
OUR MENU



Daily specials and soups	2
Snacks Starters cold warm	3
Main courses Chicken Porc	4
Main courses Veal Beef Fish	5
Main courses Vegetarian	6
Salad variations	7
Fitness plate and snack plate	8
Declaration	9
Our suppliers	10

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We look forward to welcoming you as our guest!

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 RECOMMENDATION



SOUPS

	small (2 dl)	large (4 dl)
Cream of corn soup SAISONAL ∅ NEU flavoured with whisky and garnished with popcorn	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 ½ ¼ – 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



APERÔ

«Small platter» SAISONAL

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

14.—

„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

5.50

COLD STARTERS

Homemade salad dressings

French    | Italian   

Balsamic-Vinaigrette SAISONAL  

„Summerhit“ SAISONAL

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

14.—

„Summer Caprese“ SAISONAL

Creamy burrata with colourful cherry tomato salad and refreshing lime balsamic vinegar

13.—

„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

„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
– spring roll supplement

9.—

+ 4.—

 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.

MAIN COURSES

Chicken	<p>Chicken breast ☆ gently fried with walnut sherry sauce, served with vegetables and chips 30.—</p> <p>Homestyle chicken curry ☆ garnished with fresh fruit in a rice ring 30.—</p>
Pork	<p>Alpstein - Ciabatta SAISONAL NEU filled with breaded pork escalope, homemade onion confit, rocket, house sauce and BBQ vegetable sauce – with salad or crunchy sweetpotato 27.— – additional breaded pork schnitzel + 6.—</p> <p>Sollegg - Skewer SAISONAL NEU Spicy marinated pork skewers from the grill served with homemade herb butter, grill sauce, French fries and a small side salad 32.—</p> <p>Whisky - Sausage SAISONAL NEU enriched with Säntis Malt Whisky served with veal jus, fried onions and crispy rösti 30.—</p> <p>Appenzeller boiled sausage ☆ With „Spätzli“ and cheese and onions 28.— – with homemade apple sauce + 3.50</p> <p>Pork steak «Appenzeller style» NEU with strips Mostbröckli, diced tomatoes and mushrooms, served on a cream sauce, , croquette potatoes and vegetables 38.—</p> <p>Pork escalope In bread crumbs, served with french fries and vegetables 30.—</p>

MAIN COURSES

Veal	Sweetbread Vol-au-Vent ☆	
	Veals mammary glands and mushroom filling – garnished with rice and vegetables	20.— 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.—
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Beef	Grilled beef fillet	
	150g beef fillet, carefully roasted with a rich herb butter jus, potato gratin and a generous serving of vegetables	45.—
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Fish	Exotic Salmon Bowl SAISONAL NEU	
	Pan-fried Swiss salmon fillet from Lostallo (Miso), served with a refreshing mango and cucumber salad with sesame seeds, on a bed of coconut rice and garnished with coconut chips and a wedge of lime	39.—
	Fillets of perch «meunière» ☆	
	sautéed in butter with roasted almonds, served with parsley potatoes	38.—

VEGETARIAN MAIN COURSES

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.;

Coconut rice ^{SAISONAL} † | Crunchy Sweetpotatos ^{SAISONAL} † | Potato gratin †

Croquette potatoes † | French fries † | Rösti † | Spätzli † | Cheese spätzli † | Rice

29.—

SALAD VARIATIONS

Summerhit SAISONAL

Tender sliced boiled „Appenzeller Beef“ with pickled vegetables, horseradish cream, a salad bouquet and complemented with various vegetable salads on balsamic vinaigrette 31.—

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 29.—

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
Balsamic - Vinaigrette

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

- **Whiskey sausage** **NEU** 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 (with gluten-free bread and without butter possible.) 32.—
- **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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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