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## OUR MENU

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Café-Hotel Appenzell AG  
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Tel. 071 788 15 15

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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Please ask a member of staff for assistance if you cannot scan the code  
 The daily menu is only in German




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### SOUPS

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	small (2 dl)	big (4 dl)
<b>Roasted pumpkin cream soup</b> SAISONAL   Served with a pumpkin seed puff pastry stick	9.—	12.—
<b>Oatmeal soup</b>    With Appenzeller cheese	8.—	11.—
<b>French onion soup</b>   With egg and gratinated with cheese	9.—	12.—
<b>Homemade beef broth</b>    – clear – with an egg	7.— 8.—	10.— 11.—
<b>Soup of the day</b>  Our staff will be happy to provide you with information	7.—	10.—



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## APERERO

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### „Light Canapés“ ✨

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

7.50

### Homemade garlic bread ☆ ∅ ½ ✨

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 ∅ ½ ¾

French | Italian √

„Bschorle“-Dressing SAISONAL √ | Gin27 Dressing SAISONAL √

### „Hunters luck“ SAISONAL ¾ ✨

Savoury venison terrine served with Cumberland sauce, garnished with a small salad bouquet and exquisite „Gin27“ dressing

15.50

### „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 ¾ and without butter ½ possible.)

50 gr 16.—

### Mostbröckli, „Buurespeck“ and Alpsteinbröckli ½ ¾ ✨

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

12.50

### Mixed lettuce salad ∅ ½ ✨

Various mixed lettuce leaf salads

8.—

### Mixed salad ∅ ½ ✨

Assorted fresh vegetable salads and a small lettuce leaf salad bouquet

10.—

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## WARM STARTERS

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### „Autumn Salad“ SAISONAL ∅ ✨

Lamb's lettuce with stewed mushrooms, Williams pear compote and crispy croutons, fruity „Bschorle“ dressing

13.—

### „Autumn variation“ SAISONAL

Tender fillet of saddle of venison roasted pink with strong fir tree shoots jus, served with creamy porcini mushroom risotto

20.—

### Asian spring roll ∅

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

8.50  
+ 4.—

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☆ Classics ∅ Vegetarian √ Vegan ½ Lactose-free ¾ 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. 7.7 % VAT.

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## MAIN COURSES

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<b>Venison</b>	<b>Jugged Venison „Forester Style“</b> ☆ SAISONAL	
	Our popular venison with bread croutons, bacon, mushrooms and silver onions, homemade „Spätzli“, red cabbage with apple and fresh cranberries	38.—
	<b>„Saddle of Venison Medallions“</b> ☆ SAISONAL	
	Served on a armagnac- sauce with fresh grapes and figs, homemade „Spätzli“, red cabbage, brussel sprouts and glazed chestnuts and an apple with fresh cranberries	42.—
	<b>Venison fillet wrapped in bacon</b> ☆ SAISONAL	
	With hearty fir tree shoots jus, delicious porcini sage risotto, apple red cabbage, Brussels sprouts and glazed chestnuts	39.—
	<b>„Sautéd Game“</b> ☆ SAISONAL	
	Tender sauted game, in a cognac-cream sauce with mushrooms and grapes, served home made „Spätzli“ and peach with cranberries	38.—
<b>Veal</b>	<b>Sweetbread Vol-au-Vent</b> ☆ ⚙	
	Veals mammary glands and mushroom filling – garnished with rice and vegetables	18.— 27.—
	<b>Veals liver</b> ☆	
	Hand sliced, with fresh herbs, onions and 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> Fillet of beef with a herbal butter sauce, potato gratin and vegetables	43.—
<b>Chicken</b>	<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>Pork</b>	<b>„Appenzeller toast“</b> ☆ ⚙ Pork escalope and roasted herb tomatoes on wholemeal toast gratinated with Appenzeller cheese, garnished with fried onions and fried bacon strips	25.—
	<b>„Toast Edelweiss“</b> NEU ⚙ Ham on wholemeal toast gratinated with „Urnäscher Edelweiss“, cheese served with half a Williams pear and half a peach filled with cranberries	25.—
	<b>Appenzeller boiled sausage</b> ☆ ⚙ With „Spätzli“ and cheese and onions – with homemade apple sauce	27.— + 3.50
	<b>„Pork steak Appenzeller style“</b> ☆ With smoked ham, sliced tomatoes and gratinated with Appenzeller cheese, cream sauce, croquette potatoes and vegetables	36.—
	<b>Pork escalope</b> In bread crumbs, served with french fries and vegetables	28.—
<b>Fish</b>	<b>Autumn Swiss Salmon</b> SAISONAL Carefully roasted on creamy pumpkin risotto, garnished with caramelised pumpkin seeds and salanova leaves	38.—
	<b>Fillets of perch „meuniere“</b> ☆ Sautéd in butter, with roasted almonds and parsley potatoes	36.—

