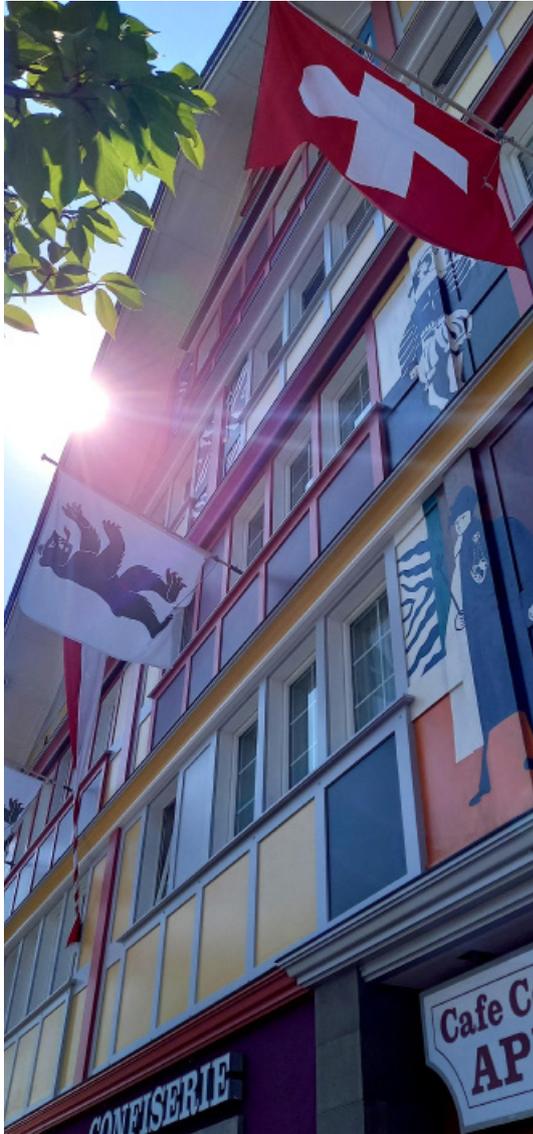

OUR MENU



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Café-Hotel Appenzell AG
 guest!
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We look forward to welcoming you as our

Sit back, relax and escape from everyday life
 and let us pamper you.

If you have any questions, please do not hesitate
 to contact our staff at any time.

„Enjoy your meal!“

DAILY MENU & WINE RECOMMENDATION



SOUPS

	small (2 dl)	large (4 dl)
Light cream of asparagus soup SAISONAL  With asparagus pieces and crème fraîche, served with a homemade, peppered puff pastry stick	10.—	13.50
Oatmeal soup ☆  with Appenzeller cheese	9.—	12.50
French onion soup  topped with egg and cheese	10.—	13.50
Beef broth homemade   – nature	7.50	11.50
– with an egg	8.50	12.50
Soup of the day Our staff will be happy to provide you with information.	8.—	11.50

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

16.50

«Asparagus salad» **NEU**

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

13.50

«Appenzell Trio»

Mostbröckli, farmer's bacon and Appenzeller cream cheese with a small leaf salad and Italian dressing

13.50

«Swiss smoked salmon carpaccio»

From Lostallo (Misox) garnished with capers and onion rings, accompanied by a small leaf salad, served with toast from the village baker and butter (with gluten-free bread  and without butter  possible.)

50 gr 16.50

Crispy Canapés

Four crispy slices of Paillasse bread topped with Mostbröckli and/or salmon

4 Stk. 8.—

Colourful leaf salad

various mixed leaf salads

9.—

Mixed salad

assorted fresh vegetable salads and a small leaf salad bouquet

11.—

WARM STARTERS

Homemade garlic bread

Crispy ciabatta with our house blend of garlic, herbs and Parmesan cheese. Enjoy on its own, share it or pair it with any salad.

5.50

Asian spring roll

with sweet chilli sauce, a little leaf salad and Italian dressing
 – each additional spring roll

9.—

+ 4.—

MAIN COURSES

Chicken	«Fitness - Asparagus» <small>SAISONAL</small>	Roasted chicken breast on delicious asparagus with exquisite whisky-morel cream sauce, homemade wild garlic spaetzli and selected spring vegetables	31.—
	Chicken breast ☆	gently fried with walnut sherry sauce, served with vegetables and chips	30.—
	Homestyle chicken curry ☆	garnished with fresh fruit in a rice ring	30.—
Veal	Sweetbread Vol-au-Vent ☆	Veals mammary glands and mushroom filling – served with rice and vegetables	20.— 30.—
	Veal liver ☆	hand-cut, with fresh onions and herbs, served with roast gravy and golden brown rösti	38.—
	Veal steak ☆	Tender veal steak in a crispy puff pastry pillow, cognac cream sauce, French fries and a generous serving of vegetables	42.—
	Chopped veal «Zurich style»	with fresh mushrooms, cream sauce and homemade rösti	38.—

