



your English

menu

TASTINGS / STARTERS

		normal	small
Appenzeller cheese	60g	9.00	
The 5 favourite Appenzeller cheese			
Woolly pig salami from Stein AR		9.50	
Original Appenzeller salami	80g	9.00	
Appenzeller Mostbröckli	40g	15.00	
(cold Appenzeller beef jerky)			

COLD STARTERS

Cheese dairy salad		12.50	
Iceberg lettuce served with Appenzeller Surchoix-foliage, roasted bacon and croutons with house dressing			
Sennensalat		17.00	14.50
Sausage and cheese salad (Surchoix) garnished with fresh mixed salad and house dressing			
Appenzeller cheese salad		17.00	14.50
garnished with fresh mixed salad			
fresh mixed or green salad		15.00	8.00
Dressing of your choice:	French dressing (house dressing) or balsamic dressing		

WARM STARTERS

	normal	small
Homemade cheese flan served with lettuce salad	15.00	

Slice of cheese flan	10.50	
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SOUPS

Appenzeller creamy cheese soup	9.90	7.90
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Soup of the day	8.00	6.50
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Clear soup Celestine	7.00	5.50
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A LITTLE TRY OF EVERYTHING

Ramble through our kitchen

32.00/minimum 4 people

Small Appenzeller creamy cheese soup

Salad served in a large bowl

You can serve yourself:

Original white sausage

**Appenzeller escalope / Pork escalope with beef jerky, tomatoes,
gratinated with Appenzeller cheese**

cheese pasta with apple puree

buttered roesti

Original Appenzeller Toast and cheese flan

Minimum 4 people

FONDUES**Person**

**As a starter we recommend you
a plate with cold Appenzeller beef jerky 15.00**

Fondue "Dibidäbi" 25.50

Original house fondue
Cheese, white wine and cherry-liqueur

Fondue with biological hay 27.50

Spicy cheese fondue with flavour of hay
and special Appenzeller liqueur

Fondue with dark beer 29.50

Appenzeller cheese fondue with
dark beer and refined with Appenzeller whisky

Secret Fondue from AI 29.50

Special Fondue with secrets ingredients

Fondue-garnishing's:

cooked potatoes in their skins 3.00

pickled gherkins 2.50

fresh garlic 1.50

2cl cherry liqueurs 5.00

WARM SPECIALITES

Family board of cheese pasta 14.00 / of 3 persons
served on a board with spoons

normal small

**Pasta (noodles) with
cheese and roasted onions** 17.00 14.50
served with apple puree and whipped cream

Original Appenzeller Toast 17.00
Toastbread with ham and pear, gratinated
with Raclette- and Appenzeller Surchoix-cheese

Raclette 17.00
Raclette cheese melted in oven
served with cooked potatoes in their skins,
silver onions and gherkin

Cheese dairy - Roesti 21.50 17.50
golden potatoes with ham and
gratinated with Appenzeller cheese

with a fried egg 1.50

Vegetable plate 21.50
Variation of five kinds of vegetables
served with buttered roesti

MEAT

	normal	small
Original white sausage with pasta with cheese	22.00	18.00
apple puree extra	3.50	
Vienesse pork escalope - 160g	26.00	22.00
Appenzeller escalope Pork escalope with cold Appenzeller beef jerky, tomatoes, gratinated with Appenzeller cheese	28.50	24.00
Appenzeller veal Cordon bleu	32.50	26.00
incl. one garnish cheese pasta, buttered pasta, French fries /chips, croquettes, Roesti, vegetable, mixed or green salad		
second garnish	4.50	

DESSERTS

Fruit salad	9.90
with cherry liqueur	11.30
with whipped cream	11.30
Sweet Bereschlorzifladä with cream	8.00
without cream	6.50
Angelic Biberfladäparfait	10.50
garnished with fruits	
Vanilla ice cream with hot plums and whipped cream	10.50
Apple fritters with vanilla ice cream	11.00
Raspberry cake	5.00
Homemade fruit pie	6.00
Pastry with nut	3.20
Pastry with almond	3.20

The prices pointed above are in CHF and include 7.7% VAT

SOFT DRINKS

	2 dl	3 dl	5 dl
mineral water „sparkling or still“		4.50	
Flauder (water with elder flower)			
Sprite, Fanta, Rivella red, Flauder mint		4.50	
apple juice, apple Schorle		4.50	
Coca Cola or zero		4.50	
orange juice	4.50		
bitter lemon or tonic water	4.40		

BEER

Lager Schützengarten			6.00
Schützengarten Edelspez		5.00	
Säntisbeer			6.00
Gallus 612 old style ale		6.00	
Sonnenbräu shandy		5.00	
Appenzeller Alpsteinbock		6.00	
Appenzeller wooded		6.00	
Appenzeller dark beer		6.00	
Appenzeller Quöllfrisch (naturally cloudy)	5.00	6.00	
Appenzeller naturally			6.00
Appenzeller weath beer / weiss beer			7.00
Appenzeller gingerbeer		6.00	
non alcoholic beer		4.50	

