APPENZELLER HUUS
QUELL

STARTER

BRUEGGLI LAKE TROUT CEVICHE
sweet potato | passion fruit | verbena
28

•

BREMGARTEN TROUT
crispy rice | fermented pointed cabbage
(per piece)
10

•

FOIE GRAS – BRIOCHE
rhubarb | sweet wine jelly | Grué de cacao
38

•

ROAST BEEF FROM LOCAL CATTLE
mustard mayonnaise | chives | egg yolk | Belper Knolle cheese
32

•

LOCAL VEAL ASPIC
pumpkin seed vinaigrette | chives | horseradish | rye bread
26

•

GRILLED SPRING SALAD
green asparagus | radish | lettuce
18

•

POTATO WAFFLE – CRÈME FRAÎCHE
chives | onion blossom | char caviar
18
+10 g Kaviari Kaviar Kristall 40 CHF

•

CURED SCALLOP
buttermilk vinaigrette | grapefruit | almond
31

All prices are in CHF and include VAT.
Please check with our service staff if you have any allergies or intolerances.
Prices are subject to change without notice.

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WARM STARTER

GRILLED ASPARAGUS
kalamansi | Thai vinaigrette | macadamia
28

•

ADRIATIC MAULTASCHE
escabeche sauce | tarragon
26

•

ALPINE HERB SOUP
sour cream | hazelnut
8

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MAIN COURSE

BRAISED POINTED CABBAGE
miso butter | swiss chard | fried onion foam
(vegan option available)
32

•

ROASTED CAULIFLOWER
asparagus | lemon | pine nut
32

•

BRAISED LOCAL VEAL
mashed potato | mustard jus | baby carrot | gremolata
49

•

GRILLED LAMB RACK
tomato confit | asparagus risotto | fermented asparagus | beurre blanc
52

•

RIBELMAIS CHICKEN
wild broccoli | corn polenta | Albufera sauce
45

•

GRILLED APPENZELL RIB-EYE
gnocchi | morel cream | Béarnaise sauce
62

•

VEAL WIENER SCHNITZEL
glazed parsley potato | lingonberry
56

•

SOLE MEUNIÈRE
parsley potato | baby spinach | preserved lemon | caper | beurre blanc
(for 2 persons)
130

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APPENZELLER HUUS
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DESSERT

THURGAU STRAWBERRY
basil | Appenzell yogurt | ginger
22

•

DARK CHOCOLATE
elderflower | olive oil | Maldon salt
22

•

CARROT CAKE 2.0
carrot | hazelnut | white chocolate
22

•

MEADOW HERB PARFAIT
sour cream | raspberry | Toggenburg biscuit
22

•

EAST SWISS CHEESE SELECTION
pear bread | cherry liqueur
28

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