APPENZELLER HUUS
QUELL

PHILOSOPHY

From Appenzell to the wider world and back again – welcome to RESTAURANT QUELL. A warm, contemporary atmosphere awaits, where modern timber interiors, exquisite textiles by Jakob Schlaepfer, and genuine Swiss hospitality come together. Our menu is designed with sharing in mind. Whether you enjoy discovering a variety of creations together or prefer to savour your personal favourite, the choice is entirely yours.

Our cuisine brings together Swiss specialities and timeless classics with flavours and inspirations from around the globe. Executive Chef Michael Gollenz introduces a fresh, contemporary culinary perspective through creative dishes that celebrate both local tradition and international influences.

If you have any allergies or dietary requirements, our service team will be delighted to assist you and provide detailed information about the allergens contained in our dishes.

TOGETHER - "MITENAND"
4-Course Chefs Choice Sharing Menu

for a minimum of 2 guests

per person
110

STARTER

SWEET POTATO CEVICHE
quinoa | sea buckthorn | verbena
22
•
SMOKED TROUT
flatbread | fermented pointed cabbage | crispy onion
24
•
CURED ALPINE PIKE PERCH
buttermilk | grapefruit | almond | radish
32
•
HOMEMADE POULTRY LIVER PARFAIT
cherry | sweet wine jelly | Grué de cacao
38
•
ROASTBEEF FROM LOCAL CATTLE
mustard | chives | egg yolk | Belper Knolle
32
•
GRILLED SUMMER SALAD
peach | lettuce | hazelnut | basil
18
+ buffalo mozzarella 6 CHF
•
APPENZELL GAZPACHO
buttermilk | cucumber | alpine mint
12

WARM STARTER

MARINATED VEAL TONGUE
salsa verde | pine nuts | focaccia
26
•
BROOK TROUT FROM BREMGARTEN
oxheart tomato | puttanesca tapenade | green bell pepper
32
•
POTATO WAFFLE – CRÈME FRAÎCHE
chives | cream cheese | ham
18

All prices are in CHF and include statutory VAT.

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MAINS

PEAS & CHANTERELLES
smoked cottage cheese | pistachio | summer savory | quail egg
38
•
ROASTED CAULIFLOWER
spinach | lemon | pine nut
32
•
BRAISED LOCAL VEAL
zucchetti | thyme | gremolata | gnocchi
48
•
GRILLED LAMB RUMP
chickpea | eggplant | yoghurt | tabbouleh
52
•
APPENZELLER RIBELMAIS CHICKEN
wild broccoli | corn polenta | Albufera sauce
46
•
VIENNESE SCHNITZEL OF LOCAL VEAL
glazed parsley potato | lingonberry
52
•
GRILLED APPENZELL RIB-EYE
rosemary potatoes | ratatouille | pico de gallo
per 100 g
32
•
PACCHERI
bisque | Piment d'Espelette | samphire | Swiss shrimp
54
•
SOLE MEUNIÈRE
beurre blanc | baby spinach | preserved lemon | caper | parsley potato
(for 2 guests)
per person
65

DESSERT

ICED SÄNTIS
hay milk parfait | blueberry | hazelnut
(for 2 guests)
per person
22
•
BERRIES
basil | Appenzell yoghurt | ginger
16
•
DARK CHOCOLATE
elderflower | olive oil | Maldon salt
18
•
CARROT CAKE 2.0
carrot | hazelnut | white chocolate
18
•
EAST SWISS CHEESE SELECTION
pear bread | Röteli cherry
22

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