

SOUPS

	Starter	Main Course
Soup of the day	7.—	9.60
Clear soup	6.20	7.40
Clear soup with egg	6.80	8.80
Rolled oat soup with Appenzeller cheese	7.20	9.80
French onion soup gratinated with egg and cheese	8.50	10.80

STARTERS		
	Starter	Main Course
Green salad	7.50	
Mixed salad	9.50	
Tomato - mozzarella salad Made with buffalo mozzarella in Italian dressing	11.50	21
Smoked salmon carpaccio With capers, sliced onions and lettuce with Italian dressing	12.50	28.—
"Mostbröckli", smoked ham and "Alpsteinbröckli" Air dried and smoked meat from Appenzell, lettuce with Ital. dressing	11.50	
Homemade garlic bread As a starter or with a salad	5	
Asian spring roll With sweet and sour sauce and lettuce in Italian dressing	8.50	

TOAST UND SNACKS

Appenzeller toast Wholegrain toast with pork escalope, tomatoes and Appenzell cheese. garnished with fried onions and bacon	21.—
Camembert toast Wholegrain toast with ham, gratinated with Camembert, a Williams pear, peach and cranberries	21.—
Sweetbread Vol-au-Vents Vol-au-vents with a mushroom and sweetbread filling (mammary glands)	15.50
Appenzeller boiled sausage with macaroni and cheese	23.—
Macaroni and cheese Appenzeller style With Appenzeller cheese, fried onions and homemade apple sauce	22.—
 Cheese and onion Quiche with a green salad with a mixed salad 	9.— 16.50 18.50



MAIN COURSES

Chicken	Chicken breast Tenderly roasted, served with a walnut and sherry sauce, vegetables and french fries	25
	Homestyle chicken curry Served with rice and garnished with fresh fruits	25.—
Veal	Sweetbread Vol-au-Vent	
vear	(Mammary glands) garnished with different vegetables and buttered rice	25.—
	Veal sausage With sliced onions and golden «Rösti»	23.50
	Chopped veal Zurich style Served with cream sauce and	22
	fresh mushrooms with homemade «Rösti» Veal liver	33
	Hand sliced, with fresh herbs and «Rösti»	33.—
	Veal steak Tender veal steak on puff-pastry,	
	cognac cream sauce, french fries and vegetables	36.50
Beef	Grilled fillet steak Appenzeller fillet of beef (150g) with a herbal butter sauce, potato gratin and vegetables	39.50
	Sirloin steak Appenzeller fillet of beef (150g) with an exquisite whisky cream sauce, buttered rice and vegetables	37.50
Pork	Pork escalope	
	In bread crumbs, served with french fries and vegetables	24.50
	Pork steak Appenzeller style With smoked ham, sliced tomatoes and gratinated with Appenzeller cheese, cream sauce, croquette potaoes and vegetables	33.—
Fish	Fillet of salmon trout Poached, served with lemon cream sauce,	
	buttered rice and vegetables	31.50
	Fillets of perch «meuniere»	
	Sautéd in butter, with roasted almonds and parsley potatoes	30.50



COLD DISHES	
Appenzell Snack «Alpsteinbröckli», air dried pork – a speciality from our butcher and Appenzeller cheese, on a wooden board, served with bread and butter	23.50
"Landsgmend" Platter Air dried beef and pork, ham, smoked ham, Appenzeller cheese and homemade pear-and-nut bread ("Birnbrot")	
SALADS	
Business Lunch Roasted chicken breast with lettuce and a selection of salads and curd cheese dressing with fresh herbs	23.50
Fitness Salad Chicken in cocktail sauce with fruits and a selection of salads	23.50
Caracteristic Laboratory Contracteristics and the selection of salads in Italian dressing, with avocado, cottage cheese, toast and butter	26.—
Wellness Salad Refreshing apple and celery salad with pineapple walnuts, garnished with crisp lettuce	23.50
Salad Plate A plate full of different fresh salads, served with crunchy homemade garlic bread small 15.5	50 large 22.50
 Cervelat Salad With Cervelat from Appenzell, onion and house dressing Garnished with different crispy salads 	15.— 24.—
 Cervelat and cheese Salad With Appenzeller cheese, Cervelat, onions and house dressing Garnished with different crispy salads 	16.— 25.—
 Appenzeller cheese Salad Aromatic Appenzeller cheese with onions Garnished with different crispy salads Choose between our house dressing or Italian dressing 	15.50 24.50



VEGETARIAN DISHES

Fruity	Fruit Curry Fresh fruits in a curry sauce, buttered rice	
	and a tasty fried banana coated with coconut	25.—
Asian	"Shanghai Platter"	
	Asian spring rolls, with a lively saladmix	7.4
	and sweet and sour sauce	24.—
Potato	Rösti	
	Homemade grated potatoes, fried goldenbrown	18.—
	- served with two fried eggs on top	22.—
	- gratinated with cheese	22
	- gratinated with cheese and with a fried egg on top	24.—
Mushrooms	Ol-au-Vent with chanterelle	
	Puff pastry vol-au-vent with chanterelles	
	in a delicious cream sauce	18.50
	Garnished Vol-au-Vent with chanterelles	
	With butterrice and various vegetables	28.50
Pasta	Macaroni and cheese Appenzell style	
	With aromatic Appenzeller cheese,	
	fried onions and homemade apple sauce	22.—
	🌣 Tortelloni alla Mamma (vegan)	
	With a quinoa and spinach filling,	
	tomatosauce with dried tomatoes,	
	olives and courgette strips	23.50
Vegetable	் Vegetable Platter	
	A colourful selection of delicious vegetables	
	and homemade potato gratin	25.—
	PECIALLY FOR OUR YOUNGER GUESTS	
Bambini Special	Sausage with twisty fries, mayonnaise and ketchup	11.50
Children's Choice	Pork escalope in bread crumbs, with twisty fries and carrots	13
Mickey Mouse	Fish sticks with twisty fries and mayonnaise	13
Globi Special	Homemade chicken fingers with twisty fries and broccoli	13.50