
OUR MENU



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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

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)
Grandmother's barley soup <small>SAISONAL</small> Homemade, refined with lots of vegetables, dried meat and cream	9.—	12.—
Oatmeal soup ☆ ∅ With Appenzeller cheese	8.—	11.—
French onion soup ∅ With egg and gratinated with cheese	9.—	12.—
Homemade beef broth ½ ¼		
– clear	7.—	10.—
– with an egg	8.—	11.—
Soup of the day Our staff will be happy to provide you with information	7.—	10.—

COLD STARTERS

Homemade salad dressings

Herb vinaigrette SAISONAL V Z G

French Ø Z G | Italian V Z G

„Winter Salad“ SAISONAL Ø G

Crunchy leaf salad served with cream cheese pralines, caramelised hazelnuts, preserved vegetables and exquisite herb vinaigrette

12.50

Beef tartare SAISONAL

From the local butcher, with homemade sauce, garnished with winter salad, caramelised hazelnuts, preserved vegetables and exquisite herb vinaigrette – choose between **mild, spicy** or **hot**

50g

100g

16.—

32.—

„Swiss - smoked salmon - carpaccio“

With salmon from Lostallo (Misox), served with capers, onion rings, green lettuce, served with toast from the village bakery and butter (with gluten-free bread G and without butter Z possible.)

50 gr 16.—

Mostbröckli, „Buurespeck“ and Alpsteinbröckli Z G

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

12.50

Crispy Canapés

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

4 pcs 7.50

Mixed lettuce salad Ø Z G

Various mixed lettuce leaf salads

8.—

Mixed salad Ø Z

Assorted fresh vegetable salads and a small lettuce leaf salad bouquet

10.—

WARM STARTERS

Homemade garlic bread ☆ Ø Z

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 Ø Z

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

8.50

+ 4.—

MAIN COURSES

Chicken	„Winter Chicken“ SAISONAL ☆	
	Tender breast of chicken on an exquisite mandarin-ginger sauce, served with finest fig risotto and colourful winter vegetables	29.50
	Thai - Curry - Bowl SAISONAL ☆	
	Freshly selected winter vegetables in a Thai green curry sauce, with chicken breast strips served with a classical Jasmin rice	28.50
	Chicken breast ☆	
	Tenderly roasted, served with a walnut and sherry sauce vegetables and french fries	28.50
	„Homestyle chicken curry“ ☆	
	Served with rice and garnished with fresh fruits	28.50
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Veal	Cordon-bleu „Appenzell style“ SAISONAL ☆	
	Escalope of veal filled with dried beef and appenzeller cheese, served with french fries, winter vegetables, and an apple filled with fresh cranberries	42.—
	Sweetbread Vol-au-Vent ☆	
	Veals mammary glands and mushroom filling – garnished with rice and vegetables	18.— 28.—
	Veals liver ☆	
	Hand sliced, with fresh herbs, onions and served with «Rösti»	36.50
	Veal steak ☆	
Tender veal steak on a bed of puff-pastry, cognac cream sauce, french fries and vegetables	39.50	
	Chopped veal „Zurich style“	
	Served with cream sauce and fresh mushrooms with homemade «Rösti»	36.50
	Veal sausage	
	With veal sauce, Fried onions and crispy rösti	28.—



MAIN COURSES

Beef	Grilled fillet steak 150g Fillet of beef with a herbal butter sauce, potato gratin and vegetables	43.—
Pork	„Appenzeller toast“ ☆ Pork escalope and roasted herb tomatoes on wholemeal toast gratinated with Appenzeller cheese, garnished with fried onions and fried bacon strips	25.—
	„Toast Edelweiss“ Ham on wholemeal toast gratinated with „Urnäscher Edelweiss“, cheese served with half a Williams pear and half a peach filled with cranberries	25.—
	Appenzeller boiled sausage ☆ With „Spätzli“ and cheese and onions – with homemade apple sauce	27.— + 3.50
	„Pork steak Appenzeller style“ ☆ With smoked ham, sliced tomatoes and gratinated with Appenzeller cheese, cream sauce, croquette potatoes and vegetables	36.50
	Pork escalope In bread crumbs, served with french fries and vegetables	28.50
Fish	„Swiss Salmon“ from alpin fishery ^{SAISONAL} carefully fried, on a bed of nutty Venere rice, served with an exquisite lemon cream sauce and garnished with edamame and strips of snow peas	38.—
	Fillets of perch „meuniere“ ☆ Sautéd in butter, with roasted almonds and parsley potatoes	36.—

☆ 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.

