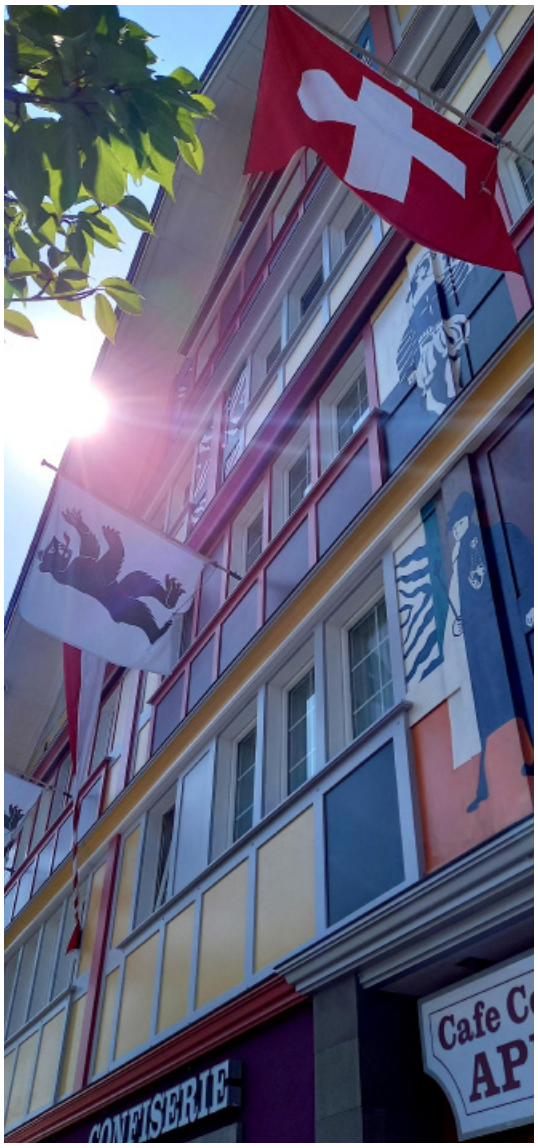
OUR MENU



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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 MENU & WINE RECOMMENDATION

SOUPS

	small (2 dl)	large (4 dl)
Barley soup «Grandmother style» SAISONAL Homemade, enriched with lots of vegetables, dried meat and cream	10.—	13.50
Oatmeal soup ☆ 𝒪 With Appenzeller cheese	9.—	12.50
French onion soup 𝒪 Topped with egg and cheese	10.—	13.50
Beef broth homemade 𝓛 ⊘		
– 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

☆ Classics 𝒪 Vegetarian Y Vegan 𝓛 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..

COLD STARTERS

Homemade salad dressings
French | Italian
Mandarins – Dressing SAISONAL

Small platter SAISONAL
«Appenzeller Pantli», «Appenzeller Mostbröckli», «Appenzeller cheese»
and homemade pickled vegetables 14.—

«Winter salad» SAISONAL NEU
Leaf salad with mandarin dressing, country-smoked ham,
roasted carrots and salted almonds 14.—

Beef tartare SAISONAL

	50gr	100gr
Beef tartare from the village butcher with homemade sauce garnished with winter salad, caramelised walnuts, preserved vegetables and exquisite port wine dressing - choose between **mild**, **spicy** or **hot**	17.—	34.—

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 50 gr 16.50
(with gluten-free bread and without butter possible.)

Light Canapés
Crispy slices of paillasse bread topped with «Mostbröckli» and/or salmon 4 Stk. 8.—

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

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

Asian spring roll
With sweet sauce, chili and lettuce in an Italian dressing 9.—
– Spring roll supplement + 4.—

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MAIN COURSES

Chicken

Winter chicken SAISONAL ☆
Tender chicken breast with exquisite mandarin and ginger sauce, served with creamy fig risotto and colourful winter vegetables 31.—

Thai curry bowl SAISONAL ☆
Exquisite fresh winter vegetables in a spicy green Thai curry sauce, with chicken breast strips and the tarditional jasmine rice 30.—

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.—

Veal

Cordon-bleu «Appenzell style» SAISONAL ☆
Veal escalope stuffed with Mostbröckli and spicy Appenzeller cheese, French fries, winter vegetables and an apple stuffed with cranberries 43.—

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.—

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MAIN COURSES

Pork

Appenzell beer sausage SAISONAL
with veal jus, fried onions, and crispy rösti 30.—

Appenzell boiled sausage ☆
With «Spätzli» and cheese and onions 28.—
– with homemade apple sauce + 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.—

Beef

Grilled beef fillet
150g beef fillet, carefully roasted with a rich
herb butter jus, potato gratin and
a generous serving of vegetables 45.—

Fish

Swiss salmon from Lostallo (CH) SAISONAL NEU
wrapped in bacon and served with chanterelle dumplings
pumpkin ragout and Alpine herbs – cream sauce 39.—

Fillets of perch «meunière» ☆
Sautéed in butter with roasted almonds,
served with parsley potatoes 38.—

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VEGETARIAN MAIN COURSES

Thai curry bowl ☆ SAISONAL

Exquisite fresh winter vegetables in a spicy,
green Thai curry sauce and the traditional jasmine rice 28.—

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.;

Fig risotto SAISONAL ¦ Jasmine rice SAISONAL ¦ Chanterelle dumplings SAISONAL ¦
Potato gratin ¦ Croquette potatoes ¦ French fries ¦ Rösti ¦ Spätzli ¦
Cheese spätzli ¦ Rice 29.—

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SALAT VARIATIONS

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

Sausage - Cheese - Salad
Appenzeller cheese, Servelat sausage, onions, and French dressing 18.—
– garnished with various crunchy vegetable salads 29.—

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FITNESS SALADS

Homemade salad dressings
French | Italian
Mandarins – 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

– **Appenzell beer sausage** SAISONAL 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 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 Pantli,
Appenzeller Extra, Appenzeller cream cheese, Urnäscher Edelweiss,
pear bread, and butter. Served with crusty bread from our village baker. 32.—
(with gluten-free bread and without pear bread possible.)

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ORIGIN

Chicken

Switzerland

Veal

Switzerland

Beef

Switzerland
Uruguay

Pork

Switzerland

Fish

Switzerland
Estonia (Perch)

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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

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