

OUR MENU



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Café-Hotel Appenzell AG Fam. Sutter-Reichenbach Hauptgasse 37 9050 Appenzell We look forward to having you as our guest!

info@hotel-appenzell.ch www.hotel-appenzell.ch Sit back, escape the daily grind and let us spoil you.

Tel. 071 788 15 15

If you have any questions, please contact our employees.

"Me wöschid en Guete!"

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 8AISONAL ∅ Served with a pumpkin focaccia chip	9.50	13.—
Oatmeal soup ☆ Ø With Appenzeller cheese	8.50	12.—
French onion soup \emptyset With egg and gratinated with cheese	9.50	13.—
Homemade beef broth 2 2 - clear - with an egg	7.50 8.50	11.— 12.—
Soup of the day Our staff will be happy to provide you with information	7.50	11.—



APERO	
"Light Canapés" Four crispy slices of paillasse bread topped with "Venison-Mostbröckli" and/or salmon	4 Stk. 8.—
Homemade garlic bread \circlearrowleft \varnothing \varkappa 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.—
COLD STARTERS	
Homemade salad dressings French Ø ½ Ø Italian V Ø Honey mustard dressing 8AISONAL	
Venison-Mostbröckli, "Buurespeck" and Alpsteinbröckli ½ 8 8AI8ONAL Air dried and smoked meats from Appenzell, lettuce with Italian dressing	13.—
"Swiss - smoked salmon - carpaccio" With salmon from Lostallo (Misox), 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.—
Mixed lettuce salad 0 ½ % Various mixed lettuce leaf salads	8.50
Mixed salad 0 ½ Assorted fresh vegetable salads and a small lettuce leaf salad bouquet	10.50
WARM STARTERS	
"Autumn Salad" 8AI8ONAL @ Lamb's lettuce with steamed mushrooms, spiced figs and crispy crôutons, honey mustard dressing	13.—
"Autumn variation" gal80NAL Tender fillet of saddle of venison roasted pink with strong fir tree shoots jus, served with creamy porcini mushroom risotto	21.—
Astronomic to a sufficient of the	

With sweet sauce with chili and lettuce in an Italian dressing

Asian spring roll Ø 🗷

- spring roll supplement

8.50

+ 4.---



MAIN COURSES

Venison	Jugged Venison "Forester Style" ☆ 8AISONAL Our popular venison with bread crôutons, bacon, mushrooms and silver onions, homemade "Spätzli", red cabbage with apple and fresh cranberries	39.—
	"Saddle of Venison Medallions" ☆ 8AI8ONAL 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.—
	Venison fillet wrapped in bacon ☆ _{8AISONAL} With hearty fir tree shoots jus, delicious porcini sage risotto, apple red cabbage, Brussels sprouts and glazed chestnuts	42.—
	"Sautéd Game" ☆ 8AI8ONAL Tender sauted 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	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 herbs, onions and served with «Rösti»	37.—
	Veal steak ☆ Tender veal steak on a bed of puff-pastry, cognac cream sauce, french fries and vegetables	41.—
	Chopped veal "Zurich style" Served with cream sauce and fresh mushrooms with homemade «Rösti»	37 —



MAIN COURSES

Beef	Grilled beef fillet	
	150g beef fillet, carefully roasted with a rich herb butter sauce, potato gratin and vegetables	44.—
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.—
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 &	27.—
	With "Spätzli" and cheese and onions – with homemade apple sauce	+ 3.50
	"Pork steak Appenzeller style" ☆	
	With smoked ham, sliced tomatoes and gratinated with Appenzeller cheese, cream sauce,	
	croquette potatoes and vegetables	37.—
	Pork escalope	20
	In bread crumbs, served with french fries and vegetables	29.—
Fish	Autumn Swiss Salmon 8AI8ONAL	
	carefully roasted and served on a bed of roasted potatoes, Brussels sprouts, savoy cabbage, chestnuts and	
	cranberries served with an exquisite vermouth and dill sauce	39.—
	Fillets of perch "meuniere" ☆	
	Sautéd in butter, with roasted almonds and parsley potatoes	37.—
	and parsicy polatoes	J/.



VEGETARIAN MAIN COURSES

"Autumn-plate" 8AI8ONAL ∅ Home made "Spätzli", red cabbage with apple, brussel sprouts, glazed chestnuts, vol-au-vent with mushroom-cream-sauce and peach with cranberries	29.—
"Fruit Curry" ☆ <i>Ø</i> Fresh fruits in a curry sauce, rice and a tasty fried banana coated with coconut	27.—
"Oriental stew" Y 🔏 Curry dish with chickpeas, colorful vegetables and coconut milk, served with almond rice and garnished with sultanas	27.—
Chopped barley malt "brewbee" Y - a vegan version of a classic Swiss dish With vegan gravy and diced vegetables, served with pasta - with apple sauce	26.— +3.50
Rösti ☆ Ø ½ % Homemade grated potatoes, fried goldenbrown - served with two fried eggs on top - gratinated with cheese - gratinated with cheese and a fried egg on top - with strips of bacon - topped with bacon strips and Appenzeller cheese	20.— 24.— 24.— 26.— 26.— 28.—
"Spätzli" and cheese Appenzell style ☆ Ø 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 ¦ Porcini risotto _{8AISONAL}	28.—



SALAT VARIATIONS

"Autumn Salad" 8AI8ONAL O	
Lamb's lettuce with steamed mushrooms, spiced figs and crispy crôutons, honey mustard dressing and various vegetable salads	28.—
"Shanghai salad" Ø ½ Spicy mixed salad, 4 Asian spring rolls	
with sweet and sour sauce	26.—
Cheese and onion Quiche ☆ Ø – nature	9.50
- with a green salad	17.—
– with a mixed salad	19.—
Salad Plate \(\triangle \triangle \(\triangle \) \(\triangle \)	
A plate full of different fresh salads, served with crunchy homemade garlic bread	26.—
Appenzeller cheese salad Ø ½	
Spicy Appenzeller cheese, onions and French dressing – garnished with various crunchy vegetable salads	17.— 27.—
Cervelat salad	
Appenzeller Cervelat, onions and French dressing	16.—
– garnished with various crunchy vegetable salads	26.—
Cervelat and cheese salad	1 7
Appenzeller cheese, cervelat, onions and French dressing – garnished with various crunchy vegetable salads	17.— 27.—
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FITNESS SALADS

Homemade salad dressings

French 0 2 4 | Italian 7 4 Honey mustard dressing 8AISONAL

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

 Roasted chicken breast with herb butter 	27.—
- Fillet of beef (150 gr) with herb butter	42.—
– Game sausage	28.—
- Appenzeller boiled sausage from local butcher	26.—
- Pork escalope naturewith 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 ⁶ and without butter ² possible.) 	31.—
- Fried Swiss salmon fillet (140 gr) with lemon-pepper-butter	37.—

SNACKS

"Regional cheese platter" Ø

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 **6** possible.)

31.—

"Landsgemeinde platter " \(\triangle \)

Venison-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.—



ORIGIN

Chicken

Switzerland

Veal

Switzerland

Beef

Switzerland Uruguay

Pork

Switzerland

Fish

Switzerland Estonia (Perch)

Game meat

Switzerland Voralberg, Austria



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 RUMA Weine und Spiritousen, Appenzell Wetli Weine, Berneck SG tobias wein.gut., Berneck SG

Sweet drinks liqeurs/spirits

GOBA Welt - GOBA AG, Gontenbad Appenzeller Alpenbitter, Appenzell Getränkestation Rank, Appenzell

Tea and coffee

Baumgartner St. Gallen Turm Kaffee, St. Gallen