



## English menu

## TASTINGS/STARTERS

	normal	small
<b>Appenzeller cheese plate</b>	19.50	
The 4 newest Appenzeller ® cheese		
Appenzeller cheese served		
with butter, Apple chutney and house bread		
from the Oertle bakery		

## COLD STARTERS

<b>Cheese dairy salad</b>	16.50	
Iceberg lettuce served with Appenzeller		
Surchoix-foliage, roasted bacon and		
croutons with house dressing		
<b>Sennensalat</b>	22.00	17.60
Sausage and cheese salad (Surchoix)		
garnished with fresh mixed salad and house dressing		
<b>fresh mixed or green salad</b>	17.50	10.50
<b>Dressing of your choice:</b>	French dressing (house dressing)	
	or balsamic dressing	

## WARM STARTERS

**Homemade cheese flan**  
served with lettuce salad

normal   small  
18.00

## SOUP

**Appenzeller creamy cheese soup**

13.00   11.00

## VEGETARIAN

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

27.00

**addition with cheese**

3.00

SPEISEN

## STARTER

Person

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

17.00

## FONDUE

Person

### Fondue "Dibidäbi"

29.00

Original house fondue  
Cheese, white wine and cherry-liqueur

### Secret Fondue from AI

30.00

Special Fondue with secrets ingredients

### Fondue-garnishing's:

cooked potatoes in their skins 3.50

roasted onions 2.00

pickled gherkins 3.00

fresh garlic 1.50

2cl cherry liqueurs 6.00

## WARM SPECIALITES

	normal	small
Pasta (noodles) with cheese and roasted onions served with apple puree	21.00	16.80
Original Appenzeller Toast Toast with ham and pear, gratinated with Raclette- and Appenzeller Surchoix-cheese	19.50	
Cheese dairy - Roesti golden potatoes with ham and gratinated with Appenzeller cheese	27.00	22.40
with a fried egg	2.00	
Liver cheese with fried egg and chips	24.00	

## MEAT

	normal	small
Original white sausage with pasta with cheese	27.00	21.60
apple puree extra	3.50	
Pasta (noodles) with minced meat served with apple puree	25.00	20.00
Vienesse pork escalope	31.00	24.80
Appenzeller veal Cordon bleu	44.00	
Ragout from Kabier (beef) braised in dark beer more info: <a href="http://www.kabier.ch">www.kabier.ch</a>	43.00	
incl. one garnish cheese pasta, buttered pasta, French fries /chips, croquettes, Roesti, vegetable, mixed or green salad		
second garnish	6.00	

## DESSERTS

<b>Fruit salad</b>	11.00
with cherry liqueur	13.00
with whipped cream	13.00
<b>Sweet Bereschlorzifladä with cream</b>	10.00
without cream	8.00
<b>Angelic Biberfladäparfait</b>	13.00
garnished with fruits	
<b>Pastry with nut</b>	4.20
<b>Pastry with almond</b>	4.20

The prices pointed above are in CHF and  
include 8.1% VAT

## SOFT DRINKS

	2 dl	3 dl	5 dl
mineral water „sparkling or still“		4.90	
Flauder (water with elder flower)			
Citro, Fanta, Rivella red or blue			
Flauder mint, apple juice, apple Schorle		4.90	
Coca Cola or zero		4.90	
bitter lemon or tonic water	4.90		

## BEER

Lager Schützengarten			6.50
Schützengarten Edelspez		5.50	
Säntisbeer		6.50	
Schwarzer Bär (dark beer)		6.50	
Sonnenbräu shandy		5.50	
Appenzeller Gran Alpin		6.50	
Appenzeller IPA		6.50	
Appenzeller wooded		6.50	
Appenzeller Quöllfrisch (naturally cloudy)			6.50
Appenzeller weath beer / weiss beer			7.50
Appenzeller gingerbeer		6.50	
non alcoholic beer		5.50	

## CIDER

Swizli (sweet cider)		6.00	
cider naturally cloudy			6.50
cider naturally cloudy non alcoholic			6.50



