Appetizers

APÉRO-PLÄTTLI

dried meat from Wetter Metzg cheese I home-pickled vegetables 23 per Person

LÖWEN SALAD

leaf & raw vegetable salads | radishes | seeds beer vinegar vinaigrette or French-Dressing 11 | 15

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SOUP made from HOKKAIDO PUMPKIN

Curry | Coconut Milk | Stewed Seeds

14

APPENZELL BEEF TARTARE

caper mayo | toasted bread 22 | 32

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APPENZELL BOILED MEAT-SALAD

Bschorle-balsam vinegar-vinaigrette | cherry tomato | chives

24

LÖWEN VEGI TARTARE

caper mayo | toasted bread 19 | 29

Main courses

CHÄS-HÖRNLI (CHEESE NOODLES)

Appenzell cheese | crispy onion | applesauce

21

with sausage from Wetter Metzg

28

MAULTASCHEN (Swabian stuffed pasta) from APPENZELL VENISON

consommé | roasted onions | chives

35

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APPENZELL VEAL CORDON BLEU

mostbröckli | Appenzell cheese | mixed vegetables | fries

41

LÖWEN CHEESE-BURGER

chili-mayo 'slightly spicy' | fried onions | pickled gherkin | tomato | fries

Thurgau Wagyu 33 Sunflower-Patty (Vegi) 29

(also available gluten-free)

Main courses

THURGAU WAGYU LIVER

,geschnetzelt' (thinly striped) brown butter | rösti croquettes | chive

35

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SURF & TURF

APPENZELL 'DRY AGED' ENTRECOTE & BLACK TIGER PRAWNS

parsley root mashed potatoes | palm kale | lemon oil

55

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BREMGARTNER TROUT 'Filets'

green veggies | Tessin polenta

39

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GOULASH made from THURGAU WAGYU BEEF

sautéed mushrooms | spelt spätzle

44

Dessert

CHEESE BOARD 'from the region'

homemade chutney | pear bread

All prices quoted are in CHF and include VAT.

In case of allergies and intolerances, please ask our service staff.

Subject to change without notice.

17

ICE CREAM & SORBETS

on request

4

APPLE PIE 'served warm'

yogurt ice cream | vanilla sauce

14

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NUT ICE CUP

roasted nuts | pistachio and hazelnut ice cream | chocolate sauce | cream

12