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☆ Classics ∅ Vegetarian ♯ Vegan ⚡ Lactose-free ⚙ Gluten-free

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## VEGETARIAN MAIN COURSES

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**„Autumn-plate“** SAISONAL ∅ ⚙

Home made „Spätzli“, red cabbage with apple, brussel sprouts,  
 glazed chestnuts, vol-au-vent with mushroom-cream-sauce and peach with cranberries 28.—

**„Fruit Curry“** ☆ ∅ ⚙

Fresh fruits in a curry sauce, buttered rice  
 and a tasty fried banana coated with coconut 26.—

**„Tortelloni alla mama“** ♯ ⚙

With a quinoa and spinach filling, tomatosauce  
 with dried tomatoes, olives and courgette strips 25.—

**Rösti** ☆ ∅ ½ 🍷

Homemade grated potatoes, fried goldenbrown 18.—  
 – served with two fried eggs on top 22.—  
 – gratinated with cheese 22.—  
 – gratinated with cheese and a fried egg on top 24.—  
 – with strips of bacon 24.—  
 – topped with bacon strips and Appenzeller cheese 26.—

**„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;  
 Potato gratin † Croquette potatoes † French fries † Rösti †  
 Spätzli † Cheese spätzli † Rice † Porcini risotto SAISONAL 27.—

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## SALAT VARIATIONS

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**„Autumn Salad“** SAISONAL ∅ ⚙

Lamb's lettuce with stewed mushrooms, Williams pear compote, crispy croutons, fruity „Bschorle“ dressing and complemented with various vegetable salads

27.—

**„Shanghai salad“** ∅ ⚡

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** ☆ ∅ ⚡

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

25.—

**Appenzeller cheese salad** ∅ ⚡ ⚙

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.—
- Pork escalope nature with lemon 🍴 ⚙️ 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 ⚙️ 29.—  
(with gluten-free bread 🍴 and without butter 🍴 possible.)
- Fried Swiss salmon fillet (140 gr) with lemon-pepper-butter 36.—

### Homemade salad dressings 🍴 🍴 🍴

French | Italian 🍴

„Bschorle“-Dressing SAISONAL 🍴 | Gin27 Dressing 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.—

Suchen Sie noch einen passenden Wein?

Unser Personal berätet Sie gerne.





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## ORIGIN

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### **Chicken**

Switzerland

### **Veal**

Switzerland

### **Beef**

Switzerland  
Uruguay

### **Pork**

Switzerland

### **Fish**

Switzerland  
Estonia (Perch)

### **Game meat**

Switzerland  
Voralberg, Austria



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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

### **Eggs**

Raphael & Andrea Inauen, Appenzell

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

Gmür

SAVIVA AG

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

Appenzeller Bier

RUMA Wines & Spirits

Wetli Weine

tobias wein.gut.

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

GOBA

Appenzeller Alpenbitter

Rank Getränkemarkt

### **Tea and coffee**

Baumgartner St. Gallen

Turm Coffee