



ENGLISCH MENU

Welcome to our «Schauchäsi» restaurant.

Let your gaze wander over the Appenzell region. Enjoy the cozy atmosphere and take your time to discover our menu. Sample delicious appetizers, discover lovingly prepared Appenzeller® dishes, choose from fresh specialties, and get a little closer to our secret. We wish you a delightful, relaxing, and «cheesy» break.

Your team at the Appenzeller® cheese dairy.

*observe
experience
enjoy*

STARTERS

	normal size	small
Appenzeller® cheese platter	19.50	
five different kinds of Appenzeller® cheese served with butter, apple-chutney, nuts, a small salad and our house bread		
Appenzeller® cheese and meat platter	22.50 per person	
Appenzeller® cheese, «Pantli», beef jerky, «Landjäger» served with butter, apple-chutney and our house bread		
Appenzeller «Caesar-Salat»	19.50	
lettuce with Appenzeller® «surchoix», chicken strips and bread croutons		
«Sennensalat» sausage and cheese salad	22.00	17.50
with Appenzeller® «surchoix», «Cervelat», served with different kinds of vegetable salad and our house bread		
Appenzeller® cheese salad	19.50	15.50
with Appenzeller® «surchoix» and our secret house dressing		
Schauchäsi «alpine-caprese-salad»	19.50	15.50
«Appenzeller-Bruch», tomatoes, herb salad with Appenzeller rapeseed oil		
mixed veggie salad	17.50	10.50
leafy lettuce salad	12.50	8.50

*Dressing of your choice:
secret house dressing or balsamic dressing*

SOUPS

	normal size	small
Creamy Appenzeller® cheese soup speciality of the house with a little white wine, cheese and whipped cream	13.00	9.50
Homemade beef bouillon with vegetable garnish	13.00	9.50

FONDUE*

Fondue «Dibidäbi» homemade cheese mixture with white wine	29.00 per person
Secret herbal Fondue everything is top-secret.	30.00 per person

**We serve bread with our fondues.*

Non-alcoholic fondue is available on request and subject to availability. Served from two portions.

Additional side dishes

skinned potatoes	3.50
roasted onions	2.00
pickled vegetables	3.00
fresh garlic cloves	1.50
pears	3.50
2cl cherry liquor to dip	6.00



CHEESY, TASTY & VEGETARIAN

	normal size	small
Appenzeller® «Chääshörnli» cheese pasta with roasted onions and apple sauce on the side -Family platter available on request for three or more people, 19.00 per person-	21.00	16.50
Homemade tasty cheese quiche served with leafy lettuce -on request with mixed vegetable salad, extra charge of 3.50-	18.00	
Appenzeller® «Chäässchnitte» Darkbread with ham and pear, white wine topped with Appenzeller® Raclette cheese	19.50	
Appenzeller® Pinsa -a kind of Pizza- with Appenzeller® cheese sourcream, bacon and chives with tomato sauce and vegetables	21.00 19.50	
«Schauchäsi-Rösti» golden fried potatoes «Rösti» with farmers bacon topped with Appenzeller® cheese additional fried egg on top... -upon request with no bacon-	26.00 extra 2.00	21.50
«Schauchäsi» Vegetarian-Burger – ca. 200g kidneybeans, Raclette cheese, BBQ-Sauce, rosted onions, tomatoes with country cuts with leafy salad	23.50 25.50	

HEARTY MEAT DISHES

	normal size	small
Appenzeller white sausage -veal sausage- with cheese pasta and apple sauce	27.50	21.50
«Ghacket's und Hörnli» ground beef, pasta Appenzeller® «surchoix» and apple sauce on the side	25.00	20.00
«Schauchäsi» Burger – ca. 200g Beef, Appenzeller® BBQ-Sauce, roasted onions, tomatoes with country cuts	26.50	
with leafy lettuce	28.50	
breaded pork «Schnitzel»	29.00	24.50
Appenzeller® Cordon-bleu – ca. 250g hip meat stuffed with Appenzeller® cheese		
- veal stuffed with beef jerky	44.00	
- pork stuffed with farmers ham	36.00	
One side dish of your choice included: cheese pasta, buttered pasta french fries, country cuts, «Rösti» mixed vegetables mixed vegetable salad or leafy lettuce		
additional side dish	6.00	

