APPETIZERS

SWISS BURRATA

green asparagus | tomato | olive oil | pine nuts

24

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LAMB'S LETTUCE SALAD

egg | bacon | croûtons

french-dressing

16

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ASPARAGUS CREAM SOUP

ravioli | lemon oil

14

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APPENZELL BEEF TARTARE

Belp cheese | mustard seeds | roasted potato bread | pickled egg yolk

32 •

VITELLO TONNATO

rosé veal | tuna sauce | capers

32

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APÉRO-PLÄTTLI

Appenzeller sausage & cheese | homemade pickled vegetables

24

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WHITEFISH TARTARE

cucumber | lettuce | radishes

24

MAIN COURSES

HOMEMADE CHEESE SPAETZLE

Appenzell cheese | crispy onion | apple sauce

23

with boiled sausage from Wetter Metzg

29

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RAVIOLI WITH SMOKED BACON & LEEKS

Appenzeller cheese sauce | chives

32

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APPENZELL VEAL CORDON BLEU

Mostbröckli meat | Appenzell cheese | vegetables | fries

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LÖWEN BEEF BURGER ` DRY AGED`

brioche | Löwen-sauce | caramelised onion | bacon jam | pickled cucumber | cheese | lettuce | tomato | fries

37

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APPENZELL DUMPLINGS

Pantli sausage | Appenzell cheese piquant | nut butter | wild mushroom cream | parsley

29

All price In case of allergie St

MAIN COURSES

VEAL CHEEK RAGOÛT

pappardelle | pearl onions | wild cauliflower

39 •

DRY-AGED BEEF ENTRECÔTE

mashed potatoes | green asparagus | sauce béarnaise | roasted tomato

59

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SWISS FISH & CHIPS

fried perch fillets | pea purée | tartar sauce | fries

38

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THURGAU APPLE PIG

fillet in Alpine ham | roesti croquettes | vegetables | pepper sauce

45

ALPINE PIKEPERCH

spinach | emmer grain | beetroot beurre blanc

•

ALPSTEIN POULET INVOLTINI

spinach | dried tomato | sage jus | polenta

41

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VEAL "GESCHNETZELTES"

mushroom cream | butter noodles | seasonal vegetables

45

DESSERT

CHEESE SELECTION FROM THE TROLLEY

fruit bread | fig mustard

3 pieces 15

4 pieces 20

5 pieces 25

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CRÈME BRÛLÉE

pistachio | wild strawberry sorbet

15

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APPENZELLER BLACK BEER

mascarpone | sponge cake | chocolate

15