





Traditional & regional Appenzeller cuisine

Appenzeller® SCHAUKÄSEREI

MENU SUGGESTIONS

For groups, clubs, family celebrations and hiking groups of 11 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 Schauchäsi-Team

observe experience enjoy

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APERITIF, TASTINGS

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

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)

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)

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

HOT DISHES

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 served with apple puree in large bowl	**CHF** **CHF**	**27.50** **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

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)

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**

Warm apple strudel with vanilla sauce	**CHF 15.00**
Homemade fruitcake	**CHF 7.50**
Pear tart (Schlorzifladen) with whipped cream	**CHF 11.50**
	CHF 29.50

Dessert buffet (starting at 11 persons)
By arrangement

MENU-SUGGESTIONS

Including additional servings of side dishes.
These menus are available for groups of 11 or more with a single menu choice for the entire group.

"Landsgemeinde" Menu **CHF 41.00**

Leafy lettuce with house dressing

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Appenzeller boiled sausage
Cheese pasta and roasted onions
Apple puree

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Pear tart (Schlorzifladen) with whipped cream

Menu Switzerland **CHF 55.00**

Clear broth soup (beef)

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Sliced veal Zurich style
Buttered roesti
Vegetable garnish

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Burnt cream custard

Menu Classic **CHF 43.00**

Appenzeller® cheese cream soup

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Pork schnitzel with a creamy sauce
served with butter noodles and
seasonal vegetables

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Panna cotta with wild berries

Grandmother's Menu **CHF 53.00**

Creamy cheese soup

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Braised beef roast
with mashed potatoes and seasonal vegetables

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Warm apple strudel with vanilla ice cream

Counts Menu **CHF 50.00**

Cream of asparagus soup /
Cream of pumpkin soup (seasonal)

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Beef hoof cubes „Stroganoff"
served with rice

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Säntis Sour
Lemon sorbet with Appenzeller Gin 27

SWISS FONDUE JOURNEY

Available for groups of 11 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.

1st Course	**Original house fondue "Dibidäbi"** traditional house mix
2dn Course	**Grisons fondue** mild fondue with Grisons Mountain cheese and Appenzeller® cheese, refined with a splash of cherry brandy (Kirsch)
3rd Course	**Thurgau cider fondue** Appenzeller® and Tilsiter fondue, refined with apple cider and Calvados, fresh apple slices

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

Fondue journey under 30 people	**CHF 54.00**
Fondue journey over 30 people	**CHF 47.00**

RACLETTE-FUN

Available for groups of 11 or more

Raclette-fun **CHF 45.00**
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:

Fresh seasonal salad buffet	**CHF 21.00**
Dried meat plate («Pantli», bacon and beef jerky)	**CHF 16.00**

Dessert dreams:

Dessert buffet (starting at 20 persons)	**CHF 29.50**

FARMER'S BUFFET „EXTRA“ CHF 58.00

Available for groups of 11 or more

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

BRUNCH BUFFET „CLASSIC“ CHF 48.00

Available for groups of 11 or more

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

INFORMATION

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 25 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

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



Höckli max. 60 seats



Marktplatz max. 56 seats



Kessi max. 40 seats

observe
experience
enjoy