



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

DAILY MENU & WINE RECOMMENDATION



SOUPS

	small (2 dl)	big (4 dl)
Light cream of asparagus soup <small>SAISONAL</small> 		
With asparagus pieces and crème fraîche, served with a homemade, peppered puff pastry stick	9.50	13.—
Oatmeal soup  		
With Appenzeller cheese	8.50	12.—
French onion soup 		
With egg and gratinated with cheese	9.50	13.—
Homemade beef broth  		
– clear	7.50	11.—
– with an egg	8.50	12.—
Soup of the day		
Our staff will be happy to provide you with information	7.50	11.—

COLD STARTERS

Homemade salad dressings

French   | Italian  

Balsamic - Vinaigrette    | Wild garlic Dressing   

„Spring Création“ NEU

Swiss smoked salmon, served on baby spinach, green asparagus, wild garlic dressing and garnished with pomegranate seeds, roasted sunflower seeds and ricotta cheese

16.—

„Salad Printanière“ NEU

Thinly sliced veal with herb remoulade, rocket, egg, cherry tomatoes, with a balsamic vinaigrette



16.—

„Asparagus salad“ NEU

Baby spinach and green asparagus with wild garlic dressing, garnished with pomegranate seeds, roasted sunflower seeds and ricotta cheese

13.—

„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

13.—

„Light Canapés“

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

4 pcs. 8.—

Mixed lettuce salad

Various mixed lettuce leaf salads

8.50

Mixed salad

Assorted fresh vegetable salads and a small lettuce leaf salad bouquet

10.50

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.—

☆ 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.

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 30.—

Chicken breast ☆

Tenderly roasted, served with a walnut and sherry sauce
vegetables and french fries 29.—

„Homestyle chicken curry“ ☆

Served with rice and garnished with fresh fruits 29.—

Veal

Sweetbread Vol-au-Vent ☆ ⚙

Veals mammary glands and mushroom filling 19.—
– garnished with rice and vegetables 29.—

Veals liver ☆

Hand sliced, with fresh onions and herbs, gravy,
served with «Rösti» 37.—

Veal steak ☆

Tender veal steak on a bed of puff-pastry,
cognac cream sauce, french fries and vegetables 40.—

Chopped veal „Zurich style“

Served with cream sauce and
fresh mushrooms with homemade «Rösti» 37.—

Veal sausage

With veal sauce, Fried onions and crispy rösti 29.—

MAIN COURSES

Beef	Grilled fillet steak Fillet of beef 150 g with a herbal butter sauce, potato gratin and vegetables	44.—
Pork	„Gourmet - Asparagus“ <small>SAISONAL</small> Pork fillet medallions wrapped in bacon on green and white asparagus with homemade hollandaise sauce, roasted new potatoes and selected spring vegetables	39.—
	„Appenzeller toast“ ☆ Pork escalope and roasted herb tomatoes on wholemeal toast gratinated with Appenzeller cheese, garnished with fried onions and fried bacon strips	26.—
	„Toast Edelweiss“ Ham on wholemeal toast gratinated with „Urnäscher Edelweiss“, cheese served with half a Williams pear and half a peach filled with cranberries	26.—
	Appenzeller boiled sausage ☆ With „Spätzli“ and cheese and onions – with homemade apple sauce	27.— + 3.50
	„Pork steak Appenzeller style“ ☆ With smoked ham, sliced tomatoes and gratinated with Appenzeller cheese, cream sauce, croquette potatoes and vegetables	37.—
	„Farmer - Rösti“ <small>VE</small> <small>GF</small> Homemade grated potatoes, fried golden brown with strips of bacon – gratinated with cheese	26.— + 2.—
	Pork escalope In bread crumbs, served with french fries and vegetables	29.—
Fish	„Schlemmer - Asparagus“ <small>SAISONAL</small> Swiss Alpine salmon fillet on green asparagus, with homemade orange hollandaise, sautéed new potatoes and seasonal vegetables	39.—
	Filletts of perch „meuniere“ ☆ Sautéd in butter, with roasted almonds and parsley potatoes	37.—

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

27.—

„Fruit Curry“

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

27.—

„Oriental stew“

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

27.—

Barley malt slices „brewbee“

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

27.—

Rösti

Homemade grated potatoes, fried goldenbrown

20.—

– served with two fried eggs on top

24.—

– gratinated with cheese

24.—

– gratinated with cheese and a fried egg on top

26.—

„Spätzli“ and cheese Appenzell style

With aromatic Appenzeller cheese, fried onions and homemade apple sauce

27.—

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

28.—

SALAT VARIATIONS

„Spring Création“ SAISONAL NEU

Swiss smoked salmon, served on baby spinach, green asparagus and various vegetable salads
wild garlic dressing and garnished with pomegranate seeds,
roasted sunflower seeds and ricotta cheese

30.—

„Salad Printanière“ SAISONAL NEU

Thinly sliced veal with herb remoulade, rocket, egg,
cherry tomatoes and various vegetable salads with a balsamic vinaigrette

30.—

„Asparagus salad“ SAISONAL NEU

Baby spinach, green asparagus and various vegetable salads with wild garlic dressing,
garnished with pomegranate seeds, roasted sunflower seeds and ricotta cheese

26.—

„Shanghai salad“

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

26.—

Cheese and onion Quiche ☆

- nature
- with a green salad
- with a mixed salad

9.50

17.—

19.—

Salad Plate ☆

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

26.—

Appenzeller cheese salad

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

17.—

27.—

Cervelat salad

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

16.—

26.—

Cervelat and cheese salad

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

17.—

27.—



FITNESS SALADS

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 ☆ ☑ 27.—
- Roasted chicken breast with herb butter 27.—
- Fillet of beef (150 gr) with herb butter 42.—
- Veal sausage from local butcher 27.—
- Appenzeller boiled sausage from local butcher 26.—
- Pork escalope nature with herb butter 26.—
- Pork escalope In bread crumbs with lemon 27.—
- Fillets of perch with butter and almonds 35.—
- Smoked Swiss salmon Carpaccio (70gr) served with toast 31.—
(with gluten-free bread ☑ and without butter ♯ possible.)
- Fried Swiss salmon fillet (140 gr) with lemon-pepper-butter 37.—

Homemade salad dressings

French ☐ ♯ | Italian ♯ ♯ ☑

Balsamic - Vinaigrette SAISONAL ♯ ☑ | Wild garlic Dressing SAISONAL ☐ ☑

SNACKS

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.)

31.—

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.)

31.—

☆ Classics ☐ Vegetarian ♯ Vegan ♯ Lactose-free ☑ Gluten-free

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ORIGIN

Chicken

Switzerland

Veal

Switzerland

Beef

Switzerland

Uruguay

Pork

Switzerland

Fish

Switzerland

Estonia (Perch)



OUR SUPPLIERS

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