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## OUR MENU

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Café-Hotel Appenzell AG  
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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

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SOUPS

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|  | small<br>(2 dl) | big<br>(4 dl) |
|--|-----------------|---------------|
| <b>Grandmother's barley soup</b> <small>SAISONAL</small> ⚙️<br>Homemade, refined with lots of vegetables, dried meat and cream | 9.—             | 12.—          |
| <b>Oatmeal soup</b> ☆ ∅ ⚙️<br>With Appenzeller cheese  | 8.—             | 11.—          |
| <b>French onion soup</b> ∅ ⚙️<br>With egg and gratinated with cheese   | 9.—             | 12.—          |
| <b>Homemade beef broth</b> ½ 🍴 ⚙️<br>– clear   | 7.—             | 10.—          |
| – with an egg  | 8.—             | 11.—          |
| <b>Soup of the day</b> ⚙️<br>Our staff will be happy to provide you with information   | 7.—             | 10.—          |

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## COLD STARTERS

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### Homemade salad dressings

French | Italian 

Cranberry-Vinaigrette SAISONAL 

### „Winter Salad“ SAISONAL

crunchy lettuce leaves with caramelized goat's cheese, walnuts, pomegranate, pear slices and cranberry vinaigrette



9.50

### Beef tartare SAISONAL

From the local butcher, with homemade sauce, garnished with walnuts, pomegranate, pear slices  
Choose between hot, spicy or mild

|  |      |      |
|--|------|------|
|  | 50g  | 100g |
|  | 16.— | 31.— |

### „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  
(with gluten-free bread  and without butter  possible.)

50 gr 16.—

### Mostbröckli, „Buurespek“ and Alpsteinbröckli

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

12.50

### „Light Canapés“

Four crispy slices of paillasse bread topped with venison „Mostbröckli“ and/or salmon

7.50

### Mixed lettuce salad

Various mixed lettuce leaf salads

8.—

### Mixed salad

Assorted fresh vegetable salads and a small lettuce leaf salad bouquet

10.—

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## WARM STARTERS

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### 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.—

### Asian spring roll

With sweet sauce with chili and lettuce in an Italian dressing  
– spring roll supplement

8.50  
+ 4.—

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## MAIN COURSES

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|  |   |              |
|--|---|--------------|
| <b>Chicken</b>   | <b>„Winter Chicken“</b> SAISONAL ☆  |              |
|  | Tender breast of chicken on an exquisite mandarin-ginger sauce, served with finest fig risotto and colourful winter vegetables                          | 29.—         |
|  | <b>Thai Curry</b> SAISONAL ☆  |              |
|  | Freshly selected winter vegetables in a Thai green curry sauce, with chicken breast strips served with a classical Jasmin rice                          | 28.—         |
|  | <b>Chicken breast</b> ☆   |              |
|  | Tenderly roasted, served with a walnut and sherry sauce vegetables and french fries   | 28.—         |
|  | <b>„Homestyle chicken curry“</b> ☆ ⚙  |              |
|  | Served with rice and garnished with fresh fruits  | 28.—         |
| <b>Veal</b>  | <b>Cordon-bleu „Appenzell style“</b> SAISONAL ☆   |              |
|  | Escalope of veal filled with dried beef and appenzeller cheese, served with french fries, winter vegetables, and an apple filled with fresh cranberries | 39.50        |
|  | <b>Sweetbread Vol-au-Vent</b> ☆ ⚙   |              |
|  | Veals mammary glands and mushroom filling – garnished with rice and vegetables  | 18.—<br>27.— |
|  | <b>Veals liver</b> ☆  |              |
|  | Hand sliced, with fresh onions and herbs, gravy, served with «Rösti»  | 36.—         |
|  | <b>Veal steak</b> ☆   |              |
| Tender veal steak on a bed of puff-pastry, cognac cream sauce, french fries and vegetables | 39.—  |              |
|  | <b>Chopped veal „Zurich style“</b>  |              |
|  | Served with cream sauce and fresh mushrooms with homemade «Rösti»   | 36.—         |
|  | <b>Veal sausage</b>   |              |
|  | With veal sauce, Fried onions and crispy rösti  | 28.—         |