DESSERTS

Panna-Cotta with berries	8.50
Crème brûlée	8.50
«Schlorzifladen»	
a Swiss tarte with a dried pear filling	
with whipped cream	10.00
no cream	8.00
«Affogato»	
espresso with a scoop of vanilla ice cream	8.50
pastry with almond filling	4.20
pastry with hazelnut filling	4.20

Further desserts and ice cream can be found on our dessert menu.

Unless otherwise stated, we use meat, fish, and baked goods sourced from the region.

Our staff will be happy to provide you with information about ingredients in our dishes that may cause allergies or intolerances. Please let us know in advance.

All prices are in CHF and include VAT.



SOFT DRINKS	2 dl	3 dl	5 dl
mineral water «sparkling or still»		4.90	
Flauder <i>-sparkling water with elderberry-flower-</i>		4.90	
Citro, Fanta, Coke or Coke zero		4.90	
Rivella red or blue, apple Schorle	4.90	4.90	
apple juice		4.90	6.00
Herbe Ice Tea		4.90	
Peach Ice Tea		4.90	
bitter lemon or tonic water	4.90		
Amicero Spritz or Manzoni Spritz <i>-ginger or red currant flavoured-</i>		6.50	
TAP WATER		2.20	
BEER			
SCHÜTZENGARTEN:			
Lager			6.50
Edelspez		5.50	
St. Galler Klosterbräu		6.50	
Schwarzer Bär <i>-dark beer-</i>		6.50	
Grapefruit Shandy non-alcoholic		6.00	
APPENZELLER:			
Quöllfrisch <i>-Lager/ non-filtered-</i>		5.50	6.50
Wood Barrel		6.50	
Ginger beer		6.50	
Shandy		5.50	
IPA -Indian Pale Ale-		6.50	
Wheat-/ Weiss- beer			7.50
Wheat-/ Weiss- beer <i>-Non-alcoholic-</i>			7.50
Non-alcoholic beer		5.50	
Bschorle pear-apple <i>-Non-alcoholic-</i>		5.50	
SONNENBRÄU:			
Riebelgold Maisbier		6.50	
CIDER			
cider naturally cloudy			6.50
cider naturally cloudy non-alcoholic			6.50

QUALITY WINES

SPARKLING WINE

Strada Mousseux

Pinot Noir, Millésime Extra Dry
from Salis, Landquart

7.5dl

5dl

1dl

49.00

8.50

WHITE WINE

SWITZERLAND

Riesling-Sylvaner Préstige

Wein Werk AG, Wienacht AR

53.00

Johanniter Classique AOC SG

WeinWerk AG, Wienacht, AR

48.00

29.00

Chardonnay

Tobias Schmid & Sohn, Berneck

54.00

Bodensee Cuvée

Räuschling Viognier, Pinot blanc,
Gewürztraminer, Pinot gris
Rutishauser Weinkellerei, Scherzingen

53.00

Pinot gris

Nüesch Weine, Balgach

53.00

8.50

QUALITY WINES

WHITE WINE 75cl 1dl

SWITZERLAND

Steinböckler Completer AOC 58.00

Rutishauser-DiVino, Malans, Graubünden

Grand Métral Heida AOC 48.00

Provins, Wallis

Petite-Arvine Varietas 42 53.00

Rutishauser-DiVino, Wallis

Aigle les murailles AOC 55.00

Chasselas (Gutedel, Fendant)

Henry Badoux, Chablais, Waadt

Amesco non-alcoholic 51.00 8.00

Cuvée white (Sauvignier gris, Cabernet blanc)

