APPETIZERS

SWISS BURRATA

green asparagus | tomato | olive oil | pine nuts

24

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

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APÉRO-PLÄTTLI

Appenzell sausage & cheese | homemade pickled vegetables

MAIN COURSES

HOMEMADE CHEESE SPAETZLE

Appenzell cheese | crispy onion | apple sauce

23

with boiled sausage from Wetter Metzg

29

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APPENZELL VEAL CORDON BLEU

Mostbröckli meat | Appenzell cheese | vegetables | fries

44

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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

MAIN COURSES

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

THURGAU APPLE PIG

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

45

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ALPSTEIN POULET INVOLTINI

spinach | dried tomato | sage jus | polenta

41

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VEAL "GESCHNETZELTES"

mushroom cream | butter noodles | seasonal vegetables

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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MERINGUE

mascarpone | apricot | coconut