APPETIZERS

SWISS BURRATA

grilled zucchini | tomato | olive oil | pine nuts

24

MIXED LEAF LETTUCE SALAD

egg | bacon | croûtons french-dressing

16

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OX HEART TOMATO SOUP

sbrinz | ruccola

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

25

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

29

BBQ FRIDAY

only in good weather, from 18.00h to 20.30h, on the Löwenterrasse

SPARERIBS from the PIG half side 26 | complete side 41

CERVELAT

19

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FISH OF THE DAY

Cooked in aluminum foil

38

All dishes are served with baked potatoes, grilled vegetables and various dips

MAIN COURSES

DRY-AGED BEEF ENTRECÔTE

mashed potatoes | green beans | sauce béarnaise | roasted tomato

50

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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

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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

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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MERINGUE

mascarpone | apricot | coconut

15