

Appetizers

SWISS BURRATA

green asparagus | tomato | olive oil | pine nuts

24



LAMB'S LETTUCE SALAD

egg | bacon | croûtons

french-dressing

16



ASPARAGUS CREAM SOUP

ravioli | lemon oil

14



APPENZEL BEEF TARTARE

Belp cheese | mustard seeds | roasted potato bread | pickled egg yolk

32



VITELLO TONNATO

rosé veal | tuna sauce | capers

32



APÉRO-PLÄTTLI

Appenzeller sausage & cheese | homemade pickled vegetables

24



WHITEFISH TARTARE

cucumber | lettuce | radishes

24

Main courses

HOMEMADE CHEESE SPAETZLE

Appenzell cheese | crispy onion | apple sauce

23

with boiled sausage from Wetter Metzg

29



RAVIOLI WITH SMOKED BACON & LEEKS

Appenzeller cheese sauce | chives

32



APPENZELL VEAL CORDON BLEU

Mostbröckli meat | Appenzell cheese | vegetables | fries

44



LÖWEN BEEF BURGER `DRY AGED`

brioche | Löwen-sauce | caramelised onion | bacon jam | pickled cucumber | cheese | lettuce
| tomato | fries

37



APPENZELL DUMPLINGS

Pantli sausage | Appenzell cheese piquant | nut butter | wild mushroom cream | parsley

29

Main courses

VEAL CHEEK RAGOÛT

pappardelle | pearl onions | wild cauliflower

39



DRY-AGED BEEF ENTRECÔTE

mashed potatoes | green asparagus | sauce béarnaise | roasted tomato

59



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



ALPINE PIKEPERCH

spinach | emmer grain | beetroot beurre blanc

44



ALPSTEIN POULET INVOLTINI

spinach | dried tomato | sage jus | polenta

41



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



CRÈME BRÛLÉE

pistachio | wild strawberry sorbet

15



APPENZELLER BLACK BEER

mascarpone | sponge cake | chocolate

15