## WINE

### Sparkling wine

7 dl 1dl

**Strada**  
extra dry,  
von Salis, Landquart

49.00 8.50

### white

**Riesling-Sylvaner Préstige**  
Wein Werk AG, Wienacht AR

53.00

**Pinot gris**  
Nüesch Weine, Balgach

53.00 8.50

**Bodensee Cuvée**  
Räuschling Viognier, Pinot blanc,  
Gewürztraminer, Pinot gris  
Rutishauser Weinkellerei, Scherzingen

53.00

**Chardonnay**  
Tobias Schmid & Sohn, Berneck

54.00

**Aigle les murailles AOC**  
Chasselas (Gutedel, Fendant)  
Henry Badoux, Chablais, Waadt

55.00

## WINE IN SMALL BOTTLES

red

7 dl 1dl

**Pinot noir G4**

57.00

Barrique

Tobias Schmid & Sohn, Berneck

**Rhine Valley AOC**

55.00

Pinot noir, Cabernet Dorsa

Nüesch Weine, Balgach

**Schaffhauser EDEL AOC**

63.00

Cabernet Sauvignon and Merlot / Barriqueausbau

Regli Weine

**Valpolicella classico superiore DOC**

60.00

Ripasso

Tenuta Villa Girardi, San Pietro, Cariano, Veneto

## WINE IN SMALL BOTTLES

### WHITE

#### Goldspross AOC

Riesling Sylvaner

Hallau, Regli Weine

5dl

24.00

1dl

#### Trachtenfrau Wii

Cuvée with Pinot noir und Rivaner

Tobias Schmid & Sohn, Berneck

25.00

6.00

#### Epesses blanc AOC

Chasselas

Alain Parisod SA, Grandvaux, VD

27.00

### RED

#### Trachten Wii

Pinot noir

Weingut Tobias Schmid & Sohn, Berneck

25.00

6.00

#### Merlot Il Pichio rosso

Matasci Fratelli SA, Tenero

26.00

#### Dôle Selecion Mathier

Adrian & Diego Mathier, Salgesch, Wallis

26.00

## SPIRITUOSEN

Martini white	15.5 Vol. %	4 cl	9.00
Cynar	16.5 Vol. %	4 cl	9.00
Campari	23 Vol. %	4 cl	9.00

Kirsch	40 Vol. %	2 cl	6.00
Williams	40 Vol. %	2 cl	6.00
Pflümli	40 Vol. %	2 cl	6.00
Zwetschgen	41 Vol. %	2 cl	6.00

Edelmarc (Traubenbrand)	41 Vol. %	2 cl	9.00
Vieille Prune	41 Vol. %	2 cl	11.00
Amaretto	28 Vol. %	4 cl	11.00

Appenzeller Alpenbitter	29 Vol. %	4 cl	9.00
Appenzeller Kräuter	41 Vol. %	2 cl	6.50
Appenzeller Rahm-Likör	18 Vol. %	4 cl	9.00
Appenzeller honey-herbs	35 Vol. %	4 cl	9.00
Appenzeller honey-williams	35 Vol. %	4 cl	9.00

Appenzeller Säntis Malt	40 Vol. %	2 cl	14.00
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Grappa di Val Rheno	40 Vol. %	2 cl	10.00
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1 meter Alpenbitter	(11 x 2 cl)	60.00
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Appenzeller Gin Tonic		16.00
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## COFFEE / TEA

coffee	4.90
espresso	4.90
milk coffee	5.10
cappuccino	5.80
latte macchiato	6.10
ice Latte Macchiato	6.10
extra caramel	1.00
chociatto	5.10

hot chocolate	4.90
cold chocolate	4.90
cold milk	4.40

apple punch	4.90
rum punch	4.90
wild berries punch	4.90

tea flavors (englisch breakfast, lemon-ginger, Orange blossom, rose hips, verbena, green tea, camomile, peppermint or fruit)	4.90
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