MAIN COURSES

Beef	<p>Grilled beef fillet 150g beef fillet, carefully roasted with a rich herb butter jus, potato gratin and a generous serving of vegetables</p>	45.—
Pork	<p>«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</p> <p>«Appenzell toast» ☆ Pork escalope and roasted herb tomatoes on wholemeal toast gratinated with Appenzeller cheese, garnished with fried onions and fried bacon strips</p> <p>«Toast Edelweiss» Ham on wholemeal toast topped with «Urnäscher Edelweiss» cheese, served with half a Williams pear and half a peach filled with cranberries</p> <p>Appenzeller boiled sausage ☆ with homemade cheese «spaetzle» with fried onions – with apple sauce</p> <p>Pork steak «Appenzeller style» ☆ with smoked ham and tomato slices topped with Appenzeller cheese on a cream sauce, served with rösti croquettes and vegetables</p> <p>Pork escalope in breadcrumbs, with French fries and vegetables</p> <p>Wild garlic - pork sausage with veal jus, fried onions, and crispy rösti</p>	40.— 27.— 27.— 28.— + 3.50 38.— 30.— 30.—
Fish	<p>«Schlemmer - Asparagus» <small>SAISONAL</small> Swiss Alpine salmon fillet on green asparagus, with homemade orange hollandaise, sautéed new potatoes and seasonal vegetables</p> <p>Fillets of perch «meunière» ☆ sautéed in butter with roasted almonds, served with parsley potatoes</p>	40.— 38.—

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

28.—

«Fruits - Curry» ☆ ∅

Fresh fruit in a creamy curry sauce served with rice, garnished with a fried coconut banana

28.—

«Oriental stew» √ ☒

Aromatic curry with chickpeas, colorful vegetables, and coconut milk, served with almond rice and sultanas.

28.—

Potato - Rösti ☆ ∅ ☒ ☒

Homemade golden brown fried potatoes, plain

21.—

– with two fried eggs

25.—

– with Appenzeller cheese

25.—

– with Appenzeller cheese & a fried egg

27.—

– with bacon strips

27.—

– with bacon strips & Appenzeller cheese

29.—

– with bacon strips, Appenzeller cheese, and a fried egg

31.—

Traditional cheese «spaetzli Appenzell style» ☆ ∅

Homemade «spaetzli» with aromatic Appenzeller cheese, crispy fried onions, and delicate apple sauce

28.—

Vegetable platter ∅

A colorful selection of delicious cooked 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

29.—

SALAD VARIATIONS

«Spring Création» SAISONAL  NEU

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

31.—

«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

27.—

«Shanghai salad»  

A spicy salad mix with four crispy Asian spring rolls, served with sweet chili sauce.

27.—

Appenzeller cheese and onion quiche ☆ 

– nature

10.—

– with a green salad

19.—

– with a mixed salad

21.—

Salad plate ☆ 

A colorful array of different vegetable salads, a green salad bouquet served with crispy garlic bread

27.—

Cheese salad  

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

18.—

28.—

Sausage salad

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

17.—

28.—

Sausage - Cheese - Salad

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

18.—

29.—



FITNESS SALADS

Homemade salad dressings

French | Italian

Balsamic - Vinaigrette | Wild garlic Dressing

Fitness salads

Your favorite component accompanied by various fresh vegetable salads, a green salad bouquet, and the salad dressing of your choice.

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

- Chicken «Babylonian style»; with cocktail sauce and fruit 28.—
- Chicken breast fried golden brown with herb butter 28.—
- Beef fillet (150 gr) with herb butter 43.—
- Wild garlic - pork sausage from the local butcher 29.—
- Appenzeller boiled sausage from the local butcher 27.—
- Pork escalope nature with herb butter 27.—
- Pork escalope in breadcrumbs with lemon 28.—
- Fillets of perch with butter and almonds 36.—
- Swiss smoked salmon carpaccio (70gr) served with toast (with gluten-free bread and without butter possible.) 32.—
- Swiss salmon fillet (140 gr) with lemon-pepper-butter 38.—

SNACK PLATE

«Regional cheese platter»

Six different regional cheeses accompanied by pear bread, grapes, walnuts, butter, and homemade beer jelly served with crusty bread from our village baker (with gluten-free bread and without pear bread possible.)

32.—

«Landsgemeinde platter»

Mostbröckli, Alpsteinbröckli, farmer's bacon, Appenzeller Salametti, Appenzeller Extra, Appenzeller cream cheese, Urnäser Edelweiss, pear bread, and butter. Served with crusty bread from our village baker. (with gluten-free bread and without pear bread possible.)

32.—

Classics Vegetarian Vegan Lactose-free Gluten-free

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

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



DECLARATION

Chicken

Switzerland

Veal

Switzerland

Beef

Switzerland

Uruguay

Pork

Switzerland

Fish

Switzerland

Estonia (Perch)



OUR SUPPLIERS

Bread

BÖHLI AG Bakery and Confectionery, Appenzell

Meat and fish

Fässler Butcher Shop „de Chitzele“, Appenzell

Butcher Shop Breitenmoser, Appenzell

Comestibles Zellweger, Staad SG

Larina AG, Appenzell

Vegetables and fruits

A. & E. Dietsche, Kriessern SG

Erich Berner AG, St. Gallen

Dairy products

Appenzeller Milch AG, Appenzell

Eggs

Raphael & Andrea Inauen, Appenzell/Steinegg

Dry food and non-food items

SAVIVA AG

Beers and wines/digestives

Locher Brewery AG, Appenzell

RUMA Wines & Spirits, Appenzell

Wetli Wines, Berneck SG

Sweet drinks and liqueurs/spirits

Goba Welt - Goba AG, Gontenbad

Appenzeller Alpenbitter, Appenzell

Getränke-Station Rank, Appenzell

Tea and coffee

Baumgartner, St. Gallen

Turm Kaffee, St. Gallen