CIDER

Swizli (sweet cider)		5.00	
cider naturally cloudy			6.00
cider naturally cloudy non alcoholic			6.00

WINE**Sparkling wine****7 dl 1dl****Prosecco di Argento DOCG**

40.50 8.00

extra dry,

Valdobbiadene, Val d'Oca – Italia

Secco

45.00

Müller-Thurgau, Pinot Noir

Rutishauser Weinkellerei, Scherzingen

white**Chardonnay**

47.00

Tobias Schmid & Sohn, Berneck

Pinot gris Selection

46.00 7.00

Rutishauser Weinkellerei, Scherzingen

Bodensee Cuvée

49.00

Räuschling Viognier, Pinot blanc,

Gewürztraminer, Pinot gris

Rutishauser Weinkellerei, Scherzingen

Aigle les murailles AOC

47.00

Chasselas (Gutedel, Fendant)

Henry Badoux, Chablais, Waadt

WINE IN SMALL BOTTLES**red****7 dl 1dl****Schaffhauser EDEL AOC**

59.00

Cabernet Sauvignon und Merlot / Barriqueausbau
Regli Weine**Pinot noir G4**

53.00

Barrique
Tobias Schmid & Sohn, Berneck**Malbec AOC**

53.00

Weingut Herzog, Thal

Trottenhalde Neunforn

55.00

Merlot Barrique
Rutishauser Weinkellerei, Scherzingen**Scharzer Blauer**

49.00 7.50

Pinot Noir
Rutishauser Weinkellerei, Scherzingen**Valpolicella classico superiore DOC**

56.00

Ripasso
Tenuta Villa Girardi, San Pietro, Cariano, Veneto**Nero di Casanova**

53.00

Sangiovese,
Terre di Pisa, La Spinetta

WINE IN SMALL BOTTLES**WHITE****Goldspross AOC**

Riesling Sylvaner

Hallau, Regli Weine

5dl

22.00

1dl**Trachtenfrau Wii**

Cuvée aus Pinot noir und Rivaner

Tobias Schmid & Sohn, Berneck

23.00

5.00

Epesses blanc AOC

Chasselas

Alain Parisod SA, Grandvaux, VD

24.00

ROSE**Füchslivii**

Pinot noir

Weingut Edith & Hanspeter Kern, Buchberg, SH

23.00

5.00

RED**Trachten Wii**

Pinot noir

Weingut Tobias Schmid & Sohn, Berneck

23.00

5.00

Buechberger St. Gallen

Pinot noir

Nüesch Weine, Balgach

24.00

Dôle Seleccion Mathier

Adrian & Diego Mathier, Salgesch, Wallis

25.00

SPIRITUOSEN

Martini white	15.5 Vol. %	4 cl	6.50
Cynar	16.5 Vol. %	4 cl	6.50
Campari	23 Vol. %	4 cl	6.50
Kirsch	40 Vol. %	2 cl	5.00
Williams	40 Vol. %	2 cl	5.50
Pflümli	40 Vol. %	2 cl	5.50
Zwetschgen	41 Vol. %	2 cl	5.50
Kirsch Spezialbrand	41 Vol. %	2 cl	8.00
Williams Spezialbrand	41 Vol. %	2 cl	8.00
Pflümli Spezialbrand	41 Vol. %	2 cl	8.00
Gravensteiner Spezialbrand	41 Vol. %	2 cl	8.00
Obsttrester Spezialbrand	41 Vol. %	2 cl	8.00
Edelmarc (Traubenbrand)	41 Vol. %	2 cl	8.00
Vieille Prune	41 Vol. %	2 cl	8.00
Amaretto	28 Vol. %	4 cl	10.00
Appenzeller Alpenbitter	29 Vol. %	4 cl	8.00
Appenzeller Kräuter	41 Vol. %	2 cl	6.00
Appenzeller Rahm-Likör	18 Vol. %	4 cl	8.00
Appenzeller Säntis Malt	40 Vol. %	2 cl	8.00
Grappa di Val Rheno	40 Vol. %	2 cl	8.00
1 Meter Alpenbitter		(11 x 2 cl)	45.00

COFFEE / TEA

coffee	4.30
espresso	4.30
milk coffee	4.50
cappuccino	5.00
Latte macchiatto	6.00
hot chocolate	4.30
cold chocolate	4.30
cold milk	4.00
apple punch	4.30
rum punch	4.30
tea flavors	4.30
(englisch breakfast, green tea, rose hips, verbena, camomile, fruit, lime blossom)	
fresh tea	5.00