



# Our Menu

## HOMEMADE SOUPS



Appenzell caraway soup	Fr.	9.50
Bouillon with egg	Fr.	8.—
Soup of the day	Fr.	7.—

## LIGHT MEALS



Appenzell platter Selection of cheeses, «Mostbröckli» cured, smoked meat, «Pantli» sausage, «Coppa» salami, ham an butter	Fr.	24.—
Sausage salad	Fr.	20.—
Meatloaf with fries	Fr.	18.—
Appenzell sausage (1 pair)	Fr.	16.—
«Hof» cheese on toast with cured, smoked meat	Fr.	23.—
Sausage-Chees salad	Fr.	24.—

## RÖSTI POTATOES



Butter rösti, portion ♦ with egg	Fr.	16.—
«Sennenrösti» Rösti with ham, baked with cheese, with a fried egg	Fr.	26.—
«Försterrösti» ♦ Mushroom with fresh herbs	Fr.	28.—
Calf's liver with fresh herbs and rösti potatoes	Fr.	33.—

### Side dishes/extras

Portion of fries	Fr.	9.—
Portion of butter noodles	Fr.	9.—
Portion of spätzli pasta	Fr.	10.—
Cream sauce	Fr.	2.50
Onion sauce	Fr.	2.50
Tartar sauce	Fr.	2.50
Herb butter	Fr.	2.50

## CHEESE SPECIALITIES



Portion of Appenzell cheese ♦	Fr.	14.50
Cheese salad ♦	Fr.	20.—
Appenzell cheesy spätzli pasta ♦ Apple sauce	Fr.	21.—
Cheese croquettes ♦ with a mixed salad	Fr.	24.50
Crisp cheesy steak ♦ with a large salad platter	Fr.	24.—
Appenzell fondue ♦ with fresh herbs	Fr.	27.—
Macaroni cheese with Appenzell sausage Apple sauce	Fr.	29.—

## SPECIALITIES OF THE HOUSE



Tender grilled beef steak Herb butter, Fries, vegetables	Fr.	46.—
Entrecôte Herb butter, croquettes, vegetables	Fr.	39.—
Beef stroganoff Homemade spätzli pasta	Fr.	39.—
Wienerschnitzel Veal schnitzel, croquettes, vegetables	Fr.	37.—
Cream schnitzel Veal schnitzel, butter noodles, vegetables	Fr.	37.—
Pork cordon bleu Fries, vegetables	Fr.	34.—
Appenzell schnitzel Pork schnitzel marinated with fresh herbs, filled with cured, smoked meat, croquettes, vegetables	Fr.	36.—
Pork schnitzel in breadcrumbs Fries, vegetables	Fr.	30.—
Spicy pork Homemade spätzli pasta	Fr.	30.—
Tripe in tomato sauce with boiled potatoes and grated cheese	Fr.	23.—



## VITAMIN CORNER



Green salad ♦	Fr. 9.—
Mixed salad, small ♦	Fr. 11.—
Mixed salad, large ♦	Fr. 20.—
Cheese croquettes ♦ with mixed salad	Fr. 24.50
Crisp cheesy steak ♦ on a bed of salad	Fr. 24.—
Alpensteak Tender beef steak, marinated with fresh herbs, on a bed of salad	Fr. 36.—
Mixed vegetable platter ♦	Fr. 28.—
Pork schnitzel in breadcrumbs on a bed of salad	Fr. 24.—
Fish goujons with tartar sauce, on a bed of salad	Fr. 28.—
Mushrooms in breadcrumbs, tartare sauce ♦	Fr. 27.—

### Salad dressing of your choice

House dressing (French)  
Italian dressing

## CHILDREN'S DISHES

(up to age 12)



«Bärli platter» Grilled schnitzel, creamy mushroom sauce, butter noodles, vegetables	Fr. 15.—
«Rittergolhaust» Schnitzel in breadcrumbs, fries, vegetables	Fr. 15.—
Portion of spätzli pasta with a cream sauce	Fr. 14.—

## SMALL PORTIONS



Grilled pork schnitzel Creamy mushroom sauce, butter noodles, vegetables	Fr. 22.—
Pork schnitzel in breadcrumbs Fries, vegetables	Fr. 22.—

## DESSERT



Meringue ice cream with cream 1/2 portion	Fr. 12.— Fr. 9.—
Apple strudel with cream	Fr. 11.—
Fresh fruit salad with cream 1/2 portion	Fr. 12.— Fr. 9.—
Coupe Jacques 1/2 portion	Fr. 12.— Fr. 9.—
Coupe Denmark 1/2 portion	Fr. 12.— Fr. 9.—
Iced coffee	Fr. 9.50
1 scoop of ice cream (various flavours) Supplement for cream	Fr. 4.— Fr. 1.50
Appenzell «träumli» Cinnamon ice cream with Alpenbitter herbal liqueur cream and meringues 1/2 portion	Fr. 14.— Fr. 10.—
Crème caramel with cream	Fr. 8.—
Banana split 1/2 portion	Fr. 13.— Fr. 10.—
Vodka sorbet	Fr. 14.—
Frappés (vanilla, strawberry, mocha and others) 3 dl 5 dl	Fr. 6.50 Fr. 8.50

♦ = Vegetarian food

### Meat- & Fish declaration:

We obtain our veal, pork and sausages  
from domestic producers.  
Beef comes from Switzerland and South America.  
Fish comes from Norway / Vietnam.

### Various information:

- Second setting for a portion Fr. 3.—  
(Free for children up to 10 years of age)  
- Menu Changes Fr. 3.—  
- In case of allergies, the service staff will be happy  
to provide you with information