



## MENU SUGGESTIONS

For groups, clubs, family celebrations and  
hiking groups of 20 people or more

Experience the variety of traditional Appenzeller  
cuisine made with regional products.  
Appenzeller® cheese is naturally the star of our menu  
but there is much more to discover than  
just cheese on our plates.

We will be happy to advise you.

Your Schauhäsi-Team

Traditional &  
regional  
Appenzeller  
cuisine

observe  
experience  
enjoy

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## APERITIF, TASTINGS

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|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------|
| <b>Appenzeller® cheese tasting</b><br>Selection of 5 varieties of Appenzeller® cheese<br>served with bread and one piece of pear bread<br><i>and / or combined with</i> | CHF 12.00 per serving      |
| <b>Appenzeller beef jerky (beef)</b><br>served with bread<br><i>and / or combined with</i>                                                                              | CHF 18.50 per serving      |
| <b>Appenzeller «Pantli» (pork)</b><br>Traditional smoked sausage                                                                                                        | CHF 17.50 per serving      |
| <b>Traditional Appenzeller® cheese pie</b><br>Bite-sized cut                                                                                                            | CHF 3.50 per piece         |
| <b>Beef jerky tartare on toast</b>                                                                                                                                      | CHF 6.50 per piece         |
| <b>Vitello tonnato</b>                                                                                                                                                  | CHF 6.50 per piece         |
| <b>Salmon tartare</b>                                                                                                                                                   | CHF 6.50 per piece         |
| <b>Ham croissants</b>                                                                                                                                                   | CHF 6.50 per piece         |
| <b>Pinsa with Appenzeller® cheese &amp; bacon</b><br>Bite-sized cut                                                                                                     | CHF 21.00 per Pinsa (8pc.) |
| <b>Pinsa with Appenzeller® cheese &amp; vegetables</b><br>Bite-sized cut                                                                                                | CHF 21.00 per Pinsa (8pc.) |
| <b>Alpine Caprese in a glass</b>                                                                                                                                        | CHF 3.50 per piece         |
| <b>Vegetable dip with assorted sauces</b>                                                                                                                               | CHF 6.00 per glass         |
| <b>Chips</b>                                                                                                                                                            | CHF 6.00 per portion       |
| <b>Pretzel sticks</b>                                                                                                                                                   | CHF 6.00 per portion       |

*Tasting offers and apéros are usually served on traditional wooden cheese boards (large platters). Seating is not guaranteed for tastings*

## **SOUPS (ONLY TO THE MENU)**

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|                                          |     |      |
|------------------------------------------|-----|------|
| Clear broth soup celestine or vegetables | CHF | 9.50 |
| Appenzeller® cheese cream soup           | CHF | 9.50 |
| Cream of vegetable soup                  | CHF | 8.50 |
| Cream of pumpkin soup (season)           | CHF | 9.50 |
| Cream of asparagus soup (season)         | CHF | 9.50 |

## **SALADS (ONLY TO THE MENU)**

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|                                                  |     |       |
|--------------------------------------------------|-----|-------|
| Mixed leaf salad                                 | CHF | 8.50  |
| Mixed salad                                      | CHF | 10.50 |
| Lamb's lettuce with Appenzeller® cheese (season) | CHF | 15.00 |

## **COLD STARTERS (ONLY TO THE MENU)**

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| Asparagus and melon salad with Beef jerky (season)                                   | CHF | 15.00 |
| Alpine-Caprese-salad                                                                 | CHF | 15.00 |
| Appenzeller® cheese pieces, tomatoes and herb salad<br>with Appenzeller rapeseed oil |     |       |

## HOT DISHES

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**Original house fondue “Dibidäbi”**

Hot cheese, white wine and cherry-liqueur

CHF 29.50 per serving

**Original boiled sausage**

with traditional cheese pasta and roasted onions

CHF 27.50

served with apple puree in large bowl

CHF 3.50

**Sliced pork with mushroom cream sauce**

served with mashed potatoes or roesti and seasonal vegetables

CHF 31.00

**Juicy farmer's ham with mustard**

served with potato salad and bread

CHF 27.00

**Breaded pork schnitzel**

with French fries and seasonal vegetables

CHF 31.00

**Braised beef roast**

served with mashed potatoes and seasonal vegetables

CHF 35.00

*Please select one menu option for the entire group.*

## VEGETARIAN MAIN DISHES

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Traditional cheese pasta with roasted onions and apple puree

CHF 21.50

Vegan plate with roesti and seasonal vegetables

CHF 27.00

Seasonal ravioli with sage butter and Appenzeller® cheese

CHF 27.00

Appenzeller® Pinsa with tomato sauce and vegetables

CHF 21.50

## DESSERTS (ONLY TO THE MENU)

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Scoop of ice cream (various flavours)

