



OUR MENU



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Café-Hotel Appenzell AG
Fam. Sutter-Reichenbach
Hauptgasse 37
9050 Appenzell

info@hotel-appenzell.ch
www.hotel-appenzell.ch

Tel. 071 788 15 15

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

Please ask a member of staff for assistance if you cannot scan the code
The daily menu is only in German



SOUPS

	small (2 dl)	big (4 dl)
Pumpkin and ginger cream soup SAISONAL  Served with a pumpkin seed puff pastry stick	9.50	13.—
Oatmeal soup   With Appenzeller cheese	9.—	12.50
French onion soup  Topped with egg and cheese	10.—	13.50
Beef broth homemade   – Nature	8.—	11.50
– With an egg	9.—	12.50
Soup of the day Our staff will be happy to provide you with information.	8.—	11.50



APERERO

Small platter SAISONAL

«Appenzeller Pantli», «Appenzeller Deer - Mostbröckli», «Appenzeller cheese» and homemade pickled vegetables

14.—

Light Canapés

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

4 pcs. 8.—

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

5.50

COLD STARTERS

Homemade salad dressings

French    | Italian   

Honey mustard dressing SAISONAL

Swiss - smoked salmon - carpaccio

Topped with olives and onion rings, with a small side of leaf salad, served with toast from the village bakery and butter
(with gluten-free bread  and without butter  possible.)

50 gr 16.50

Mixed lettuce salad

Various mixed lettuce leaf salads

9.—

Mixed salad

Assorted fresh vegetable salads and a small lettuce leaf salad bouquet

11.—

WARM STARTERS

Autumn Salad SAISONAL

Lamb's lettuce with steamed mushrooms, herb and cream cheese, caramelised pumpkin seeds and a honey and mustard dressing

13.—

Asian spring roll

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

9.—

+ 4.—

MAIN COURSES

Venison

Jugged Venison «Forester Style» ☆ SAISONAL

Our popular venison with bread croutons, bacon, mushrooms and silver onions, homemade «Spätzli», red cabbage with apple and fresh cranberries 39.—

Saddle of Venison Medallions ☆ SAISONAL

With a lovely cream sauce, with grapes and figs tossed in cognac, served with homemade «Spätzli», apple red cabbage, Brussels sprouts, glazed chestnuts and an apple filled with cranberries 44.—

Wild boar – jowls SAISONAL NEU

Slow-cooked wild boar cheek served with tagliatelle, red cabbage, Brussels sprouts and chestnuts 41.—

Sautéed Game ☆ SAISONAL

Tender sautéed game, in a cognac-cream sauce with mushrooms and grapes, served home made «Spätzli» and peach with cranberries 38.—

Game sausage

With game jus, fried onions and crispy «Rösti» with red cabbage and glazed chestnuts 30.—

Veal

Sweetbread Vol-au-Vent ☆

Veals mammary glands and mushroom filling 20.—
– Garnished with rice and vegetables 30.—

Veals liver ☆

Hand sliced, with fresh onions and herbs, gravy, served with «Rösti» 38.—

Chopped veal «Zurich style»

Served with cream sauce and fresh mushrooms with homemade «Rösti» 38.—



MAIN COURSES

Beef	Grilled beef fillet 150g beef fillet, carefully roasted with a rich herb butter jus, potato gratin and a generous serving of vegetables	45.—
Chicken	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.—
Pork	Appenzeller boiled sausage ☆ With «Spätzli» and cheese and onions – with homemade apple sauce	28.— + 3.50
	Pork steak «Appenzeller style» With strips Mostbröckli, diced tomatoes and mushrooms, served on a cream sauce, , croquette potatoes and vegetables	38.—
	Pork escalope In bread crumbs, served with french fries and vegetables	30.—
Fish	Autumn Swiss Salmon SAISONAL NEU Swiss salmon fillet with a pumpkin seed crust served on pumpkin risotto with caramelised pumpkin seeds and pumpkin seed oil	39.—
	Fillets of perch «meunière» ☆ Sautéed in butter with roasted almonds, served with parsley potatoes	38.—

☆ 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.

VEGETARIAN MAIN COURSES

Autumn-plate SAISONAL

Home made «Spätzli», red cabbage with apple, brussel sprouts, glazed chestnuts, vol-au-vent with mushroom-cream-sauce and peach with cranberries 29.—

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 26.—
- with bacon strips & Appenzeller cheese 30.—
- with bacon strips, Appenzeller cheese, and a fried egg 32.—

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.;

Pumpkin risotto SAISONAL | Tagliatelle SAISONAL | Potato gratin |
Croquette potatoes | French fries | Rösti | Spätzli | Cheese spätzli | Rice 29.—

SALAT VARIATIONS

„Autumn Salad“ SAISONAL

Lamb's lettuce with steamed mushrooms, herb and cream cheese, caramelised pumpkin seeds, honey and mustard dressing, served with a selection of vegetable salads 28.—

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 18.—
– garnished with various crunchy vegetable salads 28.—

Sausage salad

Appenzeller Savelat sausage, onions, and French dressing 17.—
– garnished with various crunchy vegetable salads 28.—

Sausage - Cheese - Salad

Appenzeller cheese, Savelat sausage, onions, and French dressing 18.—
– garnished with various crunchy vegetable salads 29.—



FITNESS SALADS

Homemade salad dressings

French | Italian

Honey mustard dressing SAISONAL

Fitness salads

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

- Game sausage SAISONAL 29.—
- Chicken breast fried golden brown with herb butter 28.—
- Beef fillet (150 gr) with herb butter 43.—
- 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 32.—
(with gluten-free bread and without butter possible.)
- Swiss salmon fillet (140 gr) with lemon-pepper-butter 38.—

SNACK PLATE

AVAILABLE FROM 2 PM

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

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ORIGIN

Chicken

Switzerland

Veal

Switzerland

Beef

Switzerland

Uruguay

Pork

Switzerland

Fish

Switzerland

Estonia (Perch)

Game meat

Austria

France



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