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## OUR SUPPLIERS

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### **Bread**

Bakery Böhli, Appenzell

### **Meat and Fish**

Butcher's shop Fässler „de Chitzele“, Appenzell

Butcher's shop Breitenmoser, Appenzell

Comestibles Zellweger, Staad SG

Larina AG, Appenzell

### **Fruit and vegetables**

A. & E. Dietsche, Kriessern SG

Erich Berner AG, St. Gallen

### **Dairy products**

Appenzeller Milch, Appenzell

### **Eggs**

Raphael & Andrea Inauen, Appenzell Steinegg

### **Dry food and Non-Food**

SAVIVA AG

### **Beers and wines/digestives**

Appenzeller Bier, Appenzell

Wetli Weine, Berneck SG

tobias wein.gut., Berneck SG

RUMA Weine und Spiritousen, Appenzell

### **Sweet drinks liqueurs/spirits**

GOBA Welt - GOBA AG, Gontenbad

Appenzeller Alpenbitter, Appenzell

Getränkestation Rank, Appenzell

### **Tea and coffee**

Baumgartner St. Gallen

Turm Kaffee, St. Gallen