

Appetizers

APÉRO-BOARD

Dried meat from Wetter Metzg
Cheese | Pickled vegetables
23 per Person

SPRING SALAD

Lettuce | radish | seeds | boiled free-range egg
Beer vinegar vinaigrette or herb-sour cream dressing
10 | 15

CHESTNUT SOUP

Kronberg bacon | rosemary
12

APPENZEL BEEF TARTARE

caper mayo | toasted bread
22 | 32

VEGI TARTARE

caper mayo | toasted bread
20 | 30

KRONBERG-COPPA

Lentil salad | oven-fennel | matured balsamic vinegar
21

Main courses

GULASH from THURGAU WAGYU

sauteed mushrooms | spelt spaetzle

44

CHEESE-SPÄTZLE

Appenzeller cheese | crispy onion

22

with sausage from Wetter Metzg

28

APPENZELL VEAL CORDON BLEU

Mostbröckli | Appenzeller cheese | mixed vegetables | fries

39

LÖWEN CHEESE - BURGER

'from Thurgau Wagyu'

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

33

BRÜGGLI TROUT FILLET

Parsley potatoes | almond butter | apple-horseradish

39

RAVIOLI 'filled with organic mushrooms'

Appenzell Cheese | herbs

32

FARMERS-COTTLET from APPENZELL PORK

herb Butter | roasted potatoes

39

Dessert

CHEESE BOARD

'from the region'

17

ICE CREAM & SORBETS

on request

4

CURD CAKE

Chocolate crumble | apricot coulis

9

LUKEWARM LEMON CAKE

Apricot Coulis

12

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.