CHF 4.20

Whipped cream topping

CHF 1.70

Fresh fruit salad with whipped cream

CHF 12.00

Burnt cream custard

CHF 9.50

Sweet cider cream with whipped cream

CHF 11.00



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|-----------------------------------------------------------|-----------|
| Warm apple strudel with vanilla sauce                     | CHF 15.00 |
| Homemade fruitcake                                        | CHF 7.50  |
| Pear tart (Schlorzifladen) with whipped cream             | CHF 11.50 |
| Dessert buffet (starting at 20 persons)<br>By arrangement | CHF 29.50 |

## MENU-SUGGESTIONS

Including additional servings of side dishes.

These menus are available for groups of 20 or more with a single menu choice for the entire group.

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| <b>“Landsgemeinde” Menu</b> CHF 41.00<br><br>Leafy lettuce with house dressing<br>***<br>Appenzeller boiled sausage<br>Cheese pasta and roasted onions<br>Apple puree<br>***<br>Pear tart (Schlorzifladen) with whipped cream | <b>Menu Switzerland</b> CHF 55.00<br><br>Clear broth soup (beef)<br>***<br>Sliced veal Zurich style<br>Buttered roesti<br>Vegetable garnish<br>***<br>Burnt cream custard                      |
| <b>Menu Classic</b> CHF 43.00<br><br>Appenzeller® cheese cream soup<br>***<br>Pork schnitzel with a creamy sauce<br>served with butter noodles and<br>seasonal vegetables<br>***<br>Panna cotta with wild berries             | <b>Grandmother’s Menu</b> CHF 53.00<br><br>Creamy cheese soup<br>***<br>Braised beef roast<br>with mashed potatoes and seasonal vegetables<br>***<br>Warm apple strudel with vanilla ice cream |
| <b>Counts Menu</b> CHF 50.00<br><br>Cream of asparagus soup /<br>Cream of pumpkin soup (seasonal)<br>***<br>Beef hoof cubes „Stroganoff“<br>served with rice<br>***<br>Säntis Sour<br>Lemon sorbet with Appenzeller Gin 27    |                                                                                                                                                                                                |

## SWISS FONDUE JOURNEY

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Available for groups of 20 or more

Enjoy Switzerland's favourite cheese dishes on a culinary journey through Eastern Switzerland. The Fondue Journey at the Appenzeller Show Dairy is a true highlight.

|                              |                                                                                                                                               |
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| <b>1<sup>st</sup> Course</b> | <b>Original house fondue “Dibidäbi”</b><br>traditional house mix                                                                              |
| <b>2<sup>nd</sup> Course</b> | <b>Grisons fondue</b><br>mild fondue with Grisons Mountain cheese and<br>Appenzeller® cheese, refined with a splash of cherry brandy (Kirsch) |
| <b>3<sup>rd</sup> Course</b> | <b>Thurgau cider fondue</b><br>Appenzeller® and Tilsiter fondue, refined with apple cider and<br>Calvados, fresh apple slices                 |

### Remark:

The fondues are served one after the other. Speeches, entertainment acts etc. can be ideally planned between the courses.

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|---------------------------------------|------------------|
| <b>Fondue journey under 30 people</b> | <b>CHF 54.00</b> |
| <b>Fondue journey over 30 people</b>  | <b>CHF 47.00</b> |

## RACLETTE-FUN

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Available for groups of 20 or more

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| <b>Raclette-fun</b> | <b>CHF 45.00</b> |
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Experience traditional raclette served directly from the cheese wheel. Scrape the melted cheese yourself and enjoy it with boiled potatoes, pickled vegetables, crispy bacon, pickled pearl onions and chilli peppers. The highlight: the raclette cheese comes from Gais in the Appenzellerland and has won two gold medals at the Cheese Olympics.  
Help yourself! As much and as long as you like.

### Optional starters:

|                                    |                  |
|------------------------------------|------------------|
| <b>Fresh seasonal salad buffet</b> | <b>CHF 21.00</b> |
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| <b>Dried meat plate</b> («Pantli», bacon and beef jerky) | <b>CHF 16.00</b> |
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### Dessert dreams:

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| <b>Dessert buffet (starting at 20 persons)</b> | <b>CHF 29.50</b> |
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## **FARMER'S BUFFET „EXTRA“**

