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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>Fruity lemongrass soup</b> <small>SAISONAL</small> 		
With coconut puff pastry sticks	9.50	13.—
<b>Oatmeal soup</b>  		
With Appenzeller cheese	8.50	12.—
<b>French onion soup</b> 		
With egg and gratinated with cheese	9.50	13.—
<b>Homemade beef broth</b>  		
– clear	7.50	11.—
– with an egg	8.50	12.—
<b>Soup of the day</b>		
Our staff will be happy to provide you with information	7.50	11.—



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## APERERO

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### „The Summer Trio“ SAISONAL

„Appenzeller Pantli“, „Appenzeller cream cheese“ and homemade pickled vegetables 9.—

### „Light Canapés“

Crispy slices of paillasse bread topped with „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.—

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## COLD STARTERS

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### Homemade salad dressings

French   | Italian  

Balsamic - Vinaigrette SAISONAL   | Wild garlic Dressing SAISONAL  



### „Summerhit“ SAISONAL

Tenderly sliced boiled „Appenzeller Beef“ with pickled vegetables,  
Balsamic-Vinaigrette, horseradish foam und and a small salad bouquet 15.—

### „Summer Caprese“ SAISONAL

Creamy burrata with colourful cherry tomato salad and refreshing lime balsamic vinegar 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 50 gr 16.—  
(with gluten-free bread  and without butter  possible.)

### Mostbröckli, „Buurespeck“ and Alpsteinbröckli

Air dried and smoked meats from Appenzell, lettuce with Italian dressing 13.—

### 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

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## WARM STARTERS

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### „Summer Salad“ SAISONAL

Battered fillets of perch with tartar sauce  
served on a summer salad with a homemade french dressing 13.—

### Asian spring roll

With sweet sauce, chili and lettuce in an Italian dressing 8.50  
– spring roll supplement + 4.—

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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.

## MAIN COURSES

### Chicken

#### 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  
– garnished with rice and vegetables

19.—

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.—

### Beef

#### „Alpstein-burger“ SAISONAL

Beef and veal burger with onion confit,  
house sauce, rocket and BBQ sauce  
in a burger bun  
– with salad or crunchy sweetpotato

29.—

#### „Summer-Skewer“ SAISONAL ☆

Spicy marinated beef skewer from the grill,  
homemade herb butter and grill sauce,  
french fries and a small side salad

30.—

#### Grilled fillet steak

Fillet of beef (150g) with a herbal butter sauce,  
potato gratin and vegetables

44.—

## MAIN COURSES

### Pork

#### „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“ ½ ½

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

#### „Exotic Salmon Bowl“ SAISONAL ½

Roasted Swiss salmon fillet from Lostallo (Misox)  
with refreshing avocado-mango-pepper salsa,  
served on coconut rice and garnished  
with coconut chips, and lime wedge

39.—

#### Fillets of perch „meuniere“ ☆

Sautéd in butter, with roasted almonds  
and parsley potatoes

37.—

## VEGETARIAN MAIN COURSES

### „Latino Burger“ SAISONAL

Homemade, tangy vegetable burger made of beans, corn and peppers with homemade BBQ sauce, fried onions and rocket, in burger bun  
– with salad or crunchy sweetpotato

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 and garnished with sultanas

27.—

### Chopped barley malt „brewbee“ - a vegan version of a classic Swiss dish

with vegan gravy and diced vegetables, served with pasta  
- with apple sauce

26.—  
+ 3.50

### Rösti

Homemade grated potatoes, fried goldenbrown  
– served with two fried eggs on top  
– gratinated with cheese  
– gratinated with cheese and a fried egg on top

20.—  
24.—  
24.—  
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;

Potato gratin | Croquette potatoes | French fries | Rösti |  
Spätzli | Cheese spätzli | Rice | Coconut rice SAISONAL | crunchy sweetpotato SAISONAL |

28.—

## SALAT VARIATIONS

### „Pitta bread“ SAISONAL ☆

Diced fried chicken breast, Tomatoes, cucumber, boiled eggs, lettuce and homemade cocktail sauce in Ciabatta bread from Böhli bakery

24.—

### „Summerhit“ SAISONAL 🍴

Tender sliced boiled „Appenzeller Beef“ with pickled vegetables, horseradish foam, a salad bouquet and complemented with various vegetable salads on balsamic vinaigrette

30.—

### „Summer salad“ SAISONAL

Battered fillets of perch with tartar sauce with a summery salad bouquet and various vegetable salads whole with french dressing

29.—

### „Summer caprese“ SAISONAL 🍴

Creamy burrata with colourful cherry tomato salad with lime balsamic, served with crusty homemade garlic bread

27.—

### „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.—



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## FITNESS SALADS

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### Homemade salad dressings

French | Italian

Berry-Dressing | Balsamic-Vinaigrette

### 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

- 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  
(with gluten-free bread and without butter possible.) 31.—
- Fried Swiss salmon fillet (140 gr) with lemon-pepper-butter 37.—

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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.)

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.—

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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

RUMA Weine und Spiritousen, Appenzell

Wetli Weine, Berneck SG

tobias wein.gut., Berneck SG

### **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