VEGETARIAN MAIN COURSES

Thai - Curry - Bowl SAISONAL ☆

Freshly selected winter vegetables in a Thai green curry sauce,
 served with a classical Jasmin rice 26.50

„Fruit Curry“ ☆ ∅

Fresh fruits in a curry sauce, rice
 and a tasty fried banana coated with coconut 26.50

„Oriental stew“ V Z

Racy curry dish with chickpeas, colourful vegetables and coconut milk,
 served with almond rice and garnished with sultanas 26.50

Barley malt slices „brewbee“ V

With a mediterranean touch of dried tomatoes, zucchini and
 fresh herbs, served with orecchiette pasta 26.50

Rösti ☆ ∅ Z Z

Homemade grated potatoes, fried goldenbrown 19.—
 – served with two fried eggs on top 23.—
 – gratinated with cheese 23.—
 – gratinated with cheese and a fried egg on top 25.—
 – with strips of bacon 25.—
 – topped with bacon strips and Appenzeller cheese 27.—

„Spätzli“ and cheese Appenzell style ☆ ∅

With aromatic Appenzeller cheese, fried onions and homemade apple sauce 26.50

Vegetable Platter ∅ ✨

A colourful selection of delicious vegetables,
 accompanied by a side dish of your choice;
 Fig risotto SAISONAL | Jasmine rice SAISONAL | Venere rice SAISONAL | French fries | Rösti |
 croquette potatoes | potato gratin | Spätzli | Cheese spätzli | Rice 27.—



SALAT VARIATIONS

„Shanghai salad“ ∅ ʒ

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

25.50

Cheese and onion Quiche ☆ ∅

– nature

9.50

– with a green salad

17.50

– with a mixed salad

19.50

Salad Plate ☆ ∅ ʒ

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

25.50

Appenzeller cheese salad ∅ ʒ

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

16.50

26.—

Cervelat salad

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

15.50

25.—

Cervelat and cheese salad

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

16.50

26.—



FITNESS SALADS

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	26.50
– Fillet of beef (150 gr) with herb butter	41.—
– Veal sausage from local butcher	26.—
– Appenzeller boiled sausage from local butcher	25.—
– Cordon-bleu „Appenzell style“ <small>SAISONAL</small>	37.50
– Pork escalope nature with herb butter	25.50
– Pork escalope in bread crumbs with lemon	26.50
– Fillets of perch with butter and almonds	34.—
– Smoked Swiss salmon Carpaccio (70gr) served with toast (with gluten-free bread and without butter possible.)	30.—
– Fried Swiss salmon fillet (140 gr) with lemon-pepper-butter	36.—

Homemade salad dressings

Herb vinaigrette SAISONAL

French | Italian

SNACKS

„Regional cheese platter“

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.)

30.—

„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.)

30.—

Classics Vegetarian Vegan Lactose-free Gluten-free

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ORIGIN

Chicken

Switzerland

Veal

Switzerland

Beef

Switzerland
Uruguay

Pork

Switzerland

Fish

Switzerland
Estonia (Perch)



OUR SUPPLIERS

Bread

BÖHLI AG Bakery-Confectionery, Appenzell

Meat and Fish

Butcher's shop Fässler 'de Chitzele', Appenzell

Butcher's 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 beer, Appenzell

RUMA Wines & Spirits, Appenzell

Wetli Wines, Berneck SG

tobias wein.gut., Berneck SG

Sweet drinks liqueurs/spirits

Goba World - Goba AG, Gontenbad

Appenzeller Alpenbitter, Appenzell

Rank drinks station, Appenzell

Tea and coffee

Baumgartner, St. Gallen

Turm Kaffee, St. Gallen