**CHF 58.00**

Available for groups of 20 or more

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|-----------------------|------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Soup</b>           | Appenzeller® cheese cream soup                                                                                                           |
| <b>Salad buffet</b>   | Lettuce, celery, tomatoes, potatoes, carrots, cucumbers, corn, beetroot, bread croutons, pumpkin seeds                                   |
| <b>Cold starters</b>  | Appenzeller® cheese, selection of cold cuts, «Pantli» (traditional dried sausage), farmer's bacon                                        |
| <b>Bread buffet</b>   | Selection of freshly baked breads from Oertle Bakery, Hundwil<br>(Depending on space, the bread may be served in baskets on the tables.) |
| <b>Hot dishes</b>     | Appenzeller boiled sausage, cheese pasta and roasted onions, apple puree, hot swiss meat loaf, cooked ham                                |
| <b>Side dishes</b>    | Roesti and seasonal mixed vegetables                                                                                                     |
| <b>Dessert buffet</b> | Apple strudel, burnt cream custard and sweet cider cream                                                                                 |

## **BRUNCH BUFFET „CLASSIC“**

**CHF 48.00**

Available for groups of 20 or more

|                   |                                                                                                                                                                                   |
|-------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Cold plate</b> | Selection of cold cuts, «Pantli» (traditional dried sausage)                                                                                                                      |
| <b>Cheese</b>     | App. Silver, Gold, Black, Brown, Organic Green Label, Swiss soft cheese                                                                                                           |
| <b>Breads</b>     | Selection of freshly baked breads from Oertle Bakery, Hundwil,<br>Butter braid and croissants<br>(Depending on the space available, the bread is placed in baskets on the tables) |
| <b>Hot dishes</b> | Scrambled eggs, boiled eggs, roesti, cheese pasta, apple puree,<br>mini boiled sausage, crispy bacon                                                                              |
| <b>Divers</b>     | Bircher muesli, fruit yoghurt, jam and butter, honey, fruit salad,<br>sweet cider cream                                                                                           |
| <b>Drinks</b>     | Various tea's, coffee<br>apple juice, tap water,<br>milk (cold and warm) Ovo and Caotina chocolate                                                                                |



# INFORMATION

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## Opening hours

Our restaurant, specialty shop and show dairy are open **7 days a week**.

November to April: 9:00 am – 5:30 pm

May to October: 9:00 am – 6:30 pm

**For groups of 20 people or more, we are also happy to open in the evening by prior arrangement.**

## Evening Extension

For evening events, the restaurant closes at 11:00 pm.

If you wish to stay longer, an extension fee of CHF 100.00 per hour will be charged.

## Special Requests

We will do our best to accommodate your wishes. Please let us know your requirements as early as possible.

## Menu Tasting

We are happy to arrange a menu tasting in our restaurant from Monday to Friday.

Please order your preferred dishes at least 10 days in advance so our kitchen can prepare accordingly. Please note that some dishes are not suitable for tasting, as they cannot be prepared in small portions.

The cost of the tasting menu and any drinks consumed will be charged.

## Schedule

Our dishes are prepared using fresh ingredients. To ensure the best quality and smooth service, please let us know your preferred schedule and any planned breaks when making your reservation.

## What we also offer you:

- ✓ Guided tour of the show dairy (additional charge)
- ✓ Individual admission to the show dairy (additional charge)
- ✓ Specialty shop with regional products
- ✓ Large parking area for cars and coaches

# CONDITIONS

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|--------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Order/<br/>Consultation</b> | Monday to Friday from 9:00 am – 11:30 am and<br>1:30 pm – 5:00 pm, or by prior appointment.<br>Please order your menu at least 10 days before the event.                                                                       |
| <b>Confirmation</b>            | Every reservation will be confirmed in writing and is considered binding.                                                                                                                                                      |
| <b>Prices</b>                  | All prices are in Swiss francs (CHF) and include service and VAT.<br>All prices and information are valid from January 2026 and replace all<br>previous price lists. Price changes are subject to change.                      |
| <b>Payment Conditions</b>      | International: Payment by invoice is not possible.<br>Switzerland: Payment by invoice within 10 days.                                                                                                                          |
| <b>Accepted Currencies</b>     | CHF, Euro<br>Euro exchange rate available upon request.                                                                                                                                                                        |
| <b>Card Payments</b>           | Visa, Eurocard, Amexo, Maestro, Postcard oder Twint                                                                                                                                                                            |
| <b>Cancellations</b>           | Up to 3 days before the event: free cancellation<br>Up to 2 days before the event: 75% of the reservation fee<br>Less than 2 days before the event: 100% of the reservation fee<br><br>Only written cancellations are accepted |

The number of guests confirmed 3 days before the event is binding and will be charged in full.

**We look forward to welcoming you!**

## VIRTUAL TOUR

[www.schaukaeserei.ch/virtuellerrundgang](http://www.schaukaeserei.ch/virtuellerrundgang)



Höckli max. 60 seats



Marktplatz max. 56 seats



Kessi max. 40 seats

observe  
experience  
enjoy