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## MAIN COURSES

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|             |  |                |
|-------------|--|----------------|
| <b>Beef</b> | <b>Grilled fillet steak 150g</b><br>Fillet of beef with a herbal butter sauce,<br>potato gratin and vegetables   | 43.—           |
| <hr/>       |  |                |
| <b>Pork</b> | <b>„Appenzeller toast“</b> ☆ ⚙<br>Pork escalope and roasted herb tomatoes<br>on wholemeal toast gratinated with Appenzeller cheese,<br>garnished with fried onions and fried bacon strips  | 25.—           |
|             | <b>„Toast Edelweiss“</b> NEU ⚙<br>Ham on wholemeal toast gratinated with<br>„Urnäscher Edelweiss“, cheese served with half a Williams pear<br>and half a peach filled with cranberries   | 25.—           |
|             | <b>Appenzeller boiled sausage</b> ☆ ⚙<br>With „Spätzli“ and cheese and onions<br>– with homemade apple sauce   | 27.—<br>+ 3.50 |
|             | <b>„Pork steak Appenzeller style“</b> ☆<br>With smoked ham, sliced tomatoes and<br>gratinated with Appenzeller cheese, cream sauce,<br>croquette potatoes and vegetables   | 36.—           |
|             | <b>„Farmer - Rösti“</b> NEU 🍴 🍴<br>Homemade grated potatoes, fried golden brown<br>with strips of bacon<br>– gratinated with cheese  | 24.—<br>+ 2.—  |
|             | <b>Pork escalope</b><br>In bread crumbs, served with french fries and vegetables   | 28.—           |
| <hr/>       |  |                |
| <b>Fish</b> | <b>„Swiss Salmon“ from alpin fishery</b> SAISONAL NEU<br>Salmon fillet from Lostallo (Mesox), tenderly fried,<br>on roasted potatoes, peas, cauliflower,<br>carrots, chestnuts and cranberries<br>with a white wine and spiced cream sauce | 38.—           |
|             | <b>Fillets of perch „meuniere“</b> ☆<br>Sautéd in butter, with roasted almonds<br>and parsley potatoes   | 36.—           |

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## VEGETARIAN MAIN COURSES

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**Thai Curry** SAISONAL ☆

Freshly selected winter vegetables in a Thai green curry sauce,  
 served with a classical Jasmin rice

26.—

**„Fruit Curry“** ☆ ∅ ⚙

Fresh fruits in a curry sauce, buttered rice  
 and a tasty fried banana coated with coconut

26.—

**„Oriental stew“** NEU √ ⚡ ⚙

Curry dish with chickpeas, colorful vegetables  
 and coconut milk, served with Jasmine rice

26.—

**„Tortelloni alla mama“** √ ⚙

With a quinoa and spinach filling, tomatosauce  
 with dried tomatoes, olives and courgette strips

25.—

**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

18.—

22.—

22.—

24.—

**„Spätzli“ and cheese Appenzell style** ☆ ∅ ⚙

With aromatic Appenzeller cheese, fried onions and homemade apple sauce

26.—

**Vegetable Platter** ∅ ⚙

A colourful selection of delicious vegetables,  
 accompanied by a side dish of your choice;

Fig risotto SAISONAL | Jasmin rice SAISONAL | Croquette potatoes | French fries | Rösti |  
 roasted potatoes SAISONAL | Spätzli | Cheese spätzli | Rice

27.—

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## SALAT VARIATIONS

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**„Shanghai salad“** ∅ ʒ

Spicy mixed salad, 4 Asian spring rolls  
 with sweet and sour sauce

25.—

**Cheese and onion Quiche** ☆ ∅

– nature

9.—

– with a green salad

16.50

– with a mixed salad

18.50

**Salad Plate** ☆ ∅ ʒ

A plate full of different fresh salads,  
 served with crunchy homemade garlic bread

25.—

**Appenzeller cheese salad** ∅ ʒ ⚙

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

16.—

25.—

**Cervelat salad** ⚙

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

15.—

24.—

**Cervelat and cheese salad** ⚙

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

16.—

25.—

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## FITNESS SALADS

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### Fitness salads **NEU**

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 🍴 ⚙️ 26.—
- **Fillet of beef** (150 gr) with herb butter 40.—
- **Veal sausage** from local butcher ⚙️ 26.—
- **Appenzeller boiled sausage** from local butcher ⚙️ 26.—
- **Cordon-bleu „Appenzell style“** SAISONAL 36.50
- **Pork escalope** nature with herb butter ⚙️ 25.—
- **Pork escalope** In bread crumbs with lemon ⚙️ 26.—
- **Fillets of perch** with butter and almonds 34.—
- **Smoked Swiss salmon Carpaccio** (70gr) served with toast ⚙️ 30.—  
(with gluten-free bread 🍴 and without butter 🍴 possible.)
- **Fried Swiss salmon fillet** (140 gr) with lemon-pepper-butter 36.—

### Homemade salad dressings 🍴 🍴 🍴

French | Italian 🍴

Cranberry-Vinaigrette SAISONAL 🍴

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## SNACKS

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### „Regional cheese platter“ **NEU** 🍴 ⚙️

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.)

29.—

### „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.)

29.—

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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

### **Meat and Fish**

Butcher's shop Fässler „de Chitzele“

Butcher's shop Breitenmoser

Comestibles Zellweger

### **Fruit and vegetables**

A. & E. Dietsche

Erich Berner AG

### **Dairy products**

Appenzeller Milch

### **Dry food and Non-Food**

Gmür

SAVIVA AG

### **Beers and wines/digestives**

Appenzeller Bier

Wetli Weine

tobias wein.gut.

ruma Weine und Spiritousen GmbH

### **Sweet drinks liqueurs/spirits**

GOBA

Appenzeller Alpenbitter

Rank Getränkemarkt

### **Tea and coffee**

Baumgartner St. Gallen

Nüesch Food