Bioweingut Lenz, Uesslingen

SÜDTIROL, IT

Elisa Cuvée, Vigneti delle Dolomiti IGT 42.00

Grauburgunder, Pinot blanc, Sauvignon blanc

Castell Sallegg, Kaltern, Bozen

AUSTRIA

Grüner Veltliner DAC 42.00

Weinberghof Fritsch, Wagram,

Niederösterreich

QUALITY WINES

RED WINES

75cl

SWITZERLAND

Pinot noir Préstige AOC

58.00

Pinot noir

WeinWerk AG, Wienacht, AR

Pinot noir G4

63.00

Blauburgunder

tobias wein.gut, Berneck, St. Gallen

Rhine Valley AOC

58.00

Pinot noir, Cabernet Dorsa

Nüesch Weine, Balgach, St. Gallen

Schaffhauser EDEL AOC

63.00

Cabernet Dorsa und Merlot

Regli Weine, St. Gallen

QUALITY WINES

RED WINES

75cl

AUSTRIA

Eichkogel, Kollwentz

68.00

Blaufränkisch, Zweigelt

Weingut Kollwentz, Grosshöflein,

Mittelburgenland

SÜDTIROL, IT

Lagrein DOC

49.00

Lagrein

Castel Salleg, Kaltern, Bozen

ITALIEN

Settevigne 7

52.00

Corvina, Primitivo, Barbera, Nebbiolo,

Montepulciano, Aglianico, Sangiovese

7 Regionen, Italien

Valpolicella Ripasso DOC

58.00

Classico Superiore

Corvina, Corvinone, Rondinella

Cantina ZENI, Bardolino

COUNTRYSIDE WINES SWITZERLAND

WHITE WINE

5 dl 1 dl

Appenzeller Trachten-Wii

25.00 6.00

Cuvée Blanc

Tobias wein.gut, Berneck, St. Gallen

Goldspross

24.00

Riesling-Sylvaner

Regli Weine, Hallau Schaffhauen

Epesses blanc Le Davier AOC

27.00

Chasselas

Alain Parisod SA, Grandvaux, Waadt

RED WINES

Appenzeller Trachten-Wii

25.00 6.00

Cuvée Rouge

Tobias wein.gut, Berneck, St. Gallen

Merlot Il Pichio rosso

26.00

Matasci Fratelli SA, Tenero, Ticino

Dôle Selecion Mathier

26.00

Adrian & Diego Mathier, Salgesch, Wallis

SPIRITS

Martini white	15.5 Vol. %	4 cl	8.00
Cynar	16.5 Vol. %	4 cl	8.00
Campari	23 Vol. %	4 cl	8.00
Kirsch	40 Vol. %	2 cl	6.00
Williams	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	8.00
Herbs	41 Vol. %	2 cl	6.50
Creamy Liquor	18 Vol. %	4 cl	8.00
Honey-herbs	35 Vol. %	4 cl	8.00
Honey-williams	35 Vol. %	4 cl	8.00
Appenzeller Säntis Malt	40 Vol. %	2 cl	14.00
Grappa Rovere	40 Vol. %	2 cl	9.00
1 meter Alpenbitter		(11 x 2 cl)	60.00
Appenzeller Gin 27-Tonic			16.00

HOT DRINKS

coffee, espresso	4.90
espresso macchiatto	5.50
milk coffee	5.10
cappuccino	5.80
latte macchiatto	6.10
iced latte	6.10
extra caramel syrup	1.00
chociatto (cappuccino with chocolate)	5.10

all coffees could be ordered decaffeinated

Milk Drinks

hot chocolate	4.90
cold chocolate	4.90
cold milk	4.40

-we only use cow's milk-

Punch

(apple, rum or wild berries)	4.90
------------------------------	------

Tea

(English breakfast, lemon-ginger, orange blossom, rose hips, verbena, green tea, camomile, peppermint or red fruits)	4.90
---	------

Secret-Herbal Tea	5.50
--------------------------	------

House coffee (coffee, creamy liquor and whipped cream on top